



Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza · 1122 Burnett St, Hatfield 0028 · Pretoria, Gauteng · South Africa

Tel: +27 12 004 8389 · Mobile: +27 65 077 6310

Email: apply@aaticd.co.za · Website: www.aaticd.co.za

COURSE BROCHURE

Blending Unmatured and Matured Cane Sugar & Fruit Distillates

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259341 · NQF Level 3 · 6 Credits · 3 Days

COURSE OVERVIEW

This course equips learners with the skills to transfer and blend unmatured and matured cane sugar and fruit distillates. It covers sensory evaluation, blending techniques, and quality control to ensure consistent, high-quality products. Learners will understand the chemical and sensory properties of distillates and apply blending principles to achieve desired flavour profiles.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259341
Accreditation	SAQA Accredited · NQF Level 3 · 6 Credits
Duration	3 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Apply sensory evaluation techniques to assess the characteristics of unmatured and matured cane sugar and fruit distillates.
- Analyze the chemical and physical properties of distillates to determine blending ratios.
- Evaluate the impact of blending on flavour, aroma, and mouthfeel of the final product.
- Design blending protocols that meet product specifications and quality standards.
- Implement blending processes while adhering to health, safety, and hygiene regulations.
- Demonstrate the ability to transfer distillates between vessels without contamination or loss.

WHO SHOULD ATTEND

- This course is designed for distillery operators, cellar masters, and production supervisors involved in the blending and maturation of cane sugar and fruit distillates.
- It is also suitable for quality assurance personnel seeking to deepen their understanding of distillate blending.

COURSE OUTLINE

Day 1: Foundations of Distillate Blending

- Overview of unmatured (white/grain) vs matured (aged) cane sugar and fruit distillates.
- Chemical composition: congeners, esters, aldehydes, and their impact on flavour.
- Sensory evaluation basics: taste, aroma, mouthfeel, and colour.
- Regulatory framework: SAQA unit standard 259341, SANS, and labelling requirements.
- Blending principles: balancing character, proofing, and achieving target profiles.
- Raw material handling and storage best practices.
- Hygiene and sanitation standards for blending equipment.
- Introduction to blending calculations: alcohol content, dilution, and blending ratios.

Day 2: Blending Techniques and Flavour Development

- Advanced blending calculations: Pearson's square, target ABV, and volume adjustments.
- Recipe development: selecting base spirits, ratios, and adjuncts (e.g., sugar, caramel).
- Impact of maturation: oak influence, oxidation, and ageing markers.
- Blending for consistency: batch-to-batch variation and corrective measures.
- Sensory analysis methods: triangle tests, ranking, and descriptive analysis.
- Filtration and fining techniques to adjust clarity and stability.
- Troubleshooting common blending issues: off-flavours, haze, and instability.
- Documentation and record-keeping for traceability and quality control.

Day 3: Advanced Blending, Quality Assurance, and Practical Integration

- Commercial blending strategies: cost optimization, inventory management, and scaling.
- Quality assurance testing: alcohol content, pH, acidity, and microbiological stability.
- Sensory evaluation for market readiness: panel training and consumer preference.
- Regulatory compliance: certification, excise, and labelling for local and export markets.
- Blending specification sheets: documenting recipes, parameters, and approvals.
- Batch production planning and scheduling.
- Case studies: successful blends from South African distilleries.
- Final assessment: create and present a blending plan.

ASSESSMENT & CERTIFICATION

Delegates are assessed through exercises and a final test. A mark of **50% or above** earns an **AATICD Certificate of Completion**, issued digitally with a unique verification code. This course carries **6 NQF credits** at **NQF Level 3**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 17,900.00	R 17,900.00
1	In-House	R 23,300.00	R 23,300.00
1	On-Campus (Pretoria)	R 26,800.00	R 26,800.00

UPCOMING SESSIONS

Start	End	Method	Venue
03 Aug 2026	05 Aug 2026	On-Campus	Cape Town, South Africa
03 Aug 2026	05 Aug 2026	On-Campus	Lagos, Nigeria
04 Aug 2026	06 Aug 2026	On-Campus	Dubai, UAE
04 Aug 2026	06 Aug 2026	On-Campus	Johannesburg, South Africa
05 Aug 2026	07 Aug 2026	On-Campus	Pretoria, South Africa
05 Aug 2026	07 Aug 2026	On-Campus	Mauritius
10 Aug 2026	12 Aug 2026	On-Campus	Durban, South Africa
10 Aug 2026	12 Aug 2026	On-Campus	Dubai, UAE

Contact us if no suitable date is listed – on-demand sessions can be arranged for groups.

HOW TO GET A QUOTE OR APPLY

- 1. Get an instant quotation online:** visit www.aaticd.co.za, open the page for this course (Unit Standard 259341) and click **Get A Quote / Apply**. Select your training method and number of delegates – your quotation is generated immediately and emailed to you with the course brochure attached.
- 2. Apply by email:** send the course title, your preferred training method (Online, In-House or On-Campus Pretoria), the number of delegates and your preferred dates to apply@aaticd.co.za – our team will reply with a formal quotation.
- 3. Apply by phone or WhatsApp:** call +27 12 004 8389 or WhatsApp +27 65 077 6310 and we will prepare your quotation and reserve your seats.
- 4. Confirm your booking:** accept the quotation and settle the invoice. As soon as payment is confirmed your delegates are enrolled and receive their AATICD LMS login details by email, along with joining instructions for their chosen training method.

Group discounts apply automatically – the more delegates you enrol, the lower the price per delegate. No payment is required to request a quotation.

Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza, 1122 Burnett St, Hatfield 0028, Pretoria, Gauteng, South Africa
Tel: +27 12 004 8389 · WhatsApp: +27 65 077 6310 · apply@aaticd.co.za · www.aaticd.co.za