

FRUIT TO SPIRIT WORKSHOP

Thursday 29 October 2026 | 11:00 - 14:00 | Czech House, East Legon, Accra

Programme Agenda

11:00 **Arrival, Registration & Welcome Refreshments**

Guests received at the Czech House - Technology & Training Center.

11:15 **Opening Remarks**

Welcome from SEDA Africa Group and an introduction to the Czech House.

11:25 **The Opportunity: From Local Crops to Premium Spirits**

Why Ghana's fruits, palm sap and sugar-rich crops represent an underdeveloped value-addition market.

11:50 **Fundamentals of Fruit & Feedstock Distillation**

Fermentation, distillation, cuts, maturation and quality control explained in practical terms.

12:20 **TECHNOLOGY DEMONSTRATION - Live Distillation Run**

A working demonstration on the Czech-built copper distillation system: mash preparation, charging the still, column operation and separating the spirit run. Participants see the equipment, controls and output at close range.

13:00 **Product, Brand & Market Development**

Building differentiated local beverage brands, packaging, positioning and route to market.

13:20 **Economics, Investment & Partnership Models**

Capital requirements, production scale, margins, contract production and off-take structures.

13:40 **Q&A, Tasting & Networking**

Guided tasting of fruit-based spirits with open discussion among participants and presenters.

14:00 **Close**

Follow-up conversations and one-on-one meetings on request.

