Congratulations, Team Steam!

2018’s Best New Product Award Winners

Rare Beauties: The Henk Langkemper Collection

SCA’s 2018 Events

Destination Berlin!
Discover the source of flavor

Visit the Peruvian Booth E-22,
at World of Coffee Amsterdam
21-23 June, 2018

Schedule:

June 21
10:00 hrs. Peru’s new coffee
brand launch
12:15hrs. Lecture Series:
Peru, the Land of
Fair Trade Coffee
14:30 hrs. Cupping Session in
Cupping Room 2

June 22-23
11:30 hrs. Cupping Session in
Cupping Room 2

ON THE COVER

Peru
SCHEDULE OF EVENTS

10:00 – 17:00
World of Coffee Exhibition
World of Coffee Cupping Rooms
World of Coffee Lecture Series

10:30 – 16:30
World Barista Championship: Finals
Sustainability Forum

20:00 – 02:00
WBC Official Barista Party (ticketed)

LECTURE SERIES

11:00 – 12:00
Empowering Women at Origin: IWCA Chapter Case Studies
What Does Coffee Have to do with Wildlife Conservation?
On the Technological Modernization of the Coffee Post Harvest

13:00 – 14:30
The Future of the Barista Guild
Co-creating Strategicizing for Peruvian Coffee Farmers
Sustainable Impact Measurement for the Coffee Industry

16:00 – 17:00
Inventing in the Future of Specialty Coffee Production: A Blueprint for Smallholder Farmers

OPEN CUPPINGS

10:00 – 11:00
Fest Coffee Mission
Paraiso Farm

11:30 – 12:30
Colombia
Peru

13:00 – 14:00
Cup-A-Lot
Paraiso Farm

14:30 – 15:30
Volcafe
Blanco Coffee

SUSTAINABILITY FORUM

10:45
Welcome, Day 3
Panel – Manos al Agua: A Case Study in Collaboration for Sustainability
Breakout Session – Meet your Match: Case Studies from Non-Profits

11:00
Panel – Building an Equitable Supply Chain

15:00
Closing Remarks: Where Do We Go From Here?

All schedules were correct at time of print; please check the World of Coffee app for updates.

Highlights: Saturday, June 23

WORLD BARISTA CHAMPIONSHIP:
WINNER ANNOUNCEMENTS

After finishing their final routine of the competition (10:00 – 14:30), the six finalists will take the stage one last time at 15:30 as the results are announced and this year’s World Barista Champion is crowned. You won’t want to miss this!

WBC OFFICIAL BARISTA PARTY

Celebrate the close of this year’s World Barista Championship and a successful World of Coffee at the WBC Official Barista Party! Free entry is available by showing your show pass and ID at the door, and we recommend arriving sooner rather than later – this event is always popular. The party, at Wester Unie, starts at 20:00 and goes until the wee hours of the morning. Klönneplein 4-6, 1014 DD, Amsterdam.

Congratulations, Team Steam!

Congratulations to Team Steam, winner of the 2018 World Barista Championship Team Competition! The Team Competition, introduced in 2016 in recognition of each champions existing support network (coaches, roasters, producers), puts each competitor on a team with 4-5 competitors from other national bodies for support and camaraderie. Each team is equally weighted based on the historical performance of their National Body.

All competitors still give a normal performance on stage, with the ranking of each individual performance contributing to their team’s score. They also work a shift together on the Team Bar, working together to design a coffee experience for fans and earning additional participation points.

As the Team Competition Winner, Team Steam had the highest combined rank at the end of the preliminary round and has won not only a trip to a future WCE All-Stars event, but an additional placement slot in the semi-finals round. This spot has been awarded to Singapore’s Zenn Soon as the highest-scoring competitor on the team who did not already qualify for semi-finals.

The members of 2018’s Team Steam are:
- Craig Simon (Australia)
- Deybis Rodriguez (Nicaragua)

WANT TO KNOW MORE ABOUT THE WBC TEAM COMPETITION?

WBC Judge and Evolution Group Committee Member, Cerianne Bury, interviewed the members of 2017’s Team Tamper and Kenya’s Martin Shabaya, winner of Team Tamper’s Wild Card slot in the 2017 semi-finals, in Issue 4 of 25 Magazine to learn how the competition helped them to grow as baristas. Read it at scanews.coffee/25.

Join current leaders of the American and European Barista Guilds as they discuss unification, diving into their hopes and dreams for globally-minded barista guild. Lala Ghambari will moderate the panel of Todd Mackey, Stuart Ritson, and Jessie May Peters: 12:15-13:15 in Lecture Room 1 (F002).
AWARDS GIVEN AT THE 2018 WORLD OF COFFEE IN AMSTERDAM, THE NETHERLANDS

Each year, the Specialty Coffee Association’s Best New Product Competition recognizes new products that represent quality and add value to the specialty coffee and tea industry. Ten different product categories are evaluated using the “Best I.D.E.A.S.” criteria set out by the SCA, with a winner declared in each category.

THE WORLD OF COFFEE AMSTERDAM 2018
BEST NEW PRODUCT AWARDS WENT TO:

COMMERCIAL COFFEE OR TEA PREPARATION AND SERVING EQUIPMENT
Acaso Factory: Big Dream

CONSUMER COFFEE OR TEA PREPARATION AND SERVING EQUIPMENT (NON-ELECTRICAL)
Asoby by Adnart Inc.: Cold Brew Coffee

COFFEE ACCESSORIES
KINTO: Travel Tumbler

SPECIALTY BEVERAGE STAND ALONE
Beyond the Bean: Zuma Organic Turmeric Chai

SPECIALTY BEVERAGE FLAVOR ADDITIVE (ONE FLAVOR ONLY)
Monin: L’Artiste de Monin

PACKAGING
Cloud Picker Coffee Limited

FOOD
Solid Coffee Ltd.: Coffee Pixels Cascara

OPEN CLASS
LALCAFÉ YEAST: LALCafé Intenso

TECHNOLOGY
Qualysense: Qsorter Explorer

BEST I.D.E.A.S.

Judges reviewed the 45 entries to this year’s Best New Product Awards at World of Coffee Amsterdam across three sessions, beginning 14:00 Tuesday, 19 June and ending 12:00 Thursday, 21 June. Across all ten categories, each product was judged on a minimum of three of the “Best I.D.E.A.S.” criteria set out by the Specialty Coffee Association:

INNOVATION AND/OR IMPROVEMENTS: does the good or service create value for which customers will pay? Is it cost effective and does it satisfy a specific need? Is it a new twist or a spin on a classic idea?

DESIGN: is the product aesthetically pleasing? Is the overall result a positive, creative experience? Does the process of creating the product minimize material use or incorporate recycled, upcycled, or otherwise sustainable materials (or in the case of food and beverage products, ingredients from a sustainable source)?

EDUCATION: how does this entry contribute to the enhancement or improve the knowledge of the coffee community? What is the greatest potential of this product?

AGRO-ECOLOGY: how does this entry impact origin? Does the formulation or manufacturing process make the entry healthier and/or sustainable? Does the entry use science, business models, and/or policies to support healthy relationships between the producers and the consumers?

SCIENCE: does this entry impact the science of coffee? If so, how? What science, if any, was utilized in the development of this entry? In addition, judges consider the availability of similar products on the market and current industry trends/consumer preferences.
Rare Beauties: The Henk Langkeper Collection

Like most of us at World of Coffee, HENK LANGKEMPER had his first memorable experience with coffee at a relatively young age – he was only 14 when a friend’s mother served him coffee from an Italian percolator from her home in The Hague.

Slowly but surely, his interest in “Italian coffee” would grow as he spent more and more time with this friend and his family: a Brasilia espresso machine appeared in his friend’s kitchen a year later. This may sound a bit unusual, considering that it was 1978 in The Hague, but the friend’s father was a long-time Faema employee.

Langkemper says his fascination with Faema machines didn’t really, truly begin until he began working alongside his friend’s father in coffee machine sales and support at the age of 23. Four years later, he started his own company (Espresso Service West), selling espresso machines and coffees for both home and catering use. “My aim was to support great coffee everywhere in The Netherlands whilst making a living,” says Henk.

Whilst he was meeting with a customer one day, Henk met his first vintage machine: a 1950s Faemina for home-use, found in the cellar of an old closed bar. After exclaiming how much he loved the machine, the customer offered to sell it to him – “I loved it so much, I bought it from her. I was so happy!”

Henk was already a collector of Vespa and Lambretta scooters, but soon he found himself selling his collection to grow his small collection of vintage coffee machines. At first, he bought whatever he could find, but after three years, he realised he was most passionate about one group lever machines – especially Faemas made between 1948 and 1970 – and began to focus his collection accordingly. “To me, lever machines make a better and more interesting cup of espresso,” says Langkemper. “I was most interested in how the technique differs from machine to machine, and this fascination only grew when I met Enrico Maltoni, who sold me a refurbished one-group Faema Marte.”

Incidentally, the machine Maltoni sold Langkemper – a Faema Marte – was the machine that began Maltoni’s own vintage machine collection, now housed in the first-ever museum dedicated to vintage espresso machines in collaboration with Cimbali (MUMAC). As MUMAC’s co-founder and manager of Official Maltoni, a specialised workshop dedicated to restoring vintage espresso machines produced between 1900 and 1960, Enrico Maltoni is a key supporter of Henk’s collection.

Today, the Henk Langkemper Collection holds over 300 items – machines, grinders, and vintage coffee accessories – and although he still has a great love for Faema, the collection now also boasts a full range of models from both Faema and La Marzocco produced between 1948 and 1970 alongside other manufacturers. “Lever, when I became a La Marzocco distributor, I worked hard to find old La Marzoccas machines – they are much more difficult to find, as fewer were produced. In some cases, like the very rare Disco Volante Grinder, only 50 were ever made.” If that sounds difficult to source, consider the collection’s La Marzocco Rondine – only six are known to exist in the world.

Henk’s collection is iconic, not only in regards to the 1950s design ethos, but of the history of espresso made in Italy. Described as one of the top-five collections in the world for “historical completeness,” the Henk Langkemper Collection offers World of Coffee attendees a chance to step back in time and appreciate the beauty and ingenuity of these vintage machines. “This opportunity to exhibit my collection is a very big thing for me and all my collector-friends who helped me the last months to make this possible. It wouldn’t have been possible without Paul Pratt, Enrico Maltoni, Andrea and Pascal Bourret, and Enrico Wurm – thank you!”

The one thing that the collection is missing, though, is Henk’s first vintage love, the Faemina he bought on sight in the 90s: it was stolen from Espresso Service West a few years later. Although it was insured and the money was used to purchase another machine for the collection – the ultra-rare Faema Gas model, one of only five known to exist – that original, collection-inspiring machine can never be replaced.
2018 Events

ALL-STARS JOHANNESBURG
July 19-20, 2018 | Johannesburg, South Africa
Over four days, five veterans of the World Coffee Championships will share their skills in interactive activities: Agnieszka Rojewska (2017 WLAC Finalist), Esther Maasdam (2003 WLAC Finalist), Lem Butler (2006 WBC Finalist), and Michelle Demetriades (2016 WCGIS Champion). They’ll also be joined by the newly-crowned 2018 South African National Barista and Latte Art Champions, Wason Thomas and Christopher Abrahams, respectively. Follow along: @AllStarsJHB

ALL STARS CHENGDU
August 10-12, 2018 | Chengdu, China
All Stars Chengdu sees World Coffee Championship finalists and champions come together for an interactive program, including mystery drink challenges, on-demand performances, meet-and-greets, and more! The three day program features Dale Harris (2017 WLAC Finalist), Agnieszka Rojewska (2017 WLAC Finalist), Lem Butler (2016 WBC Finalist), Ho Ying (2016 WCGIS Finalist), Agneze Kotaszewska (2017 WLAC Finalist), and more. Follow along: @AllStarsChengdu

COFFEE ROASTERS GUILD RETREAT
August 23-26, 2018 | Stevensville, WA, USA
A prime source of coffee roaster knowhow and shared efforts towards a deeper appreciation and understanding. Roasters from around the world gather annually at the CRG Retreat to networks high-level discussions, process industry issues, and work together to find solutions. Early bird registration is open until July 13, issues, and work together to find solutions. Registration will open on 28 June at crgcamp.coffee.

BARISTA CAMP PORTUGAL
September 3-4, 2018 | Evora, Portugal
Barista Camp focuses on offering an opportunity to develop and learn as a barista, in a setting that promotes sharing ideas and experiences, and being part of a wider community. The four-day event includes professional education from one of four CRG’s Coffee Skills Program tracks, cutting-edge lectures, large-scale tastings, and more. Tickets and more information are available at baristacamp.coffee.

COFFEE TECHNICIANS GUILD SUMMIT
September 7-9, 2018 | Los Angeles, CA, USA
An event dedicated to educating coffee technicians around the world. CTG Summit will feature a number of special events and lectures designed to support the advancement of professional technicians. For more information on the CTG and upcoming events, please visit coffitechtechniciansguild.org.

ASIC CONFERENCE
September 16-20, 2018 | Portland, OR, USA
The Association for Science and Information on Coffee (ASIC) is the only independent, non-profit organization in the world whose scientific mission is specifically devoted to coffee’s impact on health, and World Coffee in Good Spirits will take place this year at International Coffee Week Brazil. Don’t miss the fun! For more information, please visit wcpbrazil.com.

WORLD COFFEE COMPETITIONS
November 7-9, 2018 | International Coffee Week Brazil, Belo Horizonte
The World Brewers Cup, World Cup Tasters Championship, World Latte Art Championship, and World Coffee in Good Spirits will take place in your community. Over the course of 3 days, attendees will have the opportunity to attend hands-on tasting sessions, workshops, and talks led by experienced roasters and industry professionals. CRG Camp will also include the popular team challenge, cappings, and the option to participate in SCA Coffee Skills Program courses (additional fees apply).

Access is the new annual membership gathering for Barista Guild of America community members and coffee professionals alike, offering access to the most exciting new coffee technology, innovation, education, and more at this one-of-a-kind event. Registration and more information is available at accessiblecoffee.

WELCOME TO BERLIN
“As event host sponsor, we at BWT water+more are very close to the SCA and the barista scene, and are keen to give back to the specialty coffee community by providing advanced water optimisation systems that make ideal coffee water every day, and through activities like our World of Coffee sponsorship,” said Dr. Neuhausen. “Because of the SCA, this event has grown year after year, and is becoming increasingly established as THE forum for gatherings of the international specialty coffee community.”

KEY KNOWLEDGE TRANSFER
Networking with coffee artists from all over the world has been going on for years!”

BWT water+more has become a capable partner of the Specialty Coffee Association and the international barista community. Dr. Neuhausen: “This is a real win-win situation that has been going on for years!”

BWT water+more is already synonymous with perfect coffee water for many coffe aficionados, who swear by the water optimisation systems provided by the filter specialist, which protect machines against limescale and corrosion while optimising the water through sensor technology to make it ideal for coffee-making.

Destination Berlin!
BWT water+more returns as the event host sponsor of the 2019 World of Coffee in Berlin

Berlin will host next year’s World of Coffee from 6 – 8 June 2019, where the world’s top coffee artists will come together in the exhibition halls of Germany’s capital to award distinction to their World Champions. Water optimisation specialist BWT water+more – a long-standing event host sponsor of the World of Coffee – has already signed on to this 2019 event. “We are thrilled that this high-profile festival for specialty coffees will be held in Germany next year for the first time ever,” commented Dr. Frank Neuhausen, Managing Director of BWT water+more Deutschland GmbH.

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BARISTA CAMP TAIWAN
September 17-18, 2018 | Taipin, Taiwan
This year sees the first-ever Barista Camp held outside of the US or EU – camp is coming to Taipin, Taiwan! More details will be released shortly, but expect a tradition of Barista Camp to feature all of the elements that have made its US and EU counterparts so successful: professional education, engaging lectures, and fantastic opportunities to network and build community. Tickets and more information will be available later this month at baristacamp.coffee.

ACCESS: A BARISTA GUILD OF AMERICA EVENT
September 19-20, 2018 | Austin, TX, USA
Access is the new annual membership gathering for Barista Guild of America community members and coffee professionals alike, offering access to the most exciting new coffee technology, innovation, education, and more at this one-of-a-kind event. Registration and more information is available at accessiblecoffee.

COFFEE ROASTERS GUILD CAMP
October 10-13, 2018 | Evora, Portugal
The Coffee Roasters Guild invites you to join them at the CRG Camp in Evora, Portugal to learn, improve, and build skills as a roaster while sharing a great experience with others in your community. Over the course of 3 days, attendees will have the opportunity to attend hands-on tasting sessions, workshops, and talks led by experienced roasters and industry professionals. CRG Camp will also include the popular team challenge, cappings, and the option to participate in SCA Coffee Skills Program courses (additional fees apply).

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BEYOND THE BARISTA COMMUNITY

CONNECTED WITH THE BARISTA COMMUNITY
As a water filter expert for coffee brewing and the entire HoReCa (food service/catering) industry, the company has partnered and cooperated for some ten years with the Specialty Coffee Association (SCA), organisers of World of Coffee annually since 2011. As event host sponsor, the company has also worked for many years with others to organise this high-profile specialty coffee event.

“With expert knowledge of what makes for outstanding coffee enjoyment – to find out what the real key factors are in coffee-making. "This transfer of key knowledge enables us to develop advanced technologies to protect coffee machines while optimising water with sensor technology for a long and trouble-free machine life with consistent high-quality coffee flavour. It’s the same concept at any location: ideal water for coffee can be produced all over the world, regardless of the qualities of the local tap water,” said the Managing Director of BWT water+more.

LONG-TERM SUPPORT
The company supports the “coffee cosmos” with expert knowledge of what makes for ideal water for coffee extraction, providing optimisation solutions while active in a multitude of promotions like the World of Coffee sponsorship.

Sensory Forum
August 28-30, 2018 | Seoul, South Korea
Designed to expose coffee professionals to a broad spectrum of sensory techniques, experience, and products, the first-ever Sensory Forum in Seoul will feature topics from a variety of coffee and non-coffee related sensory research projects. For more information, please visit sensoryforum.coffee.
For that perfect coffee
Always and everywhere

Our BWT bestmax PREMIUM water filter is unique. Its patented BWT magnesium technology enriches the water with magnesium, a valuable mineral. Exactly the right filter system for protecting coffee machines from limescale and gypsum deposits and for the best sensory results when it comes to preparing coffee.

Filter solutions for perfect water at all times: coffee, vending, dishwashing, baking, cooking and water dispensers

See us at booth C27/D22!