coffee symposium

Kaffee im Wandel | coffee in transition

16.02. – 17.02.2020 | 09:00h – 16:00h

Kongresszentrum West, Stuttgart, Germany

CoffeeSymposium

SONNTAG / SUNDAY 16.02.2020
„Vom Strauch zur Bohne“/„From shrub to bean“

09:00 – 09:20	Get together
09:20 – 09:40	**Effects of climate change on coffee production** **A story of pests, diseases and other challenges** Auswirkungen des Klimawandels auf die Kaffeeproduktion Eine Geschichte über Schädlinge, Krankheiten und andere Herausforderungen *B.B. Deepak Changappa, Palthope Estates, India*
09:40 – 10:00	**Schutz der Biodiversität durch Sammlung von Kaffeearten und -sorten** Protecting biodiversity through collection of coffee species and varieties *Dr. Björn Schäfer, Botanischer Garten Wilhelma, Stuttgart*
10:00 –10:20	**Nature vs. Nurture in process of producing coffee beans** Natur vs. Pflege bei der Herstellung von Kaffeebohnen *Prof. Dr. Carmen Ablan-Lagman, Department of Biology, De La Salle University, Philippines*
10:20 – 10:40	**Liberica - how the quest for a rare coffee species changed a professional coffee life** Liberica - wie die Suche nach einer seltenen Kaffeesorte das professionelle Kafeeleben verändert hat. *Dr. Kenny Lee Wee Ting, Earthlings Coffee, Malaysia*
10:40 – 11:00	Pause
11:00 – 11:20	**Growing coffee in tune with nature** Kaffee im Einklang mit der Natur anbauen *Walter Cesar Dutra und Ednilson Dutra, Fazendas Dutra, Brasilien*
11:20 – 11:40	**Why it is so important to grow diverse coffee varieties and use different coffee processing** Warum es so wichtig ist, verschiedene Kaffeesorten anzubauen und unterschiedliche Kaffeeverarbeitung zu verwenden. *Tomas Bruno Edelmann Toriello, Finca Hamburgo, Mexiko*
11:40 – 12:00	**Coffee cultivation in Thailand** Kaffeeanbau in Thailand *Kanya Yonameth & Kornvika Youngprapakorn, Thailand*
12:00 – 12:20	**Coffee cultivation in El Salvador – What it means to be a farmer** Kaffeeanbau in El Salvador – Was es bedeutet ein Farmer zu sein *Andrés Quintanilla, Finca La Buena Esperanza, El Salvador*

12:20 – 12.40	**Indian Coffee Varieties – The flavour of India** Indische Kaffeevarietäten – Der Geschmack Indiens *Dr. Kondalkana Jayarama Balyaya, India*
12:40 – 13:00	Pause
13:00 – 13:20	**How roast-styles influence your coffee business** Wie Röststile das Kaffeegeschäft beeinflussen *Raven Sun Kwok, Earthlings Coffee, Malaysia*
13:20 – 13:40	**Acrylamid und Furan - wie man ein Übel durch ein weiteres beim Kaffeerösten ersetzt** Acrylamide and furan – how to replace one evil by another during coffee roasting *Dr. Dirk Lachenmeier, CVUA Karlsruhe, Deutschland*
13:40 – 14:00	**Creation of added value in green coffee** Gewinnung von Mehrwert im Rohkaffee *Frank Riedmüller, Nude Farmland Coffee AG, Schweiz*
14:00 – 14:20	**The Coffee Store / Röstkontor - Ein Direct Trade Model** The Coffee Store / Röstkontor - A Direct Trade Model *Christian Schwake, The Coffee Store / Röstkontor, Deutschland*
14:20 – 15:00	Pause
15:00 – 15:20	**Fermentation während der Kaffeeprozessierung: Methoden, Risiken und sensorisches Potential** Fermentation during coffee processing: Methods, risks and sensory potential *Dr. Oliver Brödel, TH Wildau, Deutschland*
15.20 – 15:40	**Die Kunst mit dem Kunststoff - Wieviel Bio steckt in Biopolymeren?** The art of plastics - how much bio is in Biopolymers? *Dr. Mirco Rennert, TH Hof, Deutschland*
15:40 – 16:00	**NMR-Anwendung zur Echtheitsprüfung von Kaffee** NMR application for coffee authenticity control *Vera Gottstein, CVUA Karlsruhe*
16:00 – 16:20	**Sensory and analytical study of different coffee origin for flavor creation** Sensorische und analytische Untersuchung verschiedener Kaffee-Herkunft für die Aromakreation *Dr. Maurin Cornuz (Mane Sea PTE Ltd. Singapore)*
17:00 – 18:00	**Verleihung Kaldi-Award** (Halle 8, Bühne Stuttgart Coffee Summit)

KALDI AWARD 2020

MONTAG / MONDAY 17.02.2020
„Von der Bohne in die Tasse“/„From bean to cup“

09:00 – 09:20	Get together
09:20 – 09:50	**Kaffee, das schwarze Gift? Mythen und Fakten über Kaffee (mit und ohne Milch)** Coffee, the black poison? Myths and facts about coffee (with and without milk) *Dr. Malte Rubach, Nourishing scientist, Deutschland*
09:50 – 10:20	Pause
10:20 – 10:40	**Die Bedeutung von Cold Brew im Spezialitätenkaffeemarkt** Cold Brew's role in speciality coffee *Julia Leach, CEO Toddy, Deutschland*
10:40 – 11:00	**Nitro Cold brew – Alles nur kalter Kaffee?** Nitro Cold brew – Old hat or latest craze? *Julian Schultes, CEO Nitro DP, Deutschland*
11:00 – 11:20	**Filtercoffee – a renaissance of a brewing method** Filterkaffee - die Renaissance einer Brühmethode *Drewry Pearson, CEO Marco*
11:20 – 11:40	**Die perfekten Begleiter des Kaffees** The perfect coffee companions *Raphael Kraus, Pan Pan, Deutschland*
11:40 – 12:00	Pause
12:00 – 12:20	**From Bean to Cup: The Philippine Traditional and Modern Practices of Preparing Coffee** Von der Bohne in die Tasse: Die traditionellen und modernen Methoden der Philippinischen Kaffeezubereitung *Prof. Dr. Ruel M. Mojica, Vice president for Research and Extension, Cavite State University, Philippines*
12:20 – 12:40	**Coffeeshops und Speciality Coffee – 20 Jahre Spezialitätenkaffee in Deutschland** Coffeeshops and speciality coffee – 20 years of speciality coffee in Germany *Christian Schwake*

12:40 –13:00	**Kaffee im Büro – Der übersehene Markt** Office coffee solutions – the forgotten market *Dr. Aris Kaschefi*
13:00 – 13:40	Pause
13:40 – 14:00	**Coffee culture in Taiwan** Kaffeekultur in Taiwan *Tsai Chih-Yu, CEO Davinci Coffee, Taiwan*
14:00 – 14:20	**Coffee culture in Thailand** Kaffeekultur in Thailand *Kanya Yonameth & Kornvika Youngprapakorn, Thailand*
14:20 – 14:40	**Coffee culture in China** Kaffeekultur in China *Catie Xiong, Founder of De La Fan, China*
14:40 – 15:00	**Coffee roasting culture in South East Asia** Kaffeeröstkultur in Südostasien *Dr. Kenny Lee Wee Ting, Earthlings Coffee, Malaysia*
15:00 – 15:20	Pause
15:20 – 15:40	**OPSON VIII – Potentieller Betrug bei Kaffee europaweit im Fokus** OPSON VIII - Focus on potential coffee fraud across Europe *Sandra Bornkessel, Deutschland*
15:40 – 16:00	**Cascara - the legal situation. A story of novel food.** Cascara - die Rechtslage. Eine Geschichte über neuartige Lebensmittel. *Ennio Cantergiani, Success Food SE, Schweiz*
16:00 – 16:20	**Verwertung von Kaffeenebenprodukten vor dem Hintergrund der Novel Food Verordnung „Exploitation of coffee by products considering Novel Food Legislation“** Utilization of coffee by-products against the backdrop of the Novel Food Regulation „Exploitation of coffee by products considering Novel Food Legislation“ *Dr. Dirk Lachenmeier (CUVA), Deutschland*

REFERENTEN

Dr. Kondalkana Jayarama Balyaya
Member of the Quality Control Division of the Marketing Department at Coffee Board and served as Assistant Director (Quality Control), Deputy Director (Quality Control) and Coffee Quality Specialist (Cup Taster)

Sandra Bornkessel
Since the beginning of 2018, she has been working in the Federal Office of Consumer Protection and Food Safety (BVL) as a consultant in Division 1 „Food Safety".

Dr. Oliver Broedel
Coffee processing and analysis; Doctorate (Dr. rerum medicarum) in the Department of Human Medicine at Freie Universität Berlin, Germany

Ennio Cantergiani
Running L'Académie du café in Geneva, where specific trainings about Roasting, Brewing, Green coffee, Sensory, Latte Art and Barista are becoming more and more popular by the Swiss coffee community.

Deepak Chengappa
Farmer of Palthope Estate, specialises in shady Canephoras. The main varieties produced are Old Paradenia and CXR. Deepak also produces small amounts of S 795 with fine berry tones and sweet fruity Liberica.

Tsai Chih-Yu
Alliance for Coffee Excellence (CoE) INTERMEDIATE CUPPING; International Institute of Coffee (IIAC) Tasters IIAC;
Italian Barista School (IBS) Barista Training

Dr. Maurin Cornuz
PhD in Chemistry at the Swiss Federal Institute of Technology, Lausanne coffee research and development for the French-based flavour and fragrance company Mane, Singapore

Ednilson Alves Dutra
and his brother inherit a plantation spanned nearly 1000 hectares, round 650 hectares conduce to the coffee cultivation.

Walter Cesar Dutra
and his brother inherit a plantation spanned nearly 1000 hectares, round 650 hectares conduce to the coffee cultivation.

Tomas Bruno Edelmann Toriello
(Finca Hamburgo, Mexico) Was born to the coffee business. Together with his father he is running Finca Hamburgo in Chapas, Mexico in the fourth respectively fifth generation.

Vera Gottstein
Chemical and Veterinary Investigation Office Karlsruhe, Germany
NMR investigations of coffee and coffee products

Dr. Aris Kaschefi
Managing Director of Bundesverband der Deutschen Vending-Automatenwirtschaft e.V. (Federal Association of the German Vending Industry) (BDV)

Raphael Kraus
Production manager at PanPan (Brotmanufaktur Kraus) since 2016. He completed his Culinary Studies – Food Management course in 2014 and has specialized in cakes for coffee stores through cross-industry contacts in education and work.

Raven Sun Kwok
Master Coffeologist
Coffee Consulate Certified Roaster; Authorised SCA Trainer; SCAA Lead Instructor, Golden Cup Technician SCAE Coffee Diploma Professional; Certification in Barista, Brewing, Sensory, & Green Bean

Dr. Dirk Lachenmeier
Food chemist and toxicologist, director of the department for plant-based foods and head of the central official coffee control laboratory for the German Federal State Baden-Württemberg

SPEAKERS

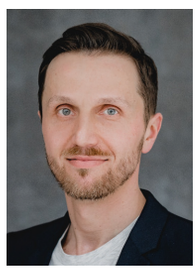
Prof. Dr. Carmen Ablan Lagman
Full Professor at De La Salle University 2401 Taft Avenue Manila Philippines 1004

Julia Leach
Leader of Toddy, LCC, works with cafes and roasters worldwide to help them develop cold brew programs that highlight the nuances of the brewing method and inspire their customers to fall in love with cold brew.

Prof. Dr. Ruel M. Mojica
Vice President for Research and Extension
Cavite State University
Indang, Cavite, Philippines

Drewry Pearson
CEO of Marco Beverage Systems

Andrés Quintanilla
(Finca La Buena Esperanza, El Salvador)
„I'm a fourth generation farmer. Coffee farming is extremely rewarding, it's amazing how such a small seed can affect so many lives."



Dr. Mirko Rennert
Scientific assistant and lecturer at the HAW Hof and Deputy
Director of the Institute for Applied Biopolymer Research (ibp), Germany

Frank Riedmüller
Management of green coffee export operations in Latin America and Africa for more than 20 years. Physical Trader and Company Manager of a Green Coffee Trade House in Switzerland

Dr. Malte Rubach
Nourishing scientist, adviser and book author concerns itself for more than 15 years with the topics nutrition, health, lastingness and innovation.

Dr. Björn Schäfer
Head of Botany Department at Wilhelma in Stuttgart

Julian Schultes
Founder and CEO of Nitro DP. Since 2017 he has been primarily responsible for the introduction and internationalisation of the Nitro DP brand, which is now sold on all continents.

Christian Schwake
Former Managing Director of Balzac Coffee Company GmbH & Co. KG Hamburg, Germany

Dr. Kenny Lee Wee Ting
Earthlings Coffee Sdn Bhd
Managing Director Hoover Marketing Sdn Bhd
Managing Director PhD in Organization Behaviour
MBA Lisenced Q grader
SCAA lead instructor
SCAE authorize trainer

Catie Xiong
Founder of Cafè de la Vie (Beijing, China) International Culture Creative Independent café operator and observer of the Chinese coffee market

Kanya Yonameth
Master Coffeologist, Coffee farmer from Chiang Rai, Thailand

Kornvika Youngprapakorn
Master Coffeologist
SCA Sensory Authorized Trainer; SCA Brewing Authorized Trainer; SCA Green Coffee Authorized Trainer
WCE Certified Sensory Judge for WBrC/WCRC, Thailand

1-Tagesticket	1-day-ticket	200,- €
2-Tagesticket	2-day-ticket	300,- €

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