

25 October 2018

MEET2LEARN area

11:00-11:45

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

12:00-12:45

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

13:00-13:45

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

14:00-14:45

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

15:00-15:45

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

16:00-16:45

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

17:00-17:45

Coffee DNA analysis: the genetics of the coffee world, past and future of one of the most important crops worldwide – Laura Zoratti, DNA Analytica

GREEN2ROAST area

10:30-12:15

Roasting for espresso with COFFEE TECH roaster
Roasting for cupping with IKAWA PRO sample roaster

11:30-12:15

Meet the manufacturer COFFEE TECH: roasting with conduction and convection

12:30-13:15

Meet the manufacturer IMA: technology for the coffee industry

13:30-14:15

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



Triestespresso Campus 2018

Coffee Innovation for Business

14:30-16:30

Roasting for espresso with COFFEE TECH roaster

Roasting for cupping with IKAWA PRO sample roaster

BEAN2CUP area

10:30-13:15

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

11:15-12:00 Meet the bean to cup manufacturer LA CIMBALI GROUP

13:15-14:00 Meet the bean to cup manufacturer Gruppo EVOCA

14:15-15:00 Meet the bean to cup manufacturer BIANCHI INDUSTRY – Brasilia

16:15-17:00 Meet the farmer and cup his coffee with Andrea Cremone – Barista trainer, Umami Area Honduras



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Coffee Innovation for Business

26 October

MEET2LEARN area

11:00-11:45

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

12:00-12:45

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

13:00-13:45

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 Bruscano – Interkom, Michele Cannone – Lavazza, Marco Vitale – Food Chain, Corinna Pape, Ettl coffee roastery

14:00-14:45

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

15:00-15:45

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

16:00-16:45

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

Analytical study of the distribution of chlorogenic acids in different coffee species - dr Anggy Lusanna Gutiérrez Ortiz – Università di Trieste

17:00-17:45

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



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26 October

GREEN2ROAST area

10:30-11:15

Roasting for cupping with IKAWA PRO sample roaster
Roasting pre blended coffees for espresso with COFFEE TECH roaster

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

12:30-13:15

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

13:30-14:15

Meet the manufacturer IMF: roasting with convection

14:30-16:30

Roasting for filter with COFFEE TECH roaster
Roasting for cupping with IKAWA PRO sample roaster

BEAN2CUP area

10:30-13:15

Taste the single origin coffees for espresso with LA SAN MARCO machine.

11:15-14:00

Meet the bean to cup manufacturer LA CIMBALI GROUP

14:15-16:00

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



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Coffee Innovation for Business

27 October

MEET2LEARN area

11:00-11:45

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

12:00-12:45

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

13:00-13:45

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

14:00-14:45

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

15:00-15:45

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

16:00-16:45

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

17:00-17:45 Innovazione nell'industria 4.0: l'uso dei droni per esplorare le nuove potenzialità del futuro



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Coffee Innovation for Business

GREEN2ROAST area

10:30-11:15

Roasting for cupping with IKAWA PRO sample roaster

Roasting for espresso with COFFEE TECH roaster

11:30-12:15

Cupping session with specialty coffees

12:30-13:15

Meet IKAWA: roasting with technology for laboratory QC

13:30-14:15

Meet the roasting manufacturer COFFEE TECH: airflow influence in coffee roasting profiles

14:30-15:15

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

15:30-16:30

Roasting for filter with COFFEE TECH roaster

Roasting for cupping with IKAWA PRO sample roaster

BEAN2CUP area

10:30-13:15

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

13:15-14:00

Meet the bean to cup manufacturer: Gruppo LA SAN MARCO