



GIORNATA INAUGURALE

giovedì 25 ottobre

ore 10

apertura cancelli di Triestespresso Expo 2018

ore 11

cerimonia di inaugurazione

esterno Padiglione 27

EVENTI TRIESTESPRESSO EXPO 2018

CORSI UNIVERSITÀ DEL CAFFÈ – ILLYCAFFÈ

Centrale Idrodinamica sala C

giovedì 25 ottobre

ore 11:30- 12:15

Find a bean, discover a world inside: coffee chemistry

Silvia Colombari

ore 15:30-16:15

Find a bean, discover a world inside: coffee microscopy

Paola Crisafulli

venerdì 26 ottobre

ore 11:30 – 12:15

Find a bean, discover a world inside: coffee caffeine

Marino Petracco

ore 14-14:45

Find a business, discover its potential: management of the bar

Pierpaolo Segrè

ore 15:30-16:15

Find a bean, discover a world inside: green coffee

Luca Turello

sabato 27 ottobre

ore 11:30-12:15

Find a bean, discover a world inside: green coffee

Gian Luca Malvicini

ore 15:30-16:15

Find a bean, discover a world inside: coffee caffeine

Marino Petracco

SPILL THE BEANS

Scopri le startup protagoniste nel settore del caffè
Centrale Idrodinamica sala C

venerdì 26 ottobre

ore 16:30-16:40 Cafelier

ore 16:40-16:50 Huskee

ore 16:50-17 Oltrecafè

ore 17-17:10 Pbl

MEET THE EXPERT - INCONTRA L'ESPERTO

Consulenze personalizzate
organizzate dal Gruppo Italiano Torrefattori Caffè e da MV Consulting
Padiglione 30 stand n.53

giovedì 25, venerdì 26 e sabato 27 ottobre

ore 10- 18

CORSO DELL'ISTITUTO INTERNAZIONALE ASSAGGIATORI CAFFÈ (IAAC)

in collaborazione con Mazzer
Centrale Idrodinamica sala B

giovedì 25 ottobre

ore 10-18

PREMIAZIONE CONCORSO FIPE - TRIESTESPRESSO "DAI SAPORE AL TUO CAFFÈ"

Centrale Idrodinamica sala B

sabato 27 ottobre

ore 10-16

Giornata dedicata alla presentazione - con degustazione - delle ricette proposte dai partecipanti al concorso "Dai sapore al tuo Caffè" arricchite dai suggerimenti del "Maestro di Spezie" Marco Savona. Le degustazioni avranno inizio alle ore 10 e termineranno con la premiazione alle ore 16.

ASSEMBLEA GRUPPO ITALIANO TORREFATTORI CAFFÈ (GITC)

Centrale Idrodinamica sala B

venerdì 26 ottobre

ore 10-13

CONSIGLIO DIRETTIVO DEL CONSORZIO DI TUTELA DEL CAFFÈ ESPRESSO ITALIANO TRADIZIONALE

Centrale Idrodinamica sala B

venerdì 26 ottobre

ore 13-14

TRIESTESPRESSO CAMPUS 2018

Coffee Innovation for Business

giovedì 25 ottobre

MEET2LEARN AREA – CENTRALE IDRODINAMICA

ore 11-11:45

Sensory Skills quality control best practices for coffee roastery – Andrej Godina, coffee expert

Green Coffee quality control best practices for coffee roastery – Alberto Polojac, green coffee trader

ore 12-12:45

Public presentation: “Green Coffee Handbook” – Aurora Castellani, Medicea Edizioni

Meet the farmer: “The daily life of a coffee farmer” with Francisco Villeda Panchito – finca Rio Colorado and Pino Fumarola – Umami Area Honduras

ore 13-13:45

Coffee roasting quality control best practices for coffee roastery – Massimo Barnaba, coffee expert

ore 14-14:45

Innovazione nell'industria 4.0: l'uso dei droni nella coltivazione e produzione del caffè – ARIES Trieste

ore 15-15:45

“Maestri e Icone”, value of training and the importance of inspiration – be a coffee expert – Andrea Bazzara, Bazzara Coffee

ore 16-16:45

Innovazione di processo e di prodotto come leve per l'entrata sul mercato di nuove micro-imprese – Massimo Chenda, Caffemotive

ore 17-17:45

Coffee DNA analysis and business applications – Giovanni Bortoli, Dna Analytica

GREEN2ROAST AREA – CENTRALE IDRODINAMICA

ore 10:30-12:15

Roasting for espresso with Coffee Tech roaster

Roasting for cupping with Ikawa Pro sample roaster

ore 11:30-12:15

Meet the manufacturer Coffee Tech: roasting with conduction and convection

ore 12:30-13:15

Meet the manufacturer Ima: technology for the coffee industry

ore 13:30-14:15

Coffee roasting with Cropster platform: the green module for Quality Control, Marco Cremonese

ore 14:30-16:30

Roasting for espresso with Coffee Tech roaster

Roasting for cupping with Ikawa Pro sample roaster

BEAN2CUP AREA – CENTRALE IDRODINAMICA

ore 10:30-13:15

Espresso blends: taste the unique cup profile of the typical Italian espresso blends with EGRO machine.

ore 11:15-12

Meet the bean to cup manufacturer La Cimbali Group

ore 13:15-14

Meet the bean to cup manufacturer Gruppo Evoca

ore 14:15-15

Meet the bean to cup manufacturer Bianchi Industry - Brasilia

ore 16:15-17

Meet the farmer and cup his coffee with Andrea Cremone – Barista trainer, Umami Area Honduras

venerdì 26 ottobre

MEET2LEARN AREA – CENTRALE IDRODINAMICA

ore 11-11:45

Coffee and CSR: new business opportunities – Corinna Pape, Ettlin coffee roastery

ore 12-12:45

What is the role of the Corporate Social Responsibility in a food chain and how to apply it to marketing and business – Maurizio Morini – CSR Manager Network

ore 13-13:45

Round table: which are the new coffee businesses behind the CSR

Andrej Godina – Umami Area, Maurizio Morini – CSR Network, Fabrizio Polojaz – Associazione Caffè Trieste, Mario Bruscinò – Interkom, Michele Cannone – Lavazza, Marco Vitale – Food Chain, Corinna Pape, Ettlin coffee roastery

ore 14-14:45

Meet the farmer: CSR applied to a cup of coffee, the socially responsible coffee – Johannes Epping, Christian Roser and Mathias Kaps, Starkamcher – Mantano Project

ore 15-15:45

Good practices for CSR: case histories

IMA group: CSR in the world of industrial automation – Daniele Vacchi

Blockchain for food: supply chain transparency – Marco Vitale, Food Chain

ore 16-16:45

IPCOS European Industrial Doctorate: opportunity for academia and industry collaboration - Prof Federico Berti, Università di Trieste

ore 17-17:45

Innovazione nell'industria 4.0: l'uso dei droni nella comunicazione digitale e nella promozione aziendale- ARIES Trieste

GREEN2ROAST AREA – CENTRALE IDRODINAMICA

ore 10:30-11:15

Roasting for cupping with Ikawa Pro sample roaster

Roasting pre blended coffees for espresso with Coffee Tech roaster

ore 11:30-12:15

Meet the manufacturer Ima coffee Petroncini: coffee roasting with modular gas heater, variable air flow and adjustable drum speed – Roberto Pedini

ore 12:30-13:15

Coffee roasting with Cropster platform: the roast intelligence module, Marco Cremonese

ore 13:30-14:15

Meet the manufacturer Imf: roasting with convection

ore 14:30-16:30

Roasting for filter with Coffee Tech roaster

Roasting for cupping with Ikawa Pro sample roaster

BEAN2CUP AREA – CENTRALE IDRODINAMICA

ore 10:30-13:15

Taste the single origin coffees for espresso with La San Marco machine.

ore 11:15-14

Meet the bean to cup manufacturer La Cimbali Group

ore 14:15-16

Brewing workshop con Andrea Cremonese barista trainer with Umami Area Honduras specialty coffees

sabato 27 ottobre

MEET2LEARN AREA – CENTRALE IDRODINAMICA

ore 11-11:45

Sensory classroom: coffee and wine sensory similarities - Marco Bazzara – Bazzara coffee

ore 12-12:45

Business Model Canvas: how to build your own new coffee business model for Coffee Academy – Ermanno Perotti – Umami Area and Alberto Polojac – Bloom Coffee Academy

Public presentation: "Coffee Tales. Architettura d'interni per il caffè e le sue storie" – prof. Giuseppina Scavuzzo – Università di Trieste e Alberto Polojac – Bloom Coffee Academy

ore 13-13:45

Micro roastery and coffee shop start up: how to produce a specialty coffee, which storytelling and which layout – Andrea Cremone, Johannes Epping, Fabio Milani, Andrea Nonni.

ore 14-14:45

Meet the farmer: the different coffee processing methods and the product diversification – Andrej Godina and Francisco Villeda – Umami Area Honduras

ore 15-15:45

The new business opportunities: a case of smart business concepts and solopreneurship – Ansgar Elfgen – Carl Mertens Wittwe coffee

ore 16-16:45

Bare carbon electrodes as simple and efficient sensors for the quantification of caffeine in commercial beverages – Rozalia-Maria Anastasiadi, Queen Mary University of London

Decaffeinated coffee methods and its quality into the cup – Giovanni Bortoli, Demus Spa

ore 17-17:45 Innovazione nell'industria 4.0: l'uso dei droni per esplorare le nuove potenzialità del futuro

GREEN2ROAST AREA – CENTRALE IDRODINAMICA

ore 10:30-11:15

Roasting for cupping with Ikawa Pro sample roaster

Roasting for espresso with Coffee Tech roaster

ore 11:30-12:15

Cupping session with specialty coffees

ore 12:30-13:15

Meet IKAWA: roasting with technology for laboratory QC

ore 13:30-14:15

Meet the roasting manufacturer Coffee Tech: airflow influence in coffee roasting profiles

ore 14:30-15:15

Coffee roasting with Cropster platform: the roast intelligence module, Marco Cremonese

ore 15:30-16:30

Roasting for filter with Coffee Tech roaster

Roasting for cupping with Ikawa Pro sample roaster

BEAN2CUP AREA – CENTRALE IDRODINAMICA

ore 10:30-13:15

Meet the farmer Francisco Villeda Panchito and cup his coffee with Egro machine.

ore 13:15-14

Meet the bean to cup manufacturer: Gruppo La San Marco