

art direction

Andrej Godina coffee expert
Francesco Sanapo
 italian barista champion 2013

hall 18 - N80/N85



espresso
brew
bar



coffee
living
room



area
cupping
training

FRIDAY, 18 OCTOBER:

10:00 - 13:00 espresso/brew bar area opening – “breakfast with the champion” event with the Russian World Latte Art champion Victoria Kashirtseva.

 **training / cupping area**

10:00 cupping area – cleaning the espresso equipment *by Pulycaff, certified coffee equipment cleaners*

11:00 learn&share area – decaf specialty coffee brewed with espresso, aeropress and other extraction methods *by Demus Spa & DM italia Snc*

12:30 cupping area – cupping of organic single-origin Arabica coffees - *by Alberto Polojac & Cinzia Linardi, Italian Cup Tasters Champion*

14:00 learn&share area – the rules for a perfect coffee filter - *by Giulia Spanio & Eddy Righi*

15:30 cupping area – how water temperature affects the espresso coffee profile - *by Paolo Dalla Corte*

 **coffee living room**

10:30 presentation of lo bevo caffè di qualità - HOST 2013 special edition and its schedule *by Andrej Godina & Francesco Sanapo and Mario Setti - Nuovi Eventi Musicali*

13:00 the barista: profession or improvisation? *by Eddy Righi*

14:00 coffee in specialized publishing – a trilogy *by Franco & Mauro Bazzara*

15:00 extracting the best espresso by changing water temperature *by Coffee Pro Kim Ossenblock*

16:00 the technology of filter coffee machine *by Giulia Spanio*

17:00 the internationalization and strategic sourcing process in coffee industry – *by Maurizio Cociancich*

 **espresso and brew bar**

10:00 breakfast with the champion – Huehuetenango Highlands coffee, Guatemala, Slow Food Presidium

11:00 cupping of a selection of organic single-origin Arabica coffees prepared with filter, ibrik and espresso methods - *by Davide Berti, Italian Ibrik Champion*

12:00 cupping of Organic and Fairtrade C.A.C.E. Alto Palomar coffee, Peru - *by Prunella Meschini*

13:00 Aeropress competition - *by Alberto Cocci*

14:00 cupping of Orangutan Coffee Project coffees from Sumatra Island, Indonesia - *by Regina Frey*

15:00 latte art battle – competition *by Caffè Corsini*

16:00 cupping of decaf specialty single-origin coffees *by Demus Spa*

SATURDAY, 19 OCTOBER:

10:00 - 13:00 espresso/brew bar area opening – “breakfast with the champion” event with the Russian World Latte Art Champion Victoria Kashirtseva.

 **training / cupping area**

10:30 cupping area – cleaning the espresso equipment *by Pulycaff, certified coffee equipment cleaners*

11:00 learn&share area – different water filtering systems for espresso machines *by Paolo Dalla Corte*

12:30 cupping area cupping of Fairtrade single-origin Arabica coffees *by Elena Meneghetti & Cinzia Linardi, Italian Cup Tasters Champion*

14:00 learn&share area the rules for a perfect espresso *by Eddy Righi*

15:30 learn&share area mixing coffee with alcoholic drinks *by Victore Delpierre, World Coffee in Good Spirits Champion*

 **coffee living room**

11:00 the role of water in coffee equipment cleaning *by Gianfranco Carubelli*

12:00 higher education courses on quality control in the coffee production process *by Human Academy*

13:00 filter coffee in the world *by Lina Chioldo*

14:00 how to obtain a decaf specialty coffee *by Massimiliano Fabian*

15:00 specialty coffees and coffee education *by David Veal, executive director of the Speciality Coffee Association of Europe*

16:00 portioned coffee as a solution for quality coffee in the catering industry *by Pietro Manzini*

17:00 Orangutan coffee project: how environmental sustainability matches with quality *by Regina Frey & Holger Welz*

 **espresso and brew bar**

10:00 breakfast with the champion Hareenna Forest Wild coffee, Ethiopia, Slow Food Presidium

sponsor:



main sponsor:



media partner:



11:00 cupping of a selection of coffees for the catering industry - *by caffè Pascucci*

12:00 menu of Caffitaly System coffees in capsules for the catering industry

13:00 Bacchi Espresso competition – single-origin Arabica coffees by Sandalj Trading Co. Espresso tasters championship – recognizing the same type of coffee when it is extracted at different water temperatures – organic single-origin coffee *by Emperor Srl*

14:00 cupping of an Italian coffee blend Espresso Professional Blend - *by Art Caffè*

15:00 latte art battle – competition *by Caffè Corsini*

16:00 cupping of decaf coffee blends *by Demus Spa*

SUNDAY, 20 OCTOBER:

10:00 - 13:00 espresso/brew bar area opening – “breakfast with the champion” event with the Russian World Latte Art Champion Victoria Kashirtseva.

 **training / cupping area**

10:00 cupping area – cleaning the espresso equipment *by Pulycaff, certified coffee equipment cleaners*

10:30 cupping area – finding the right water temperature for decaf espresso coffees *by Giovanni Bortoli & Eddy Righi*

11:30 cupping area – how to evaluate the espresso: the cupping form - *by Enrico Meschini*

12:30 cupping area – green coffee classification and cupping of specialty coffees brewed manually and with the filter method *by Alberto Polojac & Eddy Righi*

14:00 learn&share – trifecta rules – *by Giulia Spanio*

15:00 learn&share – how filter diameter affects the final espresso – *by Paolo Dalla Corte*

 **coffee living room**

11:00 different water filtering systems for the catering industry - *Sergio Barbarisi*

12:00 creating a blend for the espresso *by Edy Bieker*

13:00 chemical changes in the espresso: perfect machine calibration - *by Demuslab Srl*

14:00 packaging for roasted coffee preservation *by Soulpack Srl*

15:00 marketing in the world of coffee *by Daniele Casprini - Sesamo*

16:00 the correct coffee roast profile - *by Brambati Spa*

17:00 can single serve coffee be the solution for the catering industry? - *by Caffitaly System Spa*

 **espresso and brew bar**

10:00 breakfast with the champion – Italian coffee blend *by Espresso Professional Blend*

 **coffee living room**

11:00 the botany of coffee *by Giorgio Graziosi, Università degli Studi di Trieste*

12:00 countries of origin of espresso blends *by Alberto Polojac*

13:00 coffee market in Italy *by Patrick Hoffer, Comitato Italiano Caffè*

14:00 coffee and health: dewaxed coffee *by Max Fabian*

15:00 therapeutic nutrition: food (and coffee) as cure *by Alberto Marzio Nocchi*

16:00 can portioned coffee be a specialty coffee? *by Caffitaly System Spa*

17:00 the correct coffee grind and the influence of cleaning on grind precision *by Alberto Cocci & Gianfranco Carubelli*

 **espresso and brew bar**

10:00 breakfast with the champion – Hareenna Forest Wild coffee, Ethiopia, Slow Food Presidium

11:00 cupping of a selection of African coffees prepared with the Ibrik method *by Davide Berti, Italian Ibrik Champion, & Pura Vida Caffè*

12:00 cupping of portioned decaf coffee *by Caffitaly System Spa & Cinzia Linardi, Italian Cup Tasters competition*

13:00 Espresso tasters championship

recognizing the espresso blends *by Fairtrade*

14:00 cupping of Orangutan Coffee Project coffee, Sumatra

15:00 latte art battle – competition *by Caffè Corsini*

16:00 cupping of Slow Food Presidium coffees *by Slow Food*

TUESDAY 22 OCTOBER:

10:00 - 13:00 espresso/brew bar area opening – “breakfast with the champion” event with the Russian World Latte Art Champion Victoria Kashirtseva.

 **training / cupping area**

10:30 coffee menu for the catering industry *by Erminia Nodari*

11:30 chemistry in coffee equipment cleaning *by Gianfranco Carubelli*

12:30 coffee cupping with SCAE and SCAA approach *by Cinzia Linardi & Lorenzo Martinelli*

13:30 the influence of roast colour on final product characteristics *by Brambati Spa & Marco Cremonese*

 **coffee living room**

11:00 the roasting process - *by Brambati Spa*

12:00 how to obtain the ideal water for coffee *by Sergio Barbarisi*

13:00 quality control and chemical analysis for small roasters *by Giovanni Bortoli*

14:00 the history of coffee machines and of the 10 brewing methods - *by Mauro Carli*

15:00 dewaxed coffee - *by Giovanni Bortoli*

17:00 Italian coffee excellences and conclusion of lo bevo caffè di qualità *by Andrej Godina & Francesco Sanapo*

 **espresso and brew bar**

10:00 breakfast with the champion – Huehuetenango Highlands coffee, Guatemala, Slow Food Presidium

11:00 cupping of single-origin Arabica coffees *by Sandalj Trading Co.*

12:00 cupping of portioned 100% Arabica coffees *by Caffitaly System Spa*

13:00 cupping of single-origin Arabica coffees *by Pura Vida Caffè*

14:00 trifecta competition *by Bunn & caffè Pascucci*

15:00 cupping of Italian coffee blends *by Art Caffè*

of coffee preserved in different packages *by Soulpack Srl*

12:30 cupping area – cupping of specialty coffees with the Cup of Excellence approach *by Edy Bieker & Lorenzo Martinelli*

14:00 learn&share - calibrating pre-infusion chamber in espresso brewing *by Paolo Dalla Corte*

15:30 cupping area regular and decaf version of the same coffee prepared with filter, manual drip and espresso methods *by Demus Spa, Emperor Srl, Bunn*