

# DR. ANDRÉS FURUKAWA SUÁREZ

*BSc.Brew.PhD*

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## SENIOR BREWING TECHNOLOGIST / BREWMASTER

An experienced practical brewer and senior brewing technologist with outstanding all-round technical knowledge of the brewing process. Strong team player with excellent organisational and communication skills with the ability to quickly gain rapport and trust at all levels across the brewing business (i.e. from technical directors, production managers, brewers to operators). Proven relationship builder with good interpersonal skills, who has the ability to work confidently and enthusiasm required within multi-functional teams to succeed in a challenging environment. Swedish visa and residence cardholder able to work in EU.

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- Practical Brewing Trouble-Shooting • Brewing Commissioning • Brewing Process Development
    - Team Leadership • Continuous Improvement • Problem Solving
    - Research and Development • Technical Support to Sales Team
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## PROFESSIONAL EXPERIENCE

### **Macken Bryggeri, Älvsjö- Stockholm, Stockholm • November 2013-Present**

Swedish craft brewing business. Focused on British and Belgian ale styles as well as German and Bohemian lagers to a minor extent.

#### **Founder and Brewmaster**

### **PENTAIR SÜDMO PROJECTS GmbH, Riesbürg, Germany • May 2013-August 2013**

German fluid processing Technology Company specialized in manufacturing of fluid processing components and beverage engineering solutions for brewing, dairy product and pharmaceutical industries.

#### **Senior Brewing Technologist – Contractor**

- Developed functional design specifications (FDS) for a cold block turnkey project in Ghana, Africa.

### **PURSUIT DYNAMICS PLC, Huntingdon, UK • April 2011-May 2013**

British innovative technology company offering energy saving and disinfection equipment into the food, brewing and beverage industries.

#### **Senior Brewing Technologist**

- Commissioned, set up and optimised brewhouse operational procedures with focus on energy savings for wort boiling technology with use of direct steam injection in large breweries, including Radeberger Exportbierbrauerei in Germany and Guinness in Ghana, Africa.
- Commissioned and set up brewhouse operational procedures with focus on reduction of processing time and enhancement of energy savings for mashing, cereal cooking and wort boiling technology with use of direct steam injection in microbreweries, including MillerCoors and Susquehanna Brewing Company in United States, Guinness in Ireland and Bitburger in Germany.
- Developed and evaluated new brewhouse technologies such as mashing and cereal cooking with the use of direct steam injection through trials performed at brewing institutions and clients' sites in Germany, Ireland and Belgium.
- Developed the PDX mashing system patent [Patent main author].
- Developed the PDX cereal cooker patent [Patent main author].

- Represented the company at the international BRAU exhibition and numerous technical brewing conferences in United States, Germany and Belgium.
- Provided technical support to sales team to existing and potential customer meetings.
- Authored a number of publications on the PDX technology, which were issued in international brewing magazines such as Brauwelt International and Brewing and Beverage Industry International.

**LEMKES BRAUEREI/BRAUHAUS MITTE GmbH, Berlin, Germany • April 2004-August 2006**

German microbrewery with production output of 3 thousand hectolitres per year from 2 brewery facilities. Focused on German lager and ale styles as well as British and Belgian ale styles to a minor extent.

**Brewmaster**

- Planned, managed and performed all practical brewing (from raw materials to packaged final product) to produce the required quality at an economical price.
- Practical brewing trouble-shooter.
- Created new beer recipes with the aim to give German customers the opportunity to discover different types of beers unfamiliar to them, such as Scotch Ale, Indian Pale Ale (I.P.A.), Barley Wine, Imperial Stout, Belgian Ales, etc.
- Established best brewing practices and maintained property, equipment, and utilities in good condition to assure product quality, process efficiency and economical operations.

**CERVECERÍA COSACO S.A., Mexico City • November 2003-April 2004**

Mexican microbrewery with production output of 1.5 thousand hectolitres per year. Focused on Belgian and British ale styles as well as experimental brews.

**Head Brewer**

- Managed the output activities of the brewery by developing and agreeing targets in costs, quality assurance, product availability, appropriate stock of raw materials, consumables and chemicals.
- Provided technical brewing knowledge for optimisation of brewing operations as well as laboratory techniques in brewing technology.
- Practical brewing trouble-shooter.
- Created new beer recipes such as Scotch Ale and English Bitter.
- Established best brewing practices and brewing process control to assure product quality and process efficiency.

**CERVECERÍA MODELO S.A DE C.V. (CORONA), Mexico City • April 2001-September 2002**

Mexican commercial brewery with production output of 11 millions hectolitres per year owned by one of the main players of the global brewing market. Focused on American lager styles.

**Fermentation Cellar Supervisor**

- Planned and supervised all aspects of brewing fermentation cellar operations (including whirlpool rest and wort cooling) such as fermentation tank filling/emptying, kräusening, yeast harvest/crop, fermentation tank venting, cleaning, disinfection & weekend CIP, safe chemical use and routine maintenance in a fermentation cellar with a working capacity of 190 thousand hectoliters.
- Programmed and supervised the tasks of 15 fermentation cellar operators (i.e. beer pumpers, yeast pumpers, fermentation tank washers and disinfectors) under internal and international best practices such as philosophy of total quality Modelo Brewery and ISO 9002 as well as safety operational procedure regulations.
- Performed all quality checks for the fermentation process and maintained all control process data sheets.
- Reported all shift activities to the Head Brewer on daily basis and Production Manager on semester basis.

**Internal projects • April 2001-June 2002**

- Commissioning of a new pilot plant with a working capacity of 2 hectolitres.
- Evaluation of refractometry for fermented wort extract determination.
- Member of the beer tasting panel at central laboratory.

**Courses attended • 2001-2002**

- Philosophy of total quality Modelo Brewery.
- Induction to the ISO 9002 and ISO 14001 standards.

**SANTA FE BEER FACTORY S.A. DE C.V., Mexico City • September 1999-June 2000**

Mexican microbrewery with production output of 6 thousand hectolitres per year from 3 brewery facilities, owning a number of brewpubs in Mexico City and with remarkable presence in the local retail market. Focused on American ale styles and German seasonal ale styles.

**Brewer Assistant**

- Performed all practical brewing (from raw materials to packaged final product) to produce the required premium beer quality under the supervision of the Head Brewer/Brewmaster.
- Performed weekend quality checks for the cold block processes at the 3 brewery facilities.
- Reported all shift activities to the Head Brewer/Brewmaster on daily basis.

**Internal projects • April 2001-June 2002**

- Implementation of central laboratory and brewing quality analysis

**TECHNICAL BREWING CONSULTANCY**

**FIRST KEY CONSULTING INC., Richmond, B.C., Canada • December 2010-March 2011**

Canadian consultants to the brewing and malting industries focusing on agribusiness, brewing & packaging, commercial strategy and financial services.

**Latin America representative**

- Provided technical assessment to Mexican microbrewery all operational brewing and quality aspects from raw materials to packaged final product for their entire product portfolio.

**CERVECERÍA PRIMUS (ANDREU PRIMUS S.A. DE C.V.), Mexico City • July 2010-March 2011**

Mexican microbrewery with production output of 2 thousand hectolitres per year. Focused on German and British ale styles.

**Private technical consultancy**

- Developed and led all technical aspects for setting up a new turnkey brewery with a working capacity of 25 hectolitres.

**BATH ALES LTD, Bristol, UK • September 2007**

British regional brewery with production output of 2 thousand hectolitres per year, owning a number of brewpubs in England. Focused on British ale styles.

**Private technical consultancy on behalf of Moravek International Ltd.**

- Provided technical consultancy in beer filtration and dissolved oxygen determination in packaged final product.

**CERVECERÍA COSACO S.A., Mexico City • January 2001-June 2001**

Mexican microbrewery with production output of 1.5 thousand hectolitres per year. Focused on Belgian and British ale styles as well as experimental brews.

**Private technical consultancy**

- Provided technical assessment and laboratory techniques in brewing microbiology.

## EDUCATION & TRAINING

### PhD in Brewing

International Centre for Brewing and Distilling (ICBD)  
Heriot-Watt University • Edinburgh, Scotland  
2006-2009

**PhD Thesis:** Impact of colour adjustment on flavour stability of pale lager beers with the selection of distinct colouring agents.

### Additional project • 2007

- Installed, commissioned and set up operational procedures for a new bottling machine at the ICBD pilot brewery.

### Brewmaster Course (E2)- Malting & Brewing Technology (English) Diploma

Versuchs-und Lehranstalt für Brauerei in Berlin (VLB)  
Technische Universität Berlin (TU) • Berlin, Germany  
2002-2003

### Traineeship • 2003

**WARSTEINER BRAUEREI, HAUS CRAMER**, Warsteiner, Germany

German commercial brewery with production output of 3.5 million hectolitres per year. Focused on German Premium Pilsner.

- Traineeship in production, packaging, QC, R&D, delivering and maintenance departments.

### Bachelor of Science in Food Chemistry

Universidad Nacional Autónoma de México (UNAM) • Mexico City  
1997-2002

**BSc. Thesis:** Analysis of the brewing process focusing on microbrewing

### Oenology Diploma

- Wine Technology and Geography -  
Universidad Anáhuac Del Sur • Mexico City  
1999-2000

## BREWING PUBLICATIONS

- Furukawa A., Panglisch P. and Schiedermaier U. (2013). German quality at the lowest cost. *Brauwelt Int.* [Paper submitted]
- Furukawa A. and Jurado J. (2013). Elaboración artesanal de cerveza a la velocidad del sonido. *Brewing and Beverage Industry Esp.* 1: 18-20
- Furukawa A. and Jurado J. (2012). Craft brewing at the speed of sound. *Brewing and Beverage Industry Int.* 5: 52-54
- Furukawa A., Sacher B., Blümelhuber G., Harms D., Schön T. and Pahl R. (2012). A step-change technology solution - PDX™ Mashing System. *Brauwelt Int.* 30: 88-94
- Furukawa A., Sacher B., Blümelhuber G., Harms D., Schön T. and Pahl R. (2012). Ein technologischer Sprung und eine neue Lösung - PDX™ Maischsystem. *Brauwelt.* 9-10: 268-273
- Furukawa A., Kunz T., Cortés N., Hughes P. and Methner F.-J. (2011). Impact of colour adjustment on flavour stability of pale lager beers with a range of distinct colouring agents. *Food. Chem.* 125: 850–859
- Cortés N., Kunz T., Furukawa A., Hughes P., and Methner F.-J. (2010). Development and correlation between the organic radical concentration in different malt types and oxidative beer stability. *J. Am. Soc. Brew. Chem.* 68: 107-113
- Furukawa A. and Hughes P.S. (2009). Impact of colour adjustment on flavour stability of pale lager beers with a range of distinct colouring agents. In: *Proc. Congr. Eur. Brew. Conv.* Hamburg. (On-line available)

### BREWING CONFERENCE TALKS

- *PDX™ mashing system and cereal cooker*. Studiedag Mouterij & Brouwerij. Fermentatio-Hogeschool Gent, Belgium, December 2012
- *New insights on brewhouse operations by means of direct steam injection with the PDX system*. Master Brewers Association of the Americas. District Philadelphia meeting. Susquehanna Brewing Company, Pittston PA, USA, May, 2012
- Furukawa A. (2012). Neue Erkenntnisse bei der Würzekochung mittels Direkteinleitung von Dampf mit das PDX-System, Brau- und maschinentechnische Arbeitstagung der VLB Berlin, Siegen, Germany, March 2012

### COMPUTER SKILLS

Apple Mac OS X and Microsoft Windows  
Good command of Microsoft Office tools

### LANGUAGES

- Spanish (Mother Tongue)
- English fluent. **International English Language Testing System (IELTS) Level C1\***
- Good knowledge of German. **Test Deutsch als Fremdsprache - TestDaF Abschluß. Level B2\***
- Basic knowledge of Swedish (**Currently learning for SFI) Level C.**
- Basic knowledge of Slovenian **Level A1\***

\* Levels of language competence by the Common European Framework for language learning of the Council of Europe.

### WORK PERMIT

- UK Residence Card of a Family Member of an EEA National  
Date of Issue: 22.02.2012  
Valid until: 22.02.2017  
Remarks: Employment and Business Activities Allowed
- Swedish Residence Card of a Family Member of EEA National  
Serial Number: SWE11036423  
Date of issue: 29.09.2014  
Valid until: 15.09.2019

### HOBBIES & INTERESTS

I am interested in listening and playing music, conducting musical projects, reading on history, classic literature, and ancient mythology, and traveling to European countries

### REFEREES

Available on request

Linked-in profile: <http://uk.linkedin.com/in/andresfurukawa>