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List of congresses

The European Brewery Convention aims at co-ordinating the scientific work carried out in different countries in the technical fields of Brewing and Malting. One of the means by which it seeks to attain this object is the organising of international congresses once in every two years, with the particular aim of providing the opportunity to exchange views on definite subjects.

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- 4th, Nice (France), 1953
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European Brewery Convention

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