



REGULATIONS

1. ORGANIZATION

The International Institute of Coffee Tasters (Iiac) with the cooperation of the Italian Tasters - Centro Studi Assaggiatori (Csa) and the support of Iiac Japan, Iiac Korea, Iiac China and Iiac Taiwan under the patronage of the International Academy of Sensory Analysis (Iasa) organizes the "International Coffee Tasting 2018", an international competition for single origin coffees or coffee blends, in beans or ground or single dose, for espresso, moka or filter in Milan (Italy) on the 29th and the 30th of November 2018.

2. AIMS

The International Coffee Tasting 2018 aims at:

1. creating a competition between coffees from throughout the world to emphasize the hedonic quality of the product which comes from particularly gifted areas and which is carefully grown, expertly selected, knowledgeably roasted and then, whenever appropriate, masterfully blended;
2. emphasizing quality production by indicating to consumers the best products on the market;
3. stimulating producers to follow a quality path in its most modern definition: i.e. customer satisfaction.

The following coffees can take part in the International Coffee Tasting 2018: roasted coffees, blended or from a single origin, in beans, grounded or in single dose ready for consumption.

3. CLASSIFICATION OF COFFEES

The International Coffee Tasting 2018 is restricted to the following coffee categories:

- A. single origins or blends (ground or in beans) for filter, Neapolitan coffee pot, Chemex and V60;
- B. ground single origins or blends for moka (Italian coffee pot);
- C. single origin or blends in beans for automatic non-professional coffee machines;
- D. single-dose single origins or blends;
- E. Italian blends in beans for espresso;
- F. non-Italian blends or single origins in beans for espresso.

In those cases when both single origin and blended coffees are entered into a single category among B, C, D, F they will be treated as different categories for the purposes of the competition.

The Organization reserves the right to change categories in relation to the number of participants, excluding a category if there are not enough samples in it and/or asking producers to place their coffees into a different category if possible.

4. ORGANIZING COMMITTEE

The Organizing Committee will be nominated together by Iiac, Csa, Iiac Japan, Iiac Korea, Iiac Taiwan, Iiac China.

5. SCIENTIFIC COMMITTEE

The Scientific Committee will include of university professors if available.

6. PRESIDUM

The Presidium will be made up of members of the Scientific Committee and/or members chosen by the Scientific Committee and/or members chosen by the Organizing Committee who are qualified for the task. Its aim is to guarantee a correct and impartial sensory evaluation of the products entering the competition.



7. COUNTRY PARTNERS

For companies with registered offices in Italy or any other countries except Japan, Korea, Taiwan, China and Russia:

Iiac - International Institute of Coffee Tasters
c/o Centro Studi – Galleria Vittorio Veneto 9
25128 Brescia (Italy)
Tel: +39-030-397308
Fax: +30-030-300328
www.coffeetasters.org
Contact: Mr Carlo Odello, carlo.odello@italiantasters.com

For companies with registered offices in Japan:

Iiac Japan
5-10-33-403, Roppongi, Minato-ku, Tokyo (Japan)
Tel: +81-3-5411-6191
Fax: +81-3-3401-6140
www.coffeetasters.jp
Contact: Mrs Yumiko Momoi, info@coffeetasters.jp

For companies with registered offices in Korea:

Iiac Korea
Winners Building # 301. 175-2
Jamsil - dong, Songpa-gu, Seoul (Korea)
Tel: +82-2-423-1272
Contact: Mr Lee Yong Jun, jun1107.lee@gmail.com

For companies with registered offices in Taiwan:

Iiac Taiwan
1F., No. 12-7, Ln. 609, Sec.5, Chongxin Rd. Sanchong Dist.
Xinbei City 24159, (Taiwan)
Tel: +886-958-119179
Contact: Mr Gino Chen, gino.chen@globaleyesbiz.com

For companies with registered offices in China:

Iiac China
3th Floor, Building 79, 1850 Creative Industry Park
No.200, Fangcun Avenue, Liwan District, Guangzhou (China)
Tel: +86-181-24227455
Contact: Ms Kelly Chan, kelly.chy@qq.com

For companies with registered offices in Russia:

OOO "Info-Service"
Russia, 600001, Vladimir, Dvoryanskaya, 20A
Tel: +7-910-779-68-83
Contact: Mr Dmitry Emshanov, dr_dy@mail.ru

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8. APPLICATION

Companies that wish to take part in the International Coffee Tasting 2018 must send:

Within the 19th of October 2018

1. Application form to the Country Partner;
2. Receipt of the wire transfer, net of bank fees, addressed to the Country Partner:
 - a. € 250,00 (+ VAT accordingly to the legislation of the Country Partner) per sample, if entering only one sample;
 - b. € 225,00 (+ VAT accordingly to the legislation of the Country Partner) per sample, if entering at least three samples;
 - c. € 200,00 (+ VAT accordingly to the legislation of the Country Partner) per sample, if entering at least five samples.

Within the 16th of November 2018

3. Three packages of the same lot of at least 500 g coffee each or a 60 single-doses to the address indicated by the Country Partner. The package shall clearly state: "Sample not for sale for technical tests". Participating companies should completely cover any shipment expenses, custom taxes and any other expenses. Furthermore, the participating companies should provide extra documents requested by the referents that the Organizing Committee will indicate. The Organizing Committee reserves the right to carry out its own comparative analysis and controls.

9. LIABILITY

The Organization declines all responsibility for any possible delay in the delivery of the samples, for their total or partial loss during transportation, for clearing the customs and for their conservation.

10. RECEPTION OF THE SAMPLES

As soon as received, all samples will be kept at room temperature in suitable premises.

11. EVALUATION

The evaluation of samples will be strictly blind and carried out by commissions of not less than five judges, with proven skills, at premises chosen by the Organizing Committee.

The commissions will judge the samples on the base of the method developed and established by Iiac and Csa. Each judge will make the evaluations autonomously and the final score will be calculated through statistical techniques. The verdicts cannot be appealed.

12. PRIVACY

To safeguard the reputation of the participating companies, the Organizing Committee will give publicity only to the awarded products and not to the all the participants. The scores will not be made public. Each participating company will confidentially receive the profile of its own sample(s).

13. AWARDS

Based on the points given, a maximum of 30% of entered products will be awarded ex-aequo the Golden Medal "International Coffee Tasting 2018". The announcement will take place within the 14th of December 2018 and then the list of the winners will be published at www.coffeetasters.org and related websites.

14. USE OF THE AWARD

The winners may use the award in their communication in compliance with their national laws, as long as they clearly expose the awarding year.



15. CONTROLS

The winners of International Coffee Tasting 2018 must allow the Organizing Committee or its delegates to make inspections and eventually take samples at their factories. If they do not entirely respect the Regulation, the winners will lose any conferred award.

16. JURISDICTION AND CHANGES IN THE REGULATIONS

For any controversy, the competent legal authority is that of Brescia (Italy). These regulations can be changed by express request of the competent authorities, or in case the Organization Committee should deem it necessary.



APPLICATION FORM

Please send the application form within 19/10/2018 by e-mail, fax or international courier to your Country Partner:

NAME AND SURNAME	
COMPANY	
ADDRESS	
CITY / POST CODE	
PROVINCE / STATE	
COUNTRY	
PHONE	
FAX	
E-MAIL	
WEBSITE	
VAT NUMBER	

APPLIES

to the International Coffee Tasting 2018, entirely accepts its regulations and enters the following coffee products:

1	
2	
3	
4	
5	
6	
7	

Please find in attachment a technical sheet for each product and the receipt of the wire transfer of the application fee, net of bank fees of:

€ _____, ____ (Euro _____)

To: Centro Studi Assaggiatori Soc. Coop, Bank: Ubi Banca, Branch: Filiale di Brescia Vittorio Veneto, Via Vittorio Veneto 73, 25128 Brescia (Italy). Iban: IT 38 L 03111 11215 00000000 5611. Swift: BLOPIT 22XXX.

Date _____

Signature _____

The reported data will be processed in accordance with the GDPR and stored indefinitely. The interested party may request removal of their data by writing a simple note. Furthermore, the declarant hereby consents to the subscription to any news published by Centro Studi Assaggiatori (Italian Tasters), to be photographed and filmed during participation at events organised by us and that those images may be published freely. The interested party is aware that their data will be stored indefinitely for uses and purposes related to their processing, that they may request cancellation of data at any time by explicit request sent via email (info@assaggiatori.com) and that their request will be processed within and no later than 30 days. The interested party is aware that they may request an electronic copy of the data held by Centro Studi Assaggiatori (Italian Tasters) at any time by explicit request sent via email (info@assaggiatori.com) and that their request will be processed within and no later than 30 days.



PRODUCT TECHNICAL SHEET # _____

Please fill in a product technical sheet **for each product** entering the competition and send it within 19/10/2018 by e-mail, fax or international courier to your Country Partner:

NAME OF THE PRODUCT

CATEGORY

Blend Single Origin (please specify: _____)

TYPE

beans ground coffee single dose

PREPARATION

<i>Equipment</i>	<i>Dose (g)</i>	<i>Volume (ml)</i>	<i>Extraction Temperature (°C)</i>	<i>Extraction Pressure (bar)</i>
<input type="checkbox"/> Professional Espresso Machine	____ (max 8 g)	25	90	9
<input type="checkbox"/> Automatic Home Coffee Machine				
<input type="checkbox"/> Moka				
<input type="checkbox"/> Filter or analogue systems				
<input type="checkbox"/> Single Serve Coffee Machine				
<input type="checkbox"/> Neapolitan Coffee Pot				

PRODUCTION DATE	BEST BEFORE	BATCH NR	PACKAGES PER BATCH
____/____/____			

COMPETING CATEGORY (please choose one)

- A - single origins or blends (ground or in beans) for filter, Neapolitan coffee pot or similar extraction methods;
- B - ground single origins or blends for moka (Italian coffee pot);
- C - single origin or blends in beans for automatic non-professional coffee machines;
- D - single-dose single origins or blends;
- E - Italian blends in beans for espresso;
- F - non-Italian blends or single origins in beans for espresso.

REMARKS

Additional information about the product, composition of the blend, peculiarity and/or use modality that they want to underline and that the Organization can use for the communication.

I accept the regulations of the International Coffee Tasting 2018 and I will enter the same above information in the online form provided by the Organization. I authorize the Organization to publish the results of the competition with the data of my Company on the website www.coffeetasters.org and related, and any kind of publicity in case the coffee will be worthy of any of the awards.

Date _____

Signature _____

The reported data will be processed in accordance with the GDPR and stored indefinitely. The interested party may request removal of their data by writing a simple note. Furthermore, the declarant hereby consents to the subscription to any news published by Centro Studi Assaggiatori (Italian Tasters), to be photographed and filmed during participation at events organised by us and that those images may be published freely. The interested party is aware that their data will be stored indefinitely for uses and purposes related to their processing, that they may request cancellation of data at any time by explicit request sent via email (info@assaggiatori.com) and that their request will be processed within and no later than 30 days. The interested party is aware that they may request an electronic copy of the data held by Centro Studi Assaggiatori (Italian Tasters) at any time by explicit request sent via email (info@assaggiatori.com) and that their request will be processed within and no later than 30 days.