

**DCT'S DHEMPE COLLEGE OF ARTS & SCIENCE  
MIRAMAR – GOA**

**DEPARTMENT OF BIOTECHNOLOGY**

**REPORT OF FIELD VISIT TO PAUL JOHN'S DISTILLERY**

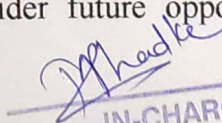
A field visit to Paul John's distillery was organized by the Department of Biotechnology, DCT's Dhempe College of Arts & Science under DBT Star College Scheme on 13<sup>th</sup> March 2025 for the students of T.Y.B.Sc. Biotechnology. Dr. Reshma Zakane and Mr. Kamlesh Korgaonkar, faculty from the Department of Biotechnology accompanied the students. The distillery provides a range of excellent quality products such as whiskey, rum, brandy, premium wines and single malt. The products are created using native ingredients from Goa and are sold all over the world in about 38 countries including France, Germany, Denmark and others.

Ms. Asmita Choudhary guided us for the distillery tour, enlightened us about the process behind creating different types of whiskey. She gave us a brief introduction to the company and its history. The distillery was established in 2008 and began operations in 2012 with the launch of its first product, Original Choice. She explained the distinction between single malts and blended malts, highlighting how the combination of different grains influences the flavor profile. She also emphasized that Goa's tropical climate accelerates the maturation process, reducing the aging period to 7-8 years, beyond which undesirable byproducts may form.

The students were then guided through various sections of the facility, where they observed the key stages of whiskey production, from raw material processing to fermentation and distillation. The role of cask aging was particularly intriguing, as they learned how wooden barrels contribute to the whiskey's final aroma, color, and taste. The distillery predominantly uses ex-bourbon casks, which retain residual flavors from their previous use, further enhancing the depth and complexity of the beverage. Each cask is meticulously labeled, following a standardized system that records its usage, batch number, and date. These casks have a long lifespan, often lasting for 30-40 years.

The tour also shed light on the packaging and distribution processes, where the finished whiskey is bottled and supplied to retailers in the state before being distributed across India and internationally. The session concluded with an interactive Q&A, during which we clarified our understanding of various technical aspects of the process. This visit provided the students with valuable exposure to industrial-scale fermentation, distillation, and quality control in the beverage industry. Observing the intricate processes involved in whiskey production deepened the appreciation for bioprocess engineering and its applications. The experience was both educational and inspiring, encouraging the students to consider future opportunities in fermentation-based industries and biotechnology.

**Total beneficiaries: Males (5) and females (30)**

  
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