



OPENING DAY

Thursday 25 October

h. 10

opening of the gates Triestespresso Expo 2018

ore 11

inauguration ceremony in front of Hall 27

TRIESTESPRESSO EXPO 2018 SIDE EVENTS

UNIVERSITÀ DEL CAFFÈ – ILLYCAFFÈ COURSES

Hydrodynamic Power Station room C

Thursday 25 October

h. 11.30- 12.15

Find a bean, discover a world inside: coffee chemistry

Silvia Colombari

h. 15.30-16.15

Find a bean, discover a world inside: coffee microscopy

Paola Crisafulli

Friday 26 October

h. 11.30 – 12.15

Find a bean, discover a world inside: coffee caffeine

Marino Petracco

h. 14-14.45

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

Pierpaolo Segrè

h. 15.30-16.15

Find a bean, discover a world inside: green coffee

Luca Turello

Saturday 27 October

h. 11.30-12.15

Find a bean, discover a world inside: green coffee

Gian Luca Malvicini

h. 15.30-16.15

Find a bean, discover a world inside: coffee caffeine

Marino Petracco

SPILL THE BEANS

Discover start-ups acting in the coffee sector
Hydrodynamic Power Station room C

Friday 26 October

h. 16.30-16.40 Cafelier
h. 16.40-16.50 Huskee
h. 16.50-17 Oltrecaffè
h. 17-17.10 Pbl

MEET THE EXPERT

Customized advices organised together with Gruppo Italiano Torrefattori Caffè and MV Consulting
Hall 30 stand n.53

Thursday 25, Friday 26 and Saturday 27 October

h. 10- 18

INTERNATIONAL INSTITUTE OF COFFEE TASTERS (IIAC) COURSE

in cooperation with Mazzer
Hydrodynamic Power Station room B

Thursday 25 October

h. 10-18

AWARD CEREMONY “DAI SAPORE AL TUO CAFFÈ” CONTEST

Hydrodynamic Power Station room B

Saturday 27 October

h. 10-16

The award ceremony will start at 4pm

GRUPPO ITALIANO TORREFATTORI CAFFÈ (GITC) MEETING

Hydrodynamic Power Station room B

Friday 26 October

h. 10-13

CONSORZIO DI TUTELA DEL CAFFÈ ESPRESSO ITALIANO TRADIZIONALE

BOARD OF DIRECTORS MEETING

Hydrodynamic Power Station room B

Friday 26 October

h. 13-14

TRIESTESPRESSO CAMPUS 2018

Coffee Innovation for Business

Thursday 25 October

MEET2LEARN AREA – HYDRODYNAMIC POWER STATION

h. 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

h. 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

h. 13-13.45

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

h. 14-14.45

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

h. 15-15.45

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

h. 16-16.45

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

h. 17-17.45

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 – HYDRODYNAMIC POWER STATION

h. 10.30-12.15

Roasting for espresso with Coffee Tech roaster
Roasting for cupping with Ikawa Pro sample roaster

h. 11.30-12.15

Meet the manufacturer Coffee Tech: roasting with conduction and convection

h. 13.30-14.15

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

h. 14.30-16.30

Roasting for espresso with Coffee Tech roaster
Roasting for cupping with Ikawa Pro sample roaster

BEAN2CUP AREA – HYDRODYNAMIC POWER STATION

h. 10.30-13.15

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

h. 11.15-12 Meet the bean to cup manufacturer La Cimbali Group

h. 13.15-14 Meet the bean to cup manufacturer Gruppo Evoca

h. 14.15-15 Meet the bean to cup manufacturer Bianchi Industry – Brasilia

h. 16.15-17 Meet the farmer and cup his coffee with Andrea Cremone – Barista trainer, Umami Area Honduras

Friday 26 October

MEET2LEARN AREA – HYDRODYNAMIC POWER STATION

h. 11-11.45

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

h. 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

h. 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, Ettl coffee roastery

h. 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

h. 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

h. 16-16.45

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

h. 17-17.45

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

GREEN2ROAST AREA – HYDRODYNAMIC POWER STATION

h. 10.30-11.15

Roasting for cupping with Ikawa Pro sample roaster

Roasting pre blended coffees for espresso with Coffee Tech roaster

h. 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

h. 12.30-13.15

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

h. 13.30-14.15

Meet the manufacturer Imf: roasting with convection

h. 14.30-16.30

Roasting for filter with Coffee Tech roaster

Roasting for cupping with Ikawa Pro sample roaster

BEAN2CUP AREA – HYDRODYNAMIC POWER STATION

h. 11.15-14

Meet the bean to cup manufacturer La Cimbali Group

h. 14.15-16

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

Saturday 27 October

MEET2LEARN AREA – HYDRODYNAMIC POWER STATION

h. 11-11.45

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

h. 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

h. 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.

h. 14-14.45

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

h. 15-15.45

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

h. 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

h. 17-17.45 Innovazione nell'industria 4.0: l'uso dei droni per esplorare le nuove potenzialità del futuro

GREEN2ROAST AREA – HYDRODYNAMIC POWER STATION

h. 10.30-11.15

Roasting for cupping with Ikawa Pro sample roaster
Roasting for espresso with Coffee Tech roaster

h. 11.30-12.15

Cupping session with specialty coffees

h. 12.30-13.15

Meet Ikawa: roasting with technology for laboratory Qc

h. 13.30-14.15

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

h. 14.30-15.15

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

h. 15.30-16.30

Roasting for filter with Coffee Tech roaster
Roasting for cupping with Ikawa Pro sample roaster

BEAN2CUP AREA – HYDRODYNAMIC POWER STATION

h. 10.30-13.15

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

realizzato da:



organizzato da:



CAMERA DI COMMERCIO
VENEZIA GIULIA
TRIESTE GORIZIA

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