Beanscene

A World-Class Coffee Magazine

Breaking the rules

Defying etiquette because we can

Morten Münchow on fact vs fiction

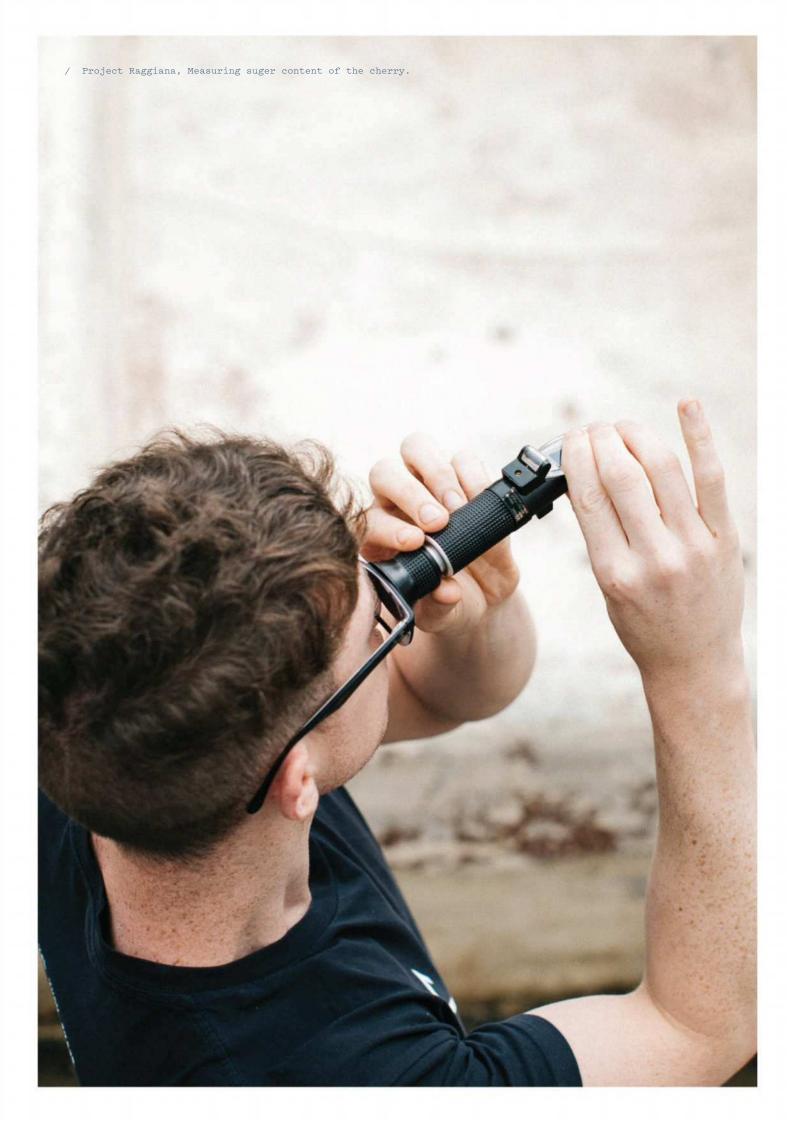
Australia's new coffee champions

A sensory framework for milk

MICE2018 wrap









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THE BARISTA'S BENCHMARK FOR COFFEE

BeanScene

APRII 2018







contents

UPFRONT

- 10 EDITOR'S LETTER
- NEWS
- 18 STUFF ON THE SCENE The latest must-have products

INDUSTRY PROFILES

- 20 KNOWLEDGE LEADER Morten Münchow on establishing roasting facts, not fiction
- 24 **CELEBRITY CHEF** Adrian Richardson talks coffee influences and first dates
- 28 CAFETTO BARISTA PROFILE Natalia Piotrowska on growing Poland's specialty coffee industry
- 30 JUMP FOR JUICE Kuvings Australia celebrates the nutritional value of fresh juice
- 62 KEEN FOR KOMBUCHA Introducing a refreshing and healthy alternative to sugary drinks

FFATURE NEWS

39 FAMILY REUNION World Coffee Research updates its Arabica Coffee Varieties catalogue

48 LATTE CUPPING

Rob McDonald of Zest Specialty Coffee discusses a sensory framework for milk

- 50 SHINING STARS New recipients of the Eleonora Genovese Women in Coffee Awards
- 52 COFFEE CHAMPIONS Introducing the 2018 ASCA Australian Coffee Champions
- 56 MICE2018 WRAP Everything you want to know
- 70 ORIGIN Cofi-Com's John Russell Storey on what the future holds for Robusta

TECHNOLOGY FOCUS

- 32 A STORM'S BREWING The Astoria Storm makes an impact Down Under
- 35 A CAMEO APPEARANCE Redefining what it means to be a superautomatic
- 72 TECH TALK Service Sphere on the automated shift
- 74 **GADGETS AND GIZMOS** Bombora goes nuts for NutraMilk

CAFÉ SCENÉ

- 43 DAIRY AND DAIRY **ALTERNATIVES** A one-stop-shop for café owners
- 64 CAFE SCENE Around Australia
- 78 TRAINING TACTICS Jared Chapman explains how to go from zero to hero with inexperienced staff

SKILL BASE

- 76 ESPRESSO YOURSELF Aaron Dongsu Shin creates a big bad wolf for his last column
- 80 R&D LAB Dr Monika Fekete on the bubble mystery
- 83 ASTCA Rebekah Pierce explains a new Biosecurity Plan to keep Australian farms pest free
- 84 ASCA Putting our best foot forward
- 85 NZSCA The New Zealand Barista Guild celebrates milk magic
- 86 E-SCENE Fans and friends of the mag



THE CUP OF EXCELLENCE-THE BEST OF THE COFFEE WORLD

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CULTIVA

BeanScene covershoot



Zest Specialty Coffee Roasters 49-51 Enterprise Ave, Berwick, Victoria, 3806 www.zestcoffee.com.au

What better environment to do the April covershoot for *BeanScene* magazine than at the Melbourne International Coffee Expo (MICE).

The team at Zest Specialty Coffee Roasters were kind enough to agree to an early morning photoshoot with our resident photographer Blake Storey. With limited time before the doors opened on day two of the tradeshow, a production line took shape at Zest's stand. We had two people on the Sanremo coffee machine pouring shots, the company's Timothy Sweet conveniently found himself in the right spot at the right time and became our resident latte artist, and Zest's Head of Coffee Rob McDonald positioned about 20 cupping bowls in a row and became our hand model. Unlike a regular coffee cupping of black coffee, we were doing something a bit different – a latte cupping.

"This Zest signature latte cupping is something we do regularly in our quality control and product research processes," Rob says. "What's interesting about a latte cupping is that we're really trying to understand the interaction between roasting and blending coffee and how that comes together in the form of a milk drink."

Each cup or bowl of coffee contained a shot of coffee, was filled with quality milk, and had a glistening crema on top. But that didn't last long, so the team was continuously swapping out lattes when the foam became too bubbly. All the while Blake worked quickly to capture the exact the connection point of the cupping spoon with the milk foam. We received a few looks of interest while doing this shoot because no, it's not the norm, but "why not", as Rob says, "milk coffee still reigns supreme".

"I think there's a lot of attention and a lot of focus on the black coffee side of things, but we really want to explore that same creative space and that same potential in milk coffee for the Australian market," Rob says. "Australians love milk-based coffee because we have a sociocultural and historical relationship with coffee. It comes from a history of Italian immigrants and style

of coffee that have slowly become characteristic of what it is to be an Australian."

BeanScene Editor Sarah Baker says it's always exciting to tackle a cover that may receive strong interest.

"If it sparks conversation that can only be a good thing," she says.





For a behind-the-scenes video of this edition's covershoot, visit www.beanscenemag.com.au

BeanScene

PUBLISHER John Murphy john.murphy@primecreative.com.au

GROUP MANAGING EDITOR

Christine Clancy christine.clancy@primecreative.com.au

EDITOR Sarah Baker sarah.baker@primecreative.com.au

> ART DIRECTOR Michelle Weston

> > DESIGN

James Finlay, Adam Finlay, Blake Storey

BUSINESS DEVELOPMENT MANAGER Camilo Molina

camilo.molina@primecreative.com.au

CHIEF OPERATING OFFICER
Brad Buchanan

brad.buchanan@primecreative.com.au

PUBLICATION COORDINATOR
Michelle Weston
michelle.weston@primecreative.com.au

CLIENT SUCCESS MANAGER Natasha Shekar natasha.shekar@primecreative.com.au

PHOTOGRAPHY

Blake Storey, Melissa So, Toby's Estate Coffee Roasters, Marcin Gilarski, Skandia Shafer

CONTRIBUTORS

Aaron Dongsu Shin, Jared Chapman, Rob McDonald, John Russell Storey, Maurizio Marcocci, Dr. Monika Fekete, Emma McDougall, Brent Williams, Megan Ferguson, Rebekah Pierce

HEAD OFFICE

Prime Creative Pty Ltd 11-15 Buckhurst Street South Melbourne VIC 3205 p: 03 9690 8766 f: 03 9682 0044 enquiries@primecreative.com.au www.beanscenemagazine.com.au

SUBSCRIPTIONS

Gordon Watson 03 9690 8766 subscriptions@primecreative.com.au

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CONTRIBUTORS

In each issue of *BeanScene* we profile a few of our talented contributors.



Jared Chapman is the National Team Leader for Mocopan Coffee. He has an extensive background in coffee, training, and consulting, working with cafés of all shapes and sizes, from independent cafés to corporate coffee chains. Jared's passion is sharing this experience to help others in the industry run their businesses successfully.



Rob Mcdonald is Head of Coffee at Zest
Specialty Coffee Roasters. As a coffee all-rounder:
Q grader, Origin Project Manager, Green Bean
Buyer, Marketeer, and Australian Filter Roasting
award-winner, Rob endeavours to use his skills to
identify, design, create and communicate a greater
coffee value proposition for Australian consumers.
Rob is not only passionately dedicated to great
coffee flavour, but also to the full creative scope
and constituents of value yet to be explored
throughout Australia's evolving coffee industry.



Aaron Dongsu Shin is the 2017 ASCA Australian Pura Latte Art Champion. Originally from Korea, Aaron studied architecture and joined the Korean military before discovering his passion for coffee. He came to Australia for a holiday three years ago and immediately fell in love with its coffee culture. He now calls Melbourne home and works at Short Black Café. Aaron represented Australia at the World Latte Art Championships in Budapest, placing 20th.



Dr Monika Fekete is a chemical scientist with a passion for coffee. She is the founder of Coffee Science Lab, Australia's first independent scientific coffee consultancy. She has collaborated with innovative coffee companies, roasters and competition baristas, helping them underpin coffee research and development projects with solid scientific principles. Monika regularly hosts workshops around putting coffee science to practice. She also works for the Department of Food and Agriculture Innovation at Monash University.



Maurizio Marcocci previously lived in Milan and attended the Università Cattolica del Sacro Cuore, where he completed a Masters of Economics and International Relations. He has distinct qualifications from Italy, as a Certified Coffee Taster with an Espresso Specialist Certificate. Now, as the Managing Director of Service Sphere, Maurizio has grown the business to become an industry leader in the sales and service of coffee equipment in just 10 years.

A word from the Editor





Magazine

THE MAGNIFICENT SEVEN

he Melbourne International Coffee Expo (MICE) is the first calendar event to start the year. While other trade shows boast of being bigger, MICE is Australia's own piece of the action, and one of the most significant for our growing industry.

Since it started seven years, MICE has earned respect from industry members around the world and become a great reason to visit the land Down Under. Sure, we're an ant compared to Host Milan, and perhaps a butterfly in size compared to the Specialty Coffee Expo in Seattle, but we're an influencial event that the world knows about, and wants to be part of, (see our show wrap on page 56).

I was there for the first MICE, the year we hosted the World Barista Championship (WBC), the World Latte Art and World Coffee in Good Spirits Championships, and every event thereafter – that makes seven. I've seen it grow, I've watched it become an industry tradition, and I've loved watching the way consumers claim ownership of it as "their" annual coffee show. In past years, star baristas have been a welcome attraction, such as WBC names, many of whom train our own Australian finalists. This year however, it was the producers stealing the show, and rightly so: Jamison Savage of Finca Deborah in Panama, Felipe Arcila from Colombia, and Terry Molock of Unen Choit in Papua New Guinea, to name just a few. I watched Ona Coffee baristas brew a filter coffee from Jamison's farm and looked on as consumers took samples and nodded in approval. I couldn't help but point out: "Did you know the farmer who made that coffee is standing next to you?" The reaction never tires, and neither, it seems, does Australia's love of milk-based coffee.

Despite the increased volume of filter and cold brew appreciation, milk-based coffee remains etched in Australia's coffee fabric, and we shouldn't apologise for it. It is further celebrated by Zest Specialty Coffee who has announced their support of latte cupping (see page 48).

In this April edition, we continue to celebrate the significance of dairy in various forms. Morten Münchow highlights his cappuccino foam studies (see page 20), scientist Dr Monica Fekete addresses why milk bubbles (see page 80), the NZSCA wraps its Milk Wizard contest (see page 85), and our annual dairy and dairy alternatives feature showcases the best products on the market (see page 43).

So what are you waiting for, sit back, relax, and enjoy reading this latest edition of *BeanScene* – with your favourite milk-based coffee.



SARAH BAKER



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VICTOR VU OF CODE BLACK WINS MILKLAB BARISTA BATTLE SERIES FINAL



Victor Vu of Code Black Coffee Roasters has won a coffee-focused trip to Peru in the final of the MilkLab Barista Battle Series at the Melbourne International Coffee Expo (MICE).

Georgina Lumb of Soho Coffee Roasters placed second.

To celebrate Freedom Foods Group's Platinum Milk sponsorship of MICE,

its alternative milk brand MilkLab hosted four preliminary competition rounds across Melbourne in the lead up to MICE, including Code Black, Dimattina and Stovetop.

Baristas went head to head in the final round with five minutes to complete three beverages, divided into categories of latte art using MilkLab Soy, a Signature Drink using MilkLab's new Macadamia product, and a flavour round creating a beverage using MilkLab's Lactose Free milk. The judges looked for taste and tactile balance such as sweetness, acidity, bitterness, full-body, smoothness, and coffee as the core flavour.

Three sensory judges including Dimitrios Piliouras of Artisan Coffee Roaster, Renee Rogers of MilkLab and Ross Quail of Slayer Espresso, assessed the drinks and voted the best barista through to the next round.

In the Semi Final and Finals rounds, baristas produced a signature drink using Macadamia, the newest member of the Milklab family.

Freedom Foods Group Brand Manager Jannah Picone says the competition was a way for baristas to see how versatile MilkLab's suite of dairy and plant-based products can be.

"Most latte art smackdowns use full cream milk, but we invited baristas to use MilkLab's alternative milks to see how well they texture, stretch, and enhance latte art," Jannah says.

Victor and a lucky friend will travel to Peru and coffee farming communities thanks to Fairtrade.

For more information on the MilkLab range, visit milklabco.com



GLENN BAILEY OF GRINDERS COFFEE WINS DETPAK AUSTRALIAN PRECISION SMACKDOWN SERIES

Adelaide's Glenn Bailey has secured a spot in the reality television program *Barista & Farmer* in Colombia after winning the final of the Detpak Precision Smackdown Series at the Melbourne International Coffee Expo (MICE).

The barista from Grinders Coffee thrilled audiences at the Detpak stand on 23 March, completing the cupping round and correctly identifying faults from 12 cups of coffee in just 19 seconds.

Dee Espinoza of Coffee Hit, Cat Bygraves from Blue House Project, and Vincent Vu of Code Black Coffee Roasters also competed in the final round.

Glenn's win wraps up six weeks of competition as part of the Detpak Precision Smackdown Series, thanks to the support of Paul's Professional and partners Genovese Coffee, Pilgrim Coffee, Dachshund Coffee, Tim Adams Speciality Coffee, and Veneziano Coffee Roasters.

Detpak Business Development Manager Clint Hendry says the competition series was a great way to build awareness of the new Precision Series cup range. "Launching these cups with a series of latte art competitions was a great way to present this solution directly to those who it will impact – the baristas," Clint says. "The response to the cups has been overwhelmingly positive, both baristas and consumers can see the benefits of aligning takeaway cup volumes with in-café cups and

promoting the perfect ratio of coffee to milk."

Detpak also received the People's Choice Award and second place in the Judges Choice of the Product Innovation Awards at MICE.

To find out more about the Precision Series cup range, visit www.detpak.com/precisionseries



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ST ALI'S SHINSAKU FUKAYAMA TO COMPETE IN LONDON COFFEE MASTERS



Australia's newly crowned Latte Art Champion Shinsaku Fukayama of St Ali travelled to London in April to compete in the 2018 London Coffee Masters competition. Shinsaku was one of 24 baristas named in the event, taking place at The London Coffee Festival from 12 to 15 April. The results were yet to be announced at time of print.

Shinsaku impressed an expert panel with his submission video to make the shortlist for the event, featuring his Samurai Shake signature drink. This included Japanese ume fruit liqueur, chocolate liqueur, strawberry liqueur, yuzu, espresso, egg white, vanilla syrup, mixed, shaken and served on ice with freeze dried strawberry to garnish.

Other competitors to make the cut included seven representatives from the United Kingdom, two each from the United States and Czech Republic, and one each from Denmark, Hungary, The Netherlands, Russia, Poland, Germany, Latvia, Romania, Canada, Germany, Italy and Ireland.

Coffee Masters is a fast-paced, multi-disciplinary global barista tournament, featuring seven disciplines and one winner.

During the competition, baristas undertook different challenges that emulated the busy working environment of a professional barista. The different category rounds include cupping, brewing, latte art, the order challenge, the signature drink, the espresso blend and the origin. These disciplines are designed to test a barista's skill, knowledge, creativity, professionalism and presentation in a head-to-head, fast-paced battle. The Coffee Masters contestants used a Faema E71 coffee machine and either a Mahlkönig EK43, K30 Vario Air or Peak. Competitors were in for the chance to take home £5000 (\$8000).

The London Coffee Festival features La Marzocco's True Artisan Café, workshops, pop-up cafés, cocktails, art, food pairings and more.

For more information and results, visit www.londoncoffeefestival.com

SPEAKERS GET SET FOR 2018 RE:CO SYMPOSIUM

The Re:co Symposium will host its 10th Specialty Coffee Symposium in the United States from 18 to 19 April in Seattle.

This year's program will be constructed around the main pillars of specialty coffee understanding: Economic Outlook, Advances in Science, Business and Consumer Research, Innovation, Sustainability, and Diversity and Inclusion.

Re:co is a unique event designed for high-level discussion, leading innovation and strategy development for those passionate and influential in the world of specialty coffee. Alongside the talks, Re:co Seattle will introduce some new elements, including round table discussions, strategy sessions, and interactive experiences designed to engage coffee leaders, and put useful tools in the hands of delegates. The following are the confirmed sessions and speakers:

Changing Tides: Building Diverse and Inclusive Coffee Communities

- Colleen Anunu, Director of Coffee Supply Chain, Fair Trade USA
- Michelle Johnson, Marketing and Community Director, Barista Hustle
- Doug Hewitt, Co-Founder and Director of Coffee and Programs, 1951 Coffee Company
- Jenn Chenn, Coffee Marketer The State and Future of the Coffee Economy
- Ric Rhineheart, Executive Director, Specialty Coffee Association
- Phyllis Johnson, President, Bd Imports
- · Teddy Esteve, CEO, Ecom Coffee

The Evolution of Innovation: How New ideas Will Shape Specialty Coffee's Future

 Freedom (Anukampa Freedom Gupta-Fonner), Chief Imaginer, Design by Freedom

Sustainability: Changing Everything Except the Goal

- Andre de Freitas, Executive Director Sustainable Agriculture Network
- Vava Angweni, Founder and Chief Coffaholic, Vava Coffee; Co-Founder and Director, Gente Del Futuro
- Alejandro Cadena, CEO, Caravela Coffee

The State and Future of the Business of Coffee

 Dan McCloskey, Founder and Chief Creative Officer, Premium Quality Consulting

- Jan Anderson, CEO, Premium Quality Consulting
- Tracy Ging, Chief Commercial Officer, SVP, S&D Coffee and Tea
- Ian Williams, Owner, Deadstock Coffee
- Pamela Chng, Founder, Bettr Barista
 Harnessing the Power of Science
- Peter Giuliano, Chief Research Officer, Specialty Coffee Association
- Selena Ahmed, Assistant Professor, Sustainable Food Systems, Montana State University
- Britta Folmer, Scientific Affairs Manager, Nestlé Nespresso SA
- Dr Maya Zuniga, Supply Chain Optimization and Food Science Expert, S&D Coffee and Tea

For more information, visit www.recosymposium.org





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*Dairy Australia Consolidated Industry data MAT 01.10.2017

For more details on Parmalat Professional, great recipe ideas, industry news and Everyday Fresh Ideas In Dairy,

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DANES SPECIALTY COFFEE CROWNED CHAMPION AUSTRALIAN ROASTER



Danes Specialty Coffee in Sydney has won the title of Champion Australian Roaster for the first time in the 2018 Australian International Coffee Awards (AICA), putting New South Wales in the spotlight for outstanding coffee production.

"To win an award where we are up against the top roasters from our region is a huge deal for us. Every step of the way, we put everything into making our coffee what it is, and we are so proud to take home an award as prestigious as this," says Paul Jackson, Danes Managing Director.

Seven Champion trophies were awarded, with three of them going to Danes Specialty Coffee. Other Champion award winners come from the Australian Capital Territory, New Zealand and Malaysia.

Other 2018 Australian International Coffee Awards Champion Trophies winners included:

Champion International Roaster – The Roast Things Coffee Roasters, Selangor, Malaysia

Champion Direct Trade or Microlot Coffee – Colombia Castillo, Bean Roasters, Australian Capital Territory, Australia

Champion Espresso – Cream, The Roast Things Coffee Roasters, Selangor, Malaysia

Champion Milk Based Coffee – Mocha Gold, Danes Specialty Coffee, New South Wales, Australia

Champion Filter Coffee – Ethiopian Yirgacheffe Kochere, Chiasso Coffee Co (NZ), New Zealand Champion Cold Brew Coffee – Ethiopia Kochere, Danes Specialty Coffee, New South Wales, Australia

Opening its first specialty coffee house in 1995, Danes has been sourcing and supplying specialty coffees from the world's finest estates, resulting in multi award-winning blends and a total of 16 medals awarded in 2017.

Danes also took home Champion Cold Brew for its Ethiopia Kochere and Champion Milk Based Coffee with Mocha Gold.

2017's Champion Australian Roaster, Bean Roasters was named Champion Direct Trade or Microlot for the Colombia Castillo, featuring pineapple, dark wine, high-cocoa chocolate in a full body and complex flavour mix.

Chiasso Coffee Co. from New Zealand were awarded Champion Filter Coffee with its Ethiopian Yirgacheffe Kochere.

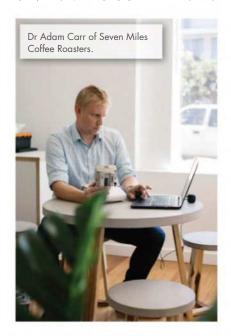
Conducted by The Royal Agricultural Society of Victoria (RASV), the AICA is the first and only international coffee roasting competition in Australia, receiving 743 entries from 152 local and international coffee roasters in 2018, including coffees from New Zealand, Malaysia, Hong Kong, Indonesia, Korea, South Africa, Taiwan, Singapore, Greece, the United States and the United Kingdom.

A total of 210 medals were awarded including seven gold, 61 silver and 142 bronze, over three days of judging which took place at the Melbourne Showgrounds from 7 to 9 March, with a panel of industry experts led by Head Judge Melissa Caia assessing the entries.

"The standard of AICA entries overall has improved over the years," Melissa says. "These types of coffee awards are very important to our industry as a means of receiving industry recognition and understanding the level of coffee quality within the industry. This drives consumers to look for products that have had industry professionals (judges) critique the coffee and give their quality approval. It drives the roasting profession and entrants to keep developing their processes and look for ways to improve the products they are selling."



SEVEN MILES COFFEE LAUNCHES SCIENCE AND EDUCATION CENTRE



Seven Miles Coffee Roasters have launched a new education centre to push the boundaries of coffee experimentation.

Dr Adam Carr, who has a PhD in chemical engineering, will head the Seven Miles Coffee Science and Education Centre (CSEC). Matt Brown,

a Specialty Coffee Association accredited barista trainer at Seven Miles, will also work at the new centre.

The first research project at CSEC involves working with students from the University of New South Wales to address the role water plays in espresso quality.

"Often, we blame the blend or milk for an undesired consistency or watery flavour, but what about the water?" Adam says. "The composition of water varies from state to state, country to country, so we are investigating the extreme versus the ideal conditions and how that impacts on extracted coffee."

Flavour profile experimentation is high on the agenda at CSEC and includes the study of unusual bean varieties such as Colombia XO, which has been fermented to showcase characteristics of cognac. Others flavours such as cherry ripe, single malt whiskey and mango are emerging from certain growing regions and will be explored.

"Instead of your morning latte, imagine ordering a flavour profile of citrus at a local café, and being presented with a morning brew that has flavours of lemon or lime. It sounds bizarre today, but with the experimentation at origin combined with the research we will be doing at Seven Miles' CSEC, who knows what's possible," Adam says.

For more information, visit www.sevenmiles.com.au/coffee-science-education-centre/













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Stuff on the scene

ROBUR S

Robur S is Mazzer's new coffee grinder designed for high volume coffee shops. Available in doser and electronic on-demand models, the Robur S integrates technological advances, which improves dose consistency and reduces coffee retention by 52 per cent. It has an excellent grinding speed (average for espresso is five grams per second) with low revolutions per minute (420 rpm to 50 hertz). The Robur S features an in-built memory board to keep track of coffee statistics, and lets the user program different time settings for single, double, and triple doses. The special cooling system with double fan keeps coffee safe from temperature exposure, preserving maximum aroma. Robur S Electronic is cloud compatible. For more information, visit www.cms.com.au





CREAM CREATOR

The Cream Creator from Germany is an innovative milk foam generator for the barista. At the press of a button, the Cream Creator delivers high-quality silky foamed milk directly into the milk pitcher. A pre-set volume of milk is taken directly from a refrigerator to allow the barista to concentrate on pouring shots and conversing with customers. The temperature range and milk texture can be easily adjusted to produce consistent milk in heavy peak periods. The Cream Creator eliminates milk waste and can save operators dollars.

For more information, visit www.pelicanrouge.com.au

CAFETTO LOD RED DESCALER

The LOD Red is a heavy-duty, high performance descaler designed to rapidly and easily remove lime scale and calcium build-up from metal surfaces in contact with hot water. This includes espresso machine water tanks, coffee brewing and other hot water equipment. LOD Red descaler is an Australian-made, ecofriendly formulation of organic acids, which are naturally occurring compounds produced by fermentation of simple sugars. Cafetto's laboratory testing confirms that LOD Red kills 99.999 per cent of E-Coli when used in accordance with instructions.

It is safe to use on aluminium, brass and stainless steel.

For more information, visit www.cafetto.com



ÜBERMILK

At the touch of a button, Übermilk delivers consistent micro foam milk at the ideal temperature. This product streamlines barista workflow, reduces café training time, and decreases milk waste. It further allows baristas to concentrate on perfecting espresso shots and latte art, while allowing them to better engage with customers. Barista Group exclusively distributes Übermilk in Australia and New Zealand.

For more information, contact Barista Group on info@baristagroup.com.au or visit baristagroup.com.au



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Tyro has more than 20,000 happy customers, including Nicholas Retsas, Owner of Bean Haus café. "I got into the business to make coffee. Not to mess around with eftpos machines and computers. Tyro just works so I can work," he says.

For more information, visit tyro.com





BARISTA MATS

Barista Mats are a simple and effective way to reduce standing worker fatigue. Co-creators Lachlan Mckenzie and Nick Rio launched Barista Mats at the 2017 Melbourne International Coffee Expo. Since then, hundreds of the mats have been sold throughout Australia and now New Zealand. This includes food and beverage operations such as cafés, mobile coffee carts, roasters, green bean suppliers, technicians, canteens and restaurants. Barista Mats provide cushioning to the feet and helps reduce the risk of equipment breakages and injuries from slips and falls. Barista Mats are made to order in Australia. They are lightweight, easy to roll up, clean and shake, durable and heavy duty. Australian distributors include Artisti Coffee, Bombora Coffee and Water Supplies, Barista Technology, Wild Timor Coffee, and more. Two lucky BeanScene subscribers will win a Barista Mat. For more information and to win a Barista Mat, visit www.baristamats.com.au

CAPSULE PACK

Capsule Pack has introduced new biodegradable and compostable packaging to help reduce the impact packaging has on the environment. The new range complements Capsule Pack's leading biodegradable and compostable Nespresso-compatible coffee capsules. This new innovation is fully accredited to EN13432 and Vincotte OK Compost Standards for both home and industrial composting. The material is sourced from sustainably grown paper and cellulose. Independent tests indicate that the materials break down into water, minerals and carbon dioxide in a home composting environment at an ambient temperature within 26 weeks.

The oxygen and moisture barrier of the packaging material delivers extended product shelf life to minimise packed product waste. The lightweight and flexible design offers a lower carbon footprint solution compared with heavier packaging formats. Compostable flexible packaging is a credible alternative to landfill disposal for nonrecyclable packaging and environmentally conscious companies. For more information, contact Capsule Pack on 07 5676 6483 or sales@capsulepack.com.au





GOOD EARTH ORGANIC **KOMBUCHA**

Good Earth Organic Kombucha is a new range of organic, naturally low in sugar, lightly sparkling fermented tea drink. Kombucha is a fermented drink that is made from tea, sugar and Symbiotic Culture of Bacteria and Yeast (SCOBY). During the fermentation process the sugar is mostly consumed by the SCOBY.

The Good Earth range is certified organic. It uses no artificial colours or preservatives and can be stored at ambient temperature. It's also competitively priced and point-of-sale is available on request. Good Earth Organic Kombucha is available in four variants: Original, Passionfruit & Lime, Lemongrass & Ginger, and Pomegranate & Acai.

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Morten's mission

Coffee Minds Founder Morten Münchow is determined to improve the lives of those who choose specialty coffee as their vocation, by deciphering fact from fiction.

redit: Melissa So

s a scientist and researcher, Morten Münchow believes in experiments having a cause and effect, and results that are black and white.

In 2002, he recalls brewing a coffee in a small moka pot. While most coffee drinkers savour the brew and determine if they like it or not, Morten had a deeper train of thought.

"I tasted the succession of flavour characteristics during the brew," he says. "I thought about it. I understood it, and I realised I could explain it."

Thanks to a 'coincidental connection' with his morning brew, Morten used his understanding of chromatography, a technique used to separate a mixture of chemical substances, to explain the flavour succession of coffee brewing. His task was to take a complex subject matter and present to a non-academic audience for 45 minutes as part of his university course requirements. He used visual aids (Macromedia Flash) to describe how coffee flavour transitions, thanks to molecules of water which coffee comes in contact with, and its organic chemistry.

"Sugar and small organic acids are highly water soluble so they move with the first part of the brew and other substances move slowly in water so they arrive in the last part of the brew," Morten says. "Balancing a brew is [about] deciding the balance between sweetness and acidity that comes out in the beginning and bitterness at the end. This is why there is such a justified obsession with measuring the concentration (TDS) of a brew and calculating the extraction percentage by taking dosage into account. TDS does not explain everything but it points to the most fundamental - and often neglected - quality control parameter of coffee brewing."

His presentation was well received. Morten became hooked on exploring scientific theories of coffee, and he hasn't stopped. An academic with a master's degree in biology and philosophy, Morten has paved a science career with coffee at the core. From 2005 to 2007 he worked as a roaster with Kontra Coffee, and spent a few weeks behind the coffee machine at Cofé Europa as a barista to get a feel for the other end of the production chain. For the past four years - and counting - Morten has also worked as a part-time lecturer in the Department of Food Science at the University of Copenhagen.

After two years in 2007, Morten started teaching at London School of Coffee, which he followed with consultant work, in what he describes as a career highlight. Coming home from a consulting job in South Korea, Morten saw a broader market with the same needs and issues when it came

to coffee roasting, and developed teaching criteria to improve roasting processes.

"I started by making an introduction to coffee roasting, then focused on the craft of roast master, how to grow a coffee roastery, and how to teach statistics," he says.

What most people don't teach emerging roasters, Morten says, is what not to do.

"[Roasters need to] focus on their concept and not everything they don't have," he says. "If you build your business from passion, no one else will have anything like it. Normally fear takes over. Roasters need to continue to work on their passion for business, nourish their entrepreneurship, and have a vision."

Morten says vision is something that should not only be addressed when starting a business, but evaluated constantly.

"No one's vision is ever the same. Spend time doing the boring stuff, like management and expenses, but then spend

"PEOPLE TEND TO FORGET THE PICTURE AND **EMOTIONS OF** THE DREAM THAT STARTED IT ALL AND REGRESS TO ALL THE **TECHNICAL** AND SYSTEMIC **NECESSITIES OF** A BUSINESS."

hours dreaming of where you want to go in the future, and plan," he says.

Morten adds that many new roasters will mimic the business structure of famous brands and rush into buying a roaster. Very few do their research and look at how to lower the risk of failure.

"There is a lot of suffering in business. I've been there. Even if you can perfect coffee - are you profitable or are you making a loss? Why not roast somewhere else first, learn about your product and your audience?" Morten says. "Only 10 per cent may share your preference for specialty but the other 90 per cent are paying your bills. You need to understand your customer base and what they want first, then slowly you can win people over to your preferred side."

Morten says in order to maintain longevity, roasting businesses need to invest in building the right culture and systems, and spend more time "dreaming their personal dream" rather than seeking market opportunities.

"People tend to forget the picture and emotions of the dream that started it all and regress to all the technical and systemic necessities of a business," he says. "Be yourself. Everybody else is taken." This takes ongoing work in a dynamic process between self-discovery and business development."

What excites Morten about this common scenario is the opportunity to help roasters reconnect with their calling and settle the technical and systemic aspects of their business so they can rediscover their dream. Morten says the difference between dreaming and planning is good old fashioned project management. Such advice is part of the consultancy services Morten provides at Coffee Minds, a Copenhagen-based Coffee Academy that focuses on educational coffee courses, research, and consultancy.

"The purpose of the research we're conducting at Coffee Minds is to map the relationship between roast profile and flavour. We want to help the community by establishing facts on roasting rather than myths, and create set curriculum to teach coffee roasting in the future," Morten says. "We focus a lot on science as a method to get precise results deliberately which is also a technique which is rising in demand in the specialty coffee community."

Morten is particularly passionate about using cognitive training to improve sensory skills and roasting technique.

"I think sensory learning is the next phase in coffee," he says. "Attention and memory is important when cupping and these can be trained specifically. [Sensory learning] is equally relevant for all links in the coffee production chain... but also because the methods used in business practices and exam systems are a bit rusty from a scientific point of view, which is what we're trying to do something about."

In addition to helping roasters build their business and practices, Morten is committed to research. In 2009 he published one of the most recognised scientific papers to date, an analysis on cappuccino foam using a camera to track the dynamics of foam.

"We received €300,000 from dairy producer Naturmælk and funding from the Danish government to play with cappuccino foam for two years at the university. It was pretty cool," Morten says. "The foam quality of a cappuccino actually changes from low to high as the natural variation of protein goes from low (3.0 per cent) to high (3.8 per cent) with the natural

seasonal variation in protein."

Morten started to volunteer at the then-Specialty Coffee Association of Europe (SCAE) in 2013 and developed the new three-level system at SCAE (now Specialty Coffee Association) in coffee roasting certification.

In its simplest form, Morten says coffee roasting is just "using a heat source and modulating colour versus time to achieve flavour". However, without set curriculum it's easy for roasters to focus too heavily on components that aren't important.

"[So] much time is wasted discussing opinions that might not be relevant or true. If there is no evidence to settle the discussion it can continue for years and will waste a lot of time for the community to be caught up in nonsense discussions," he says.

Morten is on his way to setting the record straight. He has completed more than 20 SCA research projects covering such topics as roast defects, water quality, processing methods, starter cultures, sensory science, roast degree preferences, and behavioural economics of consumer preferences, a topic he presented at Re:co in 2015. Morten says the Re:co talk was a bit controversial at the time because it showed that you can actually dissatisfy

consumers by serving them high quality.

"I felt that it was a much needed wake up call for the specialty coffee business. I do not see it as the end of specialty," he says, "I see it as a contribution to our approach to product development that will make us a bit more intelligent/strategic when approaching a customer."

Morten shared these sentiments when hundreds of industry members gathered at Toby's Estate's Knowledge Talks venues acoss Australia in February to hear him speak about his research. He captivated and challenged the audience's perspective around science-based roasting and the importance of training to improve roasting and sensory skills.

Australia has a thriving roasting community, but Morten says there's still a need to educate a new generation of roasters, especially on the ranked order of importance of product development, quality control and product-consumer mapping. To assist, Morten anticipates a SCA Sensory Guild will form, but the challenge for now is teaching simple roasting skills and analysis.

"[We need to be] completely clear about what is important and what are just community anecdotes," Morten says. "[We need to] give [roasters] confidence in walking the path with the technical understanding they need, but also open their eyes to the importance of enjoying the process, and designing and choosing your own life despite being pressed for time and resources, which is always the case for small start-ups."

Morten's future is entwined with coffee. He's excited for the opportunities that lie ahead, including his biggest find to date on sensory and chemical aspects of roast profile modulation with the SCA, which is coming soon. He also wants to take an in-depth look at the relevance of differentiating organic acids in coffee, map consumer methodology and behavioural economics of coffee, and discover the relationships between roast profiles and the resulting sensory modulation of the coffee.

Speaking like a true scientist, Morten says there's still more to uncover.

"The specialty coffee business is growing in size and also in the consciousness about the necessity of education, which happens to be where I sit in the coffee business," he says.
For more information on the next Knowledge Talks, visit www.tobysestate.com.au



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Richo's rich traditions

Chef Adrian Richardson is celebrating a career spanning 20 years. He speaks to *BeanScene* about coffee influences, nurturing culture, and what all boys should learn before a date.

By Sarah Baker

here have been many significant people in Adrian Richardson's life that have offered him advice, passed on skills, and shared recipes. But when it comes to coffee appreciation, Adrian has his grandfathers to thank.

"I lived with my grandparents when I was young and there was always a coffee aroma in the house. I remember my grandfather grinding the coffee with an electric grinder and putting it into a little cafeteria – that was nonno's coffee," Adrian says. "I would sit on his knee, put two sugars in his coffee and stir it around."

His nonno, Armenio Ferrai, was full of stories, including that when he was based in Ethiopia during World War II, he came across a woman with two children.

"My nonno had no food, just coffee. He wanted to give the kids something, so he got out his handkerchief, put some coffee in there and ran water through, like a makeshift filter," Adrian recalls.

Back in Australia, Adrian's nonno carried on his love for coffee with a unique creation called the mixed eggy: two egg yolks with sugar and cream in a coffee cup, mixed with a little coffee poured in. That was Adrian's breakfast before school.

His other grandfather, a well-known chef, had his own method of making coffee. He would roast green beans on a pan, grind them with a hand grinder and make a Turkish-style coffee.

With so many coffee-making influences, Adrian now has his own method, which he has passed onto his nine-year-old son, Roman Richardson.

"He'll warm up the coffee cup and make me an espresso with two Nespresso pods and add half a spoon of honey. I know that about four spoons of honey go into his mouth before I get mine, but that's our routine together," Adrian says.

When he's not at home, Adrian enjoys an espresso with a little bit of hot milk at a local Fitzroy café or at his restaurant La Luna Bistro, a 20-year Melbourne institution.

"I'll like coffee until about 1pm or 2pm, then no more. That way it remains something special and not something you consume all day," he says. "A good coffee has to have a beautiful smell as soon as it hits the table. Once you drink it, I enjoy a little bit of bitterness, the sharpness, and a bit of strength – I like the buzz."

As a teenager, Adrian felt that same adrenaline while soaring hundreds of metres above the ground. Like his father, who flew planes in the airforce before a career as a prominent chef in the '60s, Adrian also developed a passion for the skies. To help pay for his flying lessons and gain a student pilot licence, Adrian got a job in a kitchen. However, to the "shock horror" of everyone, he stayed in the kitchen.

"I started my cookery apprenticeship at age 18. I realised it's what I wanted to do," he says. "Last year I took a joy flight with my boys and flew a plane from Lilydale Airport. I just knew I wouldn't be committed to the profession. I'm happy to let the professionals do it and sit in the back with a glass of wine."

As an apprentice chef, Adrian became accustomed to coffee drinking early in his career, going through a couple of kilos a week. Even now, he embraces coffee as a way to unite his team.

"A coffee break gives them a minute to stop, have a chat and be settled before service. It's a lot healthier than going for a cigarette," Adrian says.

La Luna Bistro's chefs use the restaurant's Wega coffee machine to extract a litre of espresso shots a few times a week to make the menu's tiramisu. When they do, Adrian says the restaurant is filled with the "most beautiful flavour".

"Unlike other recipes, we use strong coffee and it makes such a difference to the end product," he says.

La Luna Bistro uses its own blend thanks to Coffea Coffee, a small Melbourne roaster who has supplied Adrian with coffee for the past eight years.

"I tend to establish long relationships with my suppliers. Coffea has given me

training on grinding and milk texturing, but everyone has their own style of making coffee. My theory is you don't tell people how they should bring up their children, and you don't tell people how they should make their coffee," he says.

The only requirement Adrian has is a blend that's 'smooth' as espresso, and 'packs a punch' in milk-based coffees.

"My grandfather would often say to me: 'coffee is one of the most important things in a restaurant. It's the last thing customers have before they walk out the door. They can enjoy great food, wine, and service, but you have to deliver a good coffee. It's a small amount of the bill – just a few dollars – but it makes all the difference, especially when people are particular about their coffee."

That includes Adrian. He has been lucky to travel the world for his work, and has developed a refined palate along the way. He recalls a rugged little coffee shop in Guatemala, American filter coffee that made Starbucks' espresso look good, and the stand-up espresso culture in Italy. But at the end of the day, he says there's no place like home for a quality cup of coffee.

"Melbourne is the coffee destination of the world," Adrian says. "It's just something we do well. In the United Kingdom you go for a beer at a pub, and Australians go to cafés for good coffee."

Adrian has been around good coffee and great food his entire life. Childhood food memories are a cluster of cultures. His mother was born in Ethiopia, his grandmother was born in Egypt, and his grandfather was from northern Italy.

"My grandmother was one of the best cooks in the world," he says. "I grew up in her kitchen. She'd always go to a little extra trouble to cook me something delicious: cotoletta, stuffed artichoke or Lebanese flat breads. I'd always go to bed with a full belly and a smile."

It's no wonder Adrian's family passion for food has resulted in a career extending more than 20 years. In that time he has opened two restaurants – La Luna Bistro and Bouvier – written cookbooks



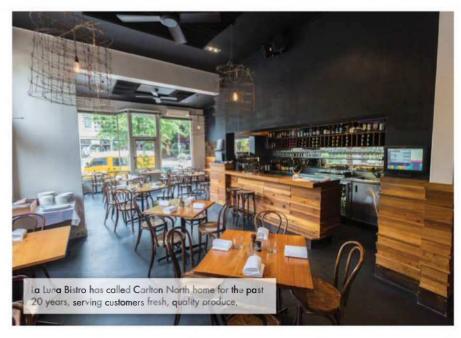
including the acclaimed *Meat* and *The Good Life*, travelled the world, and featured on TV shows including *Ready Steady Cook* and *Iron Chef America*, and currently co-hosts *Good Chef Bad Chef* on Channel Ten. Adrian will release a new show called *Richo's Bar Snacks* later in 2018 on SBS.

He says cooking shows have become TV entertainment. They have given home cooks an insight into flavours and cultures that are more accessible than ever before.

"Australians have gone from meat and potatoes to all of a sudden being bombarded with choices. Australians have really taken to cooking and kids are getting involved," he says. "I've always said that boys should learn to cook at least five dishes so when a pretty girl comes along you know how to cook something for her and put a smile on her face."

Adrian is also responsible for putting smiles on the faces of thousands of home cooks. At the base of every project he touches however, is a love for a trade that's given him a 'dream career'.

"I've been very lucky to do many things out of a simple trade of cookery," he says. "The highlight would be having a restaurant that's stayed open nearly 21 years and still loving what I'm doing. I



would have thought I'd be bored with it by now, but I still really enjoy it."

In more ways than one, Adrian's career is the gift that keeps on giving.

"One thing about being a tradesman is that you have to pass on your skills. I often get stopped in the street or people will email me and say: 'Adrian, I know how to cook a steak now because of you.'

Or, 'I cooked your recipe and it was great.' It gives me a warm, fuzzy feeling that people are cooking the dishes I make, and passing it on," he says.

"Cooking is not going to save the world or save lives, but if it brings people a bit of enjoyment and pleasure into something that can be quite mundane, then that's a beautiful gift."















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Natalia Piotrowska is on a mission to shine a light on Poland's developing specialty coffee industry.

irthday presents are a chance to spoil loved ones with thoughtful gifts – movie tickets, dinner, or jewellery are popular choices. But for Polish barista Natalia Piotrowska, any birthday present from her boyfriend Konrad Kwiatkowski since 2013 has been coffee related. This includes a second hand Gaggia machine and Mazzer Luigi grinder, but perhaps the most generous gift Natalia has given herself is a Victoria Arduino Black Eagle machine.

"I was probably the first person to have a Black Eagle installed in my home kitchen," Natalia says. "When I lived in County Mayo, Ireland, in 2015, it would take me three hours to get to Dublin to work at 3fe and train for the 2015 World Bartista Championship (WBC), and three hours to come back."

That was until Natalia's boyfriend suggested she trade the six-hour commute for a Black Eagle.

"It was an investment, something I worked hard to buy myself," Natalia says. "We sold our second hand machine, bought the Black Eagle and restructured our house to include our own WBC stage in our kitchen and living room."

Natalia was born for the spotlight. As a kid, she would organise concerts for family members. She enjoyed the opportunity to perform and bring joy to those who watched her. After high school, she applied to study drama. When she didn't get the placement, she decided to travel to Ireland instead. She planned to stay one year, but that extended to eight.

"It was unexpected," Natalia says.
"I was staying in County Mayo on the west coast of Ireland, a small island-like town. I was quite remote from anything, especially specialty coffee."

Natalia went to work in a County Mayo restaurant/café. It was here in 2008 that she was introduced to a coffee machine, tasted coffee for the first time, and gained insight into barista competitions.

Natalia entered her first national competition in 2011 using commodity coffee because, as she says, that's all she knew – until she met former Irish Barista Champion, Colin Harmon of 3fe.

"I knew I had to meet with Colin to understand what it took to reach an elite level," Natalia says. "I was a mix of excitement and stress because I was tasting specialty coffee for the first time. We did a cupping together and it opened my eyes to a whole new coffee world. I never knew coffee could taste of so many things."

In many ways, Natalia has been removed from specialty coffee until late in her career, but that's what makes her approach to competition so different. Natalia won the 2015 Irish Barista Championship and went to Seattle to compete in the WBC using specialty coffee for the first time. She placed 32nd.

"I wasn't happy with the result but it was my first WBC experience. I knew I had to mature and not be afraid of what others would think of my routine," Natalia says. "It feels like a lifetime since I competed in Seattle, but it's a reminder that I've only worked with specialty coffee for four years."

The following year, Natalia won the 2016 Irish Barista Championship again. To prepare for the WBC in Dublin she took six months off work and travelled to Canberra to train with Ona Coffee.

"It was my first visit to Australia and it was a really eye-opening experience. I

knew its [reputation] for coffee quality was at a high level, so it was refreshing to see it for myself," Natalia says.

That year Natalia placed seventh in the WBC.

She came back to her native Poland at the end of 2016 and represented her homeland at the national barista championship in 2017. She won, but wasn't so lucky at the WBC in Seoul, placing 19th overall.

"I was really disappointed with my performance. I made lots of mistakes, such as going over time, which I regretted, but I also learnt a lot from the experience," Natalia says. "You realise how much you can achieve if you open your mind on stage. It's up to the barista to build their stage presence, and it's a barista's responsibility to engage with the customer in a café. Every time a new customer walks in the door is an opportunity to show them a little bit of magic."

It was at Seoul and the Dublin WBC that Natalia discovered the Cafetto Barista Base Camp. Over the past three years in Sweden, Ireland and South Korea, the Australian manufacturer has allowed competing WBC baristas to practice their routines with equipment set to competition specifications before hitting the stage.

"I've been so fortunate to meet many people who have wanted to help me achieve my career goals, including Cafetto," Natalia says.

After her 2017 result, Natalia was adamant she didn't want to compete again. However, after a few weeks break, her hunger to compete returned. Leading up to the 2018 Polish Barista Championship in March, Natalia's game plan was to remain focused and take a different approach to her routine.

"It's exciting when you know what you can control and how flavour manipulation can affect taste and coffee consistency," Natalia says. "The thing with competition is that any coffee can win on the day if it has the flavour and quality, but I know I will always give 100 per cent."

This was the case. Natalia used her own roasted coffee and achieved high scores, but narrowly placed fourth overall. Regardless of the result, she is determined to continue sharing the magic of coffee with new audiences and inspiring more people to follow the barista profession.

She and Konrad started Bless Coffee Roaster in Poland in January 2017 and have been roasting since May 2017. They only roast specialty coffees.

To showcase their variety of specialty coffee, Natalia and Konrad also opened their first café in Olsztyn a week after the 2018 national competiton.



"The specialty coffee culture in Poland is quite young but it's definitely building and it's exciting to be part of," Natalia says. "Some people are afraid to push the boundaries for quality. To stand behind it in a region where it's largely unknown is tough, but there've been huge developments."

In Poland, Natalia says coffee has traditionally been "liquid commodity coffee you put into a mug - ground granules with water, all black with no aroma". She says customers are, however, open to alternative brew methods and like chemex, and espresso.

"I love that I have the opportunity to educate more people about specialty coffee. I get to meet so many great people, like those who used to teach me at school, and transfer my coffee knowledge to them," she says.

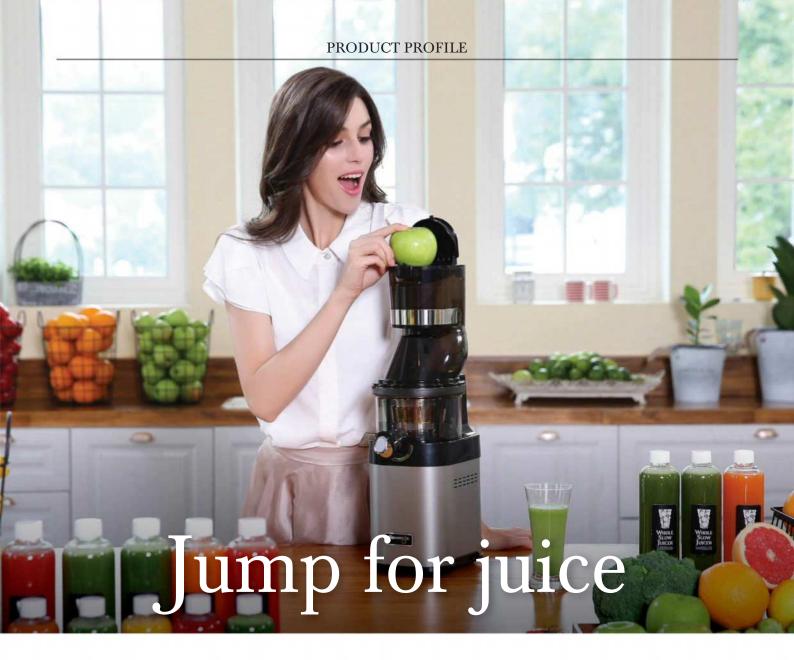
As specialty coffee gradually makes

its mark in Poland, Natalia is committed to its development, and to flying the flag as one of the country's most successful competition baristas.

"I'm pretty determined. I know that I'll have the chance to compete at the WBC again, and in the meantime I hope to make the town of Olsztyn Poland's specialty coffee destination," she says. "I've been competing since 2010. It's a lifestyle now. I just enjoy it, from the smaller competitions to the big ones on stage. I'm addicted and have no plans to stop now." 🖪

For more information about Cafetto, its support of industry members and latest product range, visit www.cafetto.com





The anti-sugar movement is changing the drink landscape and opening a new door for Kuvings Australia to celebrate the nutritional values of fresh juice.

n 1989, Andrew Kelly of Kuvings Australia read an article that said: "technology will change the way we manufacture, consume, and interact with food".

Fast forward 29 years and the article's prediction was accurate, but Andrew says there are some things better left untouched.

"Technology has helped improve the speed of processes over the years, but it's also been detrimental to commercial food production and the manufacture of processed foods with unnecessary salts, sugars, and food colouring," he says.

Historically, Andrew says cafés would make orange juice by squeezing oranges at the back of the shop, putting the pithy liquid into a bottle and adding 20 per cent water and four teaspoons of sugar. That was considered the 'necessary'

recipe to sweeten a product that was traditionally sour.

Now, through education of healthy eating, and a greater millennial understanding of the paddock-to-plate philosophy, the sales of sugar-based soft drinks are on the decline.

It comes after recent calls from the Australian Medical Association to put a tax on sugary drinks and ban junk food ads.

Andrew says the message that sugar is an 'unnecessary addition' is on the rise and cafés consumers are looking for a healthy alternative, such as fruit juice.

"The most important thing about fresh cold-pressed juice is that you can taste the real ingredients. It retains more flavours and nutrients with no separation, and uses no processed sugars," Andrew says. "Why go to a supermarket and buy a pre-packed, sugar-based fruit juice when you can make

it yourself in a much healthier way? Fresh is always best."

Dietician and media spokesperson for Nutrition Australia, Aloysa Hourigan, says Australia's drink culture has changed significantly in the past 40 years she's been a practicing dietician.

"People like to know what's in their food and where it's come from," Aloysa says. "We have definitely seen a shift away from sugary drinks and fresh juices have replaced cordials. [Fresh juice] offers a higher nutritional value than soft drinks and different properties than caffeine and tea."

According to the Australia Dietary Guidelines, the recommended minimum fruit intake for adults per day is two to three serves (one serve = $\frac{1}{2}$ cup fruit juice).

Aloysa says while fresh juice is always

a better option than sugar-based bought products, it's important to balance intake.

"Many people feel that juice can be a breakfast or lunch replacement rather than a snack," Aloysa says. "There is protein in some fruit or vegetable smoothies through the addition of a protein powder or cow/ soy milk yoghurt, as this helps to increase satiety."

Aloysa says the reason people can naturally feel full after eating two to three pieces of fruit is assisted by the fact you chew the fruit.

"The action of chewing helps your brain recognise you are consuming food. When we 'drink' the fruit, as in a juice or smoothie, we no longer need to chew the fruit, so we may not experience the same level of satiety or fullness from a similar amount of fruit in this form," she says.

Instead, Aloysa advises that if users want to drink juice for a mid-morning or afternoon supplement, try a combination of fruit and vegetable juices, which will contain less kilojoules, less sugar, and won't be as sweet or bad for dental health. Better yet, have some water first before drinking juice, which is acidic, to protect

When it comes to nutritional value, however, Aloysa says fruit juice wins hands down over pre-packaged added sugar fruit juice drinks.

"Fresh juices offer a wide range of vitamins and antioxidants. You get to enjoy some beautiful flavours, opposed to when things are bottled and vacuum sealed with a shelf life," she says.

Even if it's deemed 'fresh', as soon as a fruit or vegetable product is chopped up, it loses its nutritional value and vitamin C properties deactivate due to heat exposure. Storing it in the fridge will minimise the loss. Rather, Aloysa says making fruit juice on the spot maximises a fruit's or vegetable's nutritional value.

Beetroot is high in antioxidants and carrot contain beta-carotene, which converts to vitamin A when digested. Aloysa says carrots are well paired with orange or apple, celery, and ginger.

Oranges are high in vitamin C, as are citrus fruits such as lemons, limes, strawberries and kiwi fruits. To avoid confusion, Aloysa's rule is simple: if it's a yellow, orange, or red-coloured fruit or vegetables, it's usually always high in antioxidants called carotenoids and betacarotene.

According to Gary Dowse, a plantbased nutritionist, orange pith is one of the best fruits for fibre, vitamin C and antioxidants in the form of flavonoids like hesperidin. This gives a powerful boost to immune systems and is antiinflammatory.

"Pectin, a form of water-soluble fibre, is present in the pith of oranges and helps relieve diarrhea and control cholesterol. Juicing oranges with the pith increases pectin fibre content by almost 30 per cent," he says.

He adds that an orange's pith contains the same amount of vitamin C that is present in the fruit. Juicing the pith along with the fruit, therefore, increases vitamin C intake.

Kuvings' Andrew Kelly says the takehome message for café owners is to use the best of Australia's produce to offer customers a caffeine alternative.

"Introducing fresh juices to your business model can grow the business at a rate of 30 per cent. It has massive growth potential," he says. "One guy I knew had made orange juice for 24 years and went through just one box of oranges per week. When I showed him how to peel the oranges and leave the pith on, it helped increase the volume of juice by over 5 per cent. He not only got more volume but better flavour in his juice. He sold a lot more juices after that."

To cater for demand, Kuvings Australia supplies the first commercial cold-press juicer to market, the CS600 Chef, which can handle on-demand cold-press juicing or bottling for busy cafés, juice bars, hotels, and restaurants. Kuvings also supplies the CS600 commercial cold-press juicer, EVO820 and C7000 Professional juicers, and SV500 blender.

Andrew says many of his customer success stories stem from cafés who go from selling 20 bottles of packaged juices to 300 to 400 bottles of freshly bottled juices each week as a result of using Kuvings' juicers.

Much like restaurants, Andrew says cafés can increase their revenue based on buying fresh market produce and selling specials based on in-season fruit and vegetables. "Use seasonality to create café specials. It doesn't have to mean it's cheap, it just means it's best consumed because it tastes great," he says.

With more cafés looking to stand out from the competitive landscape, he says business owners need to add value and deliver what customers want.

"People want to be part of something that's good, and juices are now entwined in that movement," he says. "Everyone is busy. More people are consuming food out of home and they're looking for a quick way to get nutrients. For this reason, I think the market for fresh juice and smoothies is only going to grow bigger. If cafés don't service this market, there are plenty of other cafés for customers to go to that will." For more information, visit

www.kuvings.com.au

THE BENEFITS OF JUICING:

1. Better tasting

In-season produce is fresh. When fruits and vegetables are picked that have been naturally ripened on the vine or the tree, they have more flavour and make your juices taste even better.

2. Higher nutritional value

Purchasing in-season produce is more likely to be higher in antioxidants such as vitamin C, folate, and carotenoids, which rapidly decline when stored. Storing for long periods of time due to transportation or future use causes a reduction in those vital phytonutrients that give juice its beautiful colour.

3. Nature's way

Nature has a way of producing what we need. In winter, citrus fruits are in season, and are high in vitamin C, great for preventing colds and flus. Winter root vegetables are the perfect nourishing juices especially when adding ginger and garlic. Summer stone fruits provide carotenoids that help protect against sun damage. In autumn, foods with higher water content, like apples, pears, and melons, help with the dryness of the autumn months. In spring, it's all about spring-cleaning with fresh herbs, broccoli and greens.

4. Cheaper

When farmers are harvesting an abundance of produce in season, the cost of the produce usually goes down. Locally sourced produce grown in your area reduces travelling expenses and storage costs therefore reducing the overall production costs.

5. Avoids contaminants

When produce is sourced overseas you can't be sure what their regulations are for using pesticides and herbicides. Many countries have relaxed laws about chemicals being sprayed that other countries have banned due to their known harmful effects.

*information courtesy of Gary Dowse



A Storm's brewing

The Astoria Storm is forecast to make an impact when it hits Australian shores, causing widespread disruption with the help of star power and the right attitude.

he start to the Astoria Storm release video mimics that of any major motion picture: background music, landscape pan and slow motion movements of its star protagonists: 2017 World Latte Art Champion (WLAC) Arnon Thitiprasert, 2015 WLAC Champion Caleb Cha, and 2016 World Coffee in Good Spirits Champion Michalis Dimitrakopoulos. These champion baristas from three different walks of life use three different modes of transport to get to their destination: Caleb rides a bike, Arnon walks with his headphones on, and Michalis drives a yellow Fiat.

The baristas meet in Trieste, which has been the main Italian trading port for coffee for the past two centuries. They greet each other and fanboy over the Astoria steam machine. In true trailer fashion, it leaves you wanting more.

"The Astoria Storm espresso machine represents a new adventure for Astoria into the world of baristas," says Alberto Schiavon, Australia and New Zealand Area Manager. "An espresso machine like Storm is a real jewel for those baristas who really love quality coffee."

Alberto says the new machine embraces 'barista attitude', which is not about presentation and how long your beard is or how many tattoos you have, but about dedication, passion, and mental approach.

"[Attitude] is something you have inside, something that you grow up with and that one day becomes truth," Alberto says.

For Michalis, winning the Coffee in Good Spirits Championship became his truth. After many years working as a barista in Greece, he says his attitude is one of respect for the product he works with each day.

"The Astoria Storm is the perfect machine for baristas who want focus and total control in every element of coffee production," he says. "It complements my attitude to coffee."

To provide such control, the Astoria Storm is designed with customised features, including pre-infusion, speed, temperature, and brewing.

"All coffee shops are different," Alberto says. "The espresso machine is the queen of the café, so it is important that it can be customised to match the look and feel of every coffee shop," Alberto says.

One such point of difference is ergonomics. Over a four-year period, Astoria undertook research with baristas, engineers and designers to understand and address the market needs of a competition espresso machine and the result is Astoria Storm.

Among its main features is the customisation of brewing. It stores brewing curves that can be independently programmed between groups and individual ones, and sets pre-infusion, extraction speed, and temperature. Baristas can set parameters manually or use the digital functions.

The machine can memorise brewing curves, so when a barista uses the same grind and fresh beans, they can guarantee customers an espresso with the same organoleptic properties and consistent output.

"This is of great importance not just for the quality of the coffee, but also to provide higher efficiency when more than one grinder is present," Alberto says.

He adds that his favourite feature of the Astoria Storm is the paddle on the Flow Rate Control (FRC) version.

"Usually you can't have the live view of what is happening with your extraction. When you use the Astoria Storm paddle instead on the display you can see the live extraction wave and drive it in the way you prefer to enhance one or another flavour of your coffee. It is like a coffee videogame," he says.

It is possible to set the display curve by relying on five parameters per group. On the FRC version, this includes:

- 1. Pre-infusion: it is possible to set the amount and speed of water for pre-infusion in relation to the dose single or double - or to the specific needs.
- 2. Pre-infusion time: it is possible to program the pre-infusion time in order to enhance specific organoleptic characteristics of the coffee. The flow during brewing also depends on the pre-infusion time.
- 3. Brewing curve: when you change the values of the brewing curve, you can obtain coffees with different organoleptic properties.
- 4. Customisation of the end of the brewing curve: it is possible to modify the final part of brewing by changing the speed.

Alberto says Astoria's experience as the World Latte Art Championship Sponsor has given the company useful insights into what concerns high volume coffee shops have regarding latte art.

"We analysed the barista difficulties with the existing machines when it comes to [mix texturing] and we focused our energies to create something better for them," he says.

This included a better mix texturing system with dry steam technology. This feature makes milk foaming easier by minimising initial condensation and relying on the minimal presence of water micro-particles during steam release.

"This positively affects the milk, which will not differ in taste, but will have a thick and elastic texture," Alberto says.

From the moment the barista activates the anti-scalding touch steam wand that rotates 180°C, performance can be extended even with two open steam wands without any yield loss and with full pressure control.

The Storm is also equipped with the Steam Boost option, which is automatically activated by the machine according to the consistent use of steam.

Steam Boost increases steam production even further by activating the heating units even during high-volume espresso making and alternating power between service and coffee heating units. In the ESB machine version, all heating units can be activated at the same time to minimise machine recovery time.

Storms generally hit towns quickly, cause havoc and leave destruction in their wake. But more than just a machine to produce consistent, quality coffee, Alberto says the Astoria Storm's design will ensure it has a positive impact on those who come in contact with it.

The machine made its debut at Host Milan 2017 and previewed in Australia at the 2018 Melbourne International Coffee Expo on the Coffee Machine Services stand, the Australian distributors for Astoria

"Australia is for sure one of the most important markets for this machine," Alberto says. "To design this machine we also took into consideration the main common traits of the best Australian coffee shops. In addition, we could count on the valuable experience of Caleb Cha, an old good friend of Astoria, who deeply knows the trends in his country."

Such traits include the fact that many cafés are putting the espresso machine in the centre of the café or in a prominent position that exposes the machine from the front and back.

The Astoria Storm design is thanks to Astoria's collaboration with Adriano Design. Alberto says the company views espresso machines as not just an engineering product, but a 'design sculpture'. Some of its best features are in the details: filter holders made of treated durmast wood and feet made of polished stainless steel.

The machine's feet are also adjustable and can be lowered or raised to accommodate different heights or environments.

In the Astoria Storm release video, 2017 WLAC Champion Arnon, says he needed a machine to accommodate his constant movements and help him look customers in the eyes.

"I need a sleek, low machine to help me create contact with my customer and for me, the Astoria Storm is the answer," he says.

The machine also boasts green credentials, with an energy saving of up to 47.6 per cent compared to traditional coffee machines. The Green Line function distributes power only where and when needed to save energy. It automatically puts one or more groups into standby mode when the workload decreases and reverts to full-time mode as warranted.

With more than 34,000 YouTube views and counting, the Astoria Storm has well and truly made its mark. We can only wait to see what reviews critics will post, and stay tuned for a sequel. For more information, visit

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There hasn't been a superautomatic espresso machine that looks and performs like a traditional machine, until now. Eversys is bridging the gap and recreating the role of barista with its c'2 Cameo.

hen 2012 World Brewers Cup Champion Matt Perger made a speech about his involvement in the development of Eversys' new machine at Host Milan 2017, he spoke about the consumer mentality of 'guilt' that harmed the sales of 1950s US brand Betty Crocker.

The promising product took a dive when home cooks were unable to admit to partners they baked a cake from a packet mix instead of taking the time to make the product from scratch. Matt told audiences that the coffee industry had experienced a similar 'guilt trip,' with industry members conditioned to look at a superautomatic machine and think of "low quality", and a "non-player" in the market, which has held back consumer support.

"It's a psychological issue that's been holding us back," Matt says. "Most baristas think that their job is the manual component of work, but that's just a small part of it. There's a massive opportunity for cafés to reinvent the service model if they can look past the stigma associated with superautomatics and see the potential in automation."

Matt first presented the idea of

automation at Host Milan 2015 when he talked about the 'controversial' idea of superautomatic coffee machines eventually wiping out the role of the barista.

Eversys Chief Commercial Officer, Kamal Bengougam, heard Matt's speech and saw an immediate alignment with his vision. He chased Matt for 18 months to become an Eversys ambassador and be involved in a new product development.

"We knew that Matt was a great barista and a great guy, but also that he is very curious about coffee," Kamal says. "Even as a young barista Matt was already looking at evolution in our industry and what it would mean for the barista profession."

Three years on from that 'controversial talk', innovation has become Matt's job.

"I'm glad my job – or cameo role – with Eversys is focused on innovation. Innovation and automation is not a matter of the barista becoming extinct, it's about a shift of role. A barista does not grind or brew, machines do that. They froth milk and add a squiggle of latte art on top. That's it," he says.

"In 10 years time traditional baristas will cease to exist. Maybe they'll become artistic directors or the equivalent of

wine sommeliers. Their role will go from creating a product to creating an experience for the consumer. Sommeliers don't make the wine from scratch in front of you, they pop a cork, and I think baristas will go in the same direction."

Just as people who drive a car trust Google Maps to get them from A to B, Matt says all that's needed now is for baristas to trust a machine to make them a quality coffee. Its authenticity is now being tested with the launch of the Swiss manufacturer's most advanced superautomatic machine to date, the Eversys c'2 Cameo.

At Host 2017, BeanScene watched one customer question where the hopper and milk supply was in the c'2 Cameo, convinced the unit was a traditional machine until Matt told her otherwise.

"That's when you know we've done our job," Matt says. "The truth is, not one barista in the four days of the show argued that they could make any of the elements of coffee preparation better than this machine can."

C'2 Cameo really does have all the bells and whistles you'd find in a traditional machine, and that's largely due to its development phase.

"We wanted to produce a machine that



delivered a product that tasted like it came from a traditional machine and looked like one too, but was not," says says Eversys Co-Founder, Jean-Paul In-Albon.

"We want to compete with traditional machines around the world. For so long, the superautomatic market has had the technology, but hasn't had the visual style that so many customers look for."

The challenge from day one was how to reduce the gap between traditional Italian coffee equipment and the speed and innovation of superautomatic machines without sacrificing quality.

"Our approach was different to others. We wanted to perfect the coffee first, then built the automation around that, not the other way around," Jean-Paul says.

The result is a machine with a unique C shape – a lower chassis which is 13 centimetres narrower and 15 centimetres shorter than the Eversys e'2.

In the past, Jean-Paul says most superautomatic machines were 'tall, clumsy monoliths' because it's hard to make quality coffee in a small unit, but Eversys technicians have been able to use their expertise and experience to fit all of the proven technology from their previous machines into a smaller, shorter shell.

Jean-Paul says the result is a machine that allows baristas to relinquish mundane tasks, to be more creative in their work, and for businesses to be more profitable.

"People forget that business is about profitability and if you have high

overheads, you need sales, momentum, and consistency. The Cameo is an instrument for high-volume businesses to be profitable," Kamal says.

"Convenience is changing the game. Office coffee sales will go up, and the quick service market will have to up their game to the point of coffee shops being threatened. If I have equal if not better coffee available to me at half the cost via a superautomatic machine, why would I go join a long line at a specialty coffee shop?"

Jean-Paul says the reason no one has tackled a machine in the same direction as Cameo before, is simple: "Because you put yourself in danger," he says. "If we said we were going to do it, we'd have to prove it. We had to go and do it first before announcing it to the world."

From grinding to brewing, hydraulics to steam, water boilers to milk, all internal components in the c'2 Cameo are modular and can be easily removed and replaced.

"Simply take out a tray, swap it out for a new one, problem solved – it saves on servicing time and costs," Matt says.

The machine features two 1.2 kilogram bean hoppers feeding two grinders incorporated inside the casing.

The Eversys early warning system alerts operators when to refill their hoppers. It uses flat burrs with a five-micron adjustment of precision, and computer settings can adjust grind base on previous shot time.

The grinder module is made up of two ceramic grinder discs, driven by a powerful yet quiet motor, by which heat is channeled away from the coffee beans via a set of fans. Electronic control maintains consistency of product throughout the day, ensuring optimal extraction at all times.

The c'2 Cameo's electronic milk texturing (EMT) system allows operators to create "silky milk foam" thanks to an improved e'Foam system with micro air dosing (MAD). This feature allows baristas to create bespoke milk textures







electronically, depending on the recipe requested. Milk can be textured with the in-built steam wand, with the use of a temperature probe, or by injecting steam with air or without.

The coffee boiler is kept separate from the water and steam boiler to provide greater temperature control and increase the productivity of the machine.

The length of shot is controlled with volumetrics. Cameo can produce 175 espresso, 175 cappuccino or 150 hot water portions in an hour, as well as two products simultaneously.

The machines also include Eversys' e'clean technology. Eversys machines can store one month's worth of cleaning tablets, dispensed daily through a laser guided automatic distribution unit. It takes just two minutes for the boiler to be ready after cleaning, and if the recipe is changed, the machine will maintain temperature.

"Each variable of coffee production a barista can do, the Cameo can also. If a barista tells you they have more control than the machine, they're lying," Matt says.

Data collection is also a welcome bonus through Eversys' existing e'Connect system, which gives stakeholders the ability to remotely access information about all of the key parameters of the machines. This includes monthly, daily and even hourly productivity reports, feedback on technical performance and drink profiles.

Eversys expects to produce up to 5000

of the c'2 Cameo machines annually in its new 2500-square-metre factory in Switzerland. Jean-Paul expects 2018 to be about growth of its c'2, e'Series, and future machines, all produced under the one roof. In the meantime, he hopes the c'2 Cameo will make its mark in hotels, offices, restaurants, and specialty coffee shops.

"We see how people and the industry are evolving and we're already thinking of the next generation and what that means for product production, performance and delivery," Kamal says.

As for Matt, he's happy being an ambassador for a machine that he admits makes as good a coffee as he can:

"Five years ago people would have laughed at having a superautomatic installed in a Melbourne coffee shop, but it's not out of the question now," he says. "It's game over. This machine does everything a barista can do. We're on an even playing field."

For more information, contact Service Sphere, Australian distributors of Eversys machines at www.servicesphere.com.au



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Family reunion

World Coffee Research has launched a major update to its Arabica Coffee Varieties catalogue. The revised document clarifies historical inaccuracies and gives farmers a powerful decison making tool.

or centuries, families have traced their long lines of heritage, often discovering siblings they never knew existed and distant cousins to add to their Christmas card list.

Over the past two years, scientists and researchers from World Coffee Research's (WCR) collaborative research and development program have been documenting coffee's family tree. They have compiled data about the main Arabica coffee varieties grown by farmers around the world and aggregated the information into a global cataglogue.

In 2016, WCR, a non-profit collaborative research and development program, released the first edition of the

coffee varieties catalogue. In February 2018, it revealed a major update to its Arabica Coffee Varieties catalogue, adding varieties from six African counties: Kenya, Malawi, Rwanda, Uganda, Zambia, and Zimbabwe. The catalogue previously only covered varieties commonly found in and around Central America.

"The catalogue is a living document," says Christophe Montagnon, WCR Scientific Director and lead author on the catalogue. "As we continue to expand its global reach, we hope it supports more and more farmers in one of the most difficult and important decisions they make for the long-term sustainability of their farms,"

The updated catalogue contains 53

total varieties, with expanded histories for many of them. The updated version introduces 11 varieties: Bourbon Mayaguez 139, Bourbon Mayaguez 71, Jackson 2/1257, K7, KP423, SL28, Harrar Rwanda, Mibirizi, Nyasaland, Pop3303/21, SL14, SL34, Catimor 129, Batian, RAB C15, and Ruiru 11.

To create the catalogue, WCR worked with coffee experts from across Central America and Africa, with funding from the United States Agency for International Development and Utz/Rainforest Alliance. The updated catalogue is the result of visits to 16 countries and interviews with nearly 180 people from more than 100 private and public bodies involved in the national or regional coffee sectors of Central

America, the Caribbean, and Africa.

Hanna Neuschwander, WCR Communications Director and a lead catalogue author, says of all the newly added African varieties, only Ruiru and Batian are "improved" or newly developed in the past 20 years. Both were developed in Kenya.

Another interesting addition to the updated listing is new information on Arabica's genetic background. Thanks to extensive WCR DNA fingerprinting analysis, it's now known that the famous Kenyan SL34 and SL14 varieties, which were previously thought to descend from Bourbon, actually descend from the Typica genetic group (but are not the same as the distinct Typica variety).

"Varieties in each group are genetically similar, like cousins, but they are not the same," Hanna says.

In order to discriminate between varieties, WCR conducts DNA fingerprinting. DNA is extracted from leaf samples of different trees. Molecular markers are checked against a WCR

geographical movement, often only one or a small handful of seeds from each group was taken to new places, resulting in genetic bottlenecking – the severe reduction of genetic diversity – and led to the emergence of the individual Bourbon and Typica varieties.

After the Typica group was introduced to Indonesia from India, a single coffee plant was taken in 1706 from Java to Amsterdam and given a home in the botanical gardens. This single plant gave rise to the Typica variety (just one variety among many in the Typica genetic group) that colonised the Americas during the 18th century. But diverse populations of the Typica group remained in India, and from there, made their way to Africa. In Africa today, there are many Typicarelated varieties, such as SL34 and SL14, that are distinct from the unique Typica variety that became dominant in Latin America in the 1800s.

DNA fingerprinting shows that old Indian varieties known as Coorg and Kent are part of the Bourbon genetic group,

The purpose of the WCR Arabica Coffee Varieties catalogue is to give farmers information they can use about the main coffee varieties available today.

reference database.

"DNA fingerprinting to identify varieties is very powerful, but we can't identify everything just yet," Hanna says. "Sometimes we have samples mailed to us that turn out to be something completely unique and not matching anything on our database. Sometimes people think they known what a tree is, and it turns out to be wildly different. There are a lot of reasons for this: mislabelling, or information being passed down poorly."

Boubon and Typica variety groups originate from small, related populations that travelled from Ethiopia, to Yemen, and then to India. With each major and not Typica as was first thought. Hanna says this indicates the first seeds sent out of Yemen to India by Baba Budan in 1670 likely included both the Bourbon and Typica groups, and not only Typica. This may mean the Typica branch separated from Bourbon when the Dutch brought seeds in 1696 and 1699 from India, not from Yemen, as is often told.

"The further we dig into the information about each variety, the more we discover about its origin. In some cases we are rewriting the history of what we understood to be true about certain varieties," Hanna says.

This is mostly of academic interest. For coffee farmers, the main value of the

updated catalogue is helping remove barriers to information and access to better plant material.

The catalogue is freely available for anyone to download, print, distribute, or to access online.

"The openness of the information is not something that most coffee farmers have previously had access to," Hanna says.

The catalogue is also integrated with a registry of nurseries that participate in the WCR Verified program. Through the program, third-party auditors inspect nurseries to ensure they are producing healthy and genetically pure varieties. Coffee farmers can locate a variety of interest and find out if there are any WCR Verified nurseries producing it. Currently, only a small handful of nurseries are verified for four varieties in Central America, but WCR expects the number to grow substantially in the coming years.

"Imagine going shopping to the local nursery and having a dozen or more options for varieties that are suited your region," Hanna says. "Maybe you want something specific to resist leaf rust, withstand dry conditions or capable of super high cup quality. You can choose the variety or mix of varieties that meet your needs, and be sure that they are healthy and genetically pure when you buy them."

Currently, that doesn't exist anywhere in the world for coffee producers, and it won't happen in the next two years, but Hanna says it is the future.

Currently, farmers have a few ways to source seed stock. Smallerholder farmers commonly save their own seeds by putting aside cherries and germinating the seeds. It is a cost-saving approach, but the risk is not knowing exactly what variety you have, or simply having an outdated variety that isn't well suited to the farmer's situation.

For example, if the farmer is in an area prone to coffee leaf rust, and the varieties they have planted are susceptible to the disease, saving that seed will ensure that their trees will suffer losses to the disease for the next 30 years.

Some farmers access seeds via government programs such as those in Colombia, which produce varieties in mass volume and put together loan packages for small-scale producers. More sophisticated specialty farms buy from high quality nurseries.

"The number one question we are asked by coffee producers is: 'where can I get X variety from?'," Hanna says.

The problem, she says, is that certain varieties are not available in most places. This is both the result of history, and also of coffee's near-complete lack of a seed sector.

There are, however, more companies

involved in proactive partnerships to expand access to improved varieties, such as Starbucks, who in 2015 partnered with Conservation International to donate one new rust-resistant coffee tree for every coffee bag sold for farmers impacted by coffee leaf rust in Mexico, El Salvador and Guatemala. For the vast majority of farmers who received the plants, it was an improvement on what they had.

WCR will continue to focus on growing the catalogue. Eventually, it aims to cover all major Arabica varieties from around the world, but what the update tells us most is the potential of what can be achieved.

"The purpose of this catalogue is to raise awareness among farmers about what their options are and give them a tool to make good decisions based on their needs," Hanna says. "We hope [it] will enable countries to take up the varieties best for them. If done well, we can dramatically increase farm crop quality and productivity."

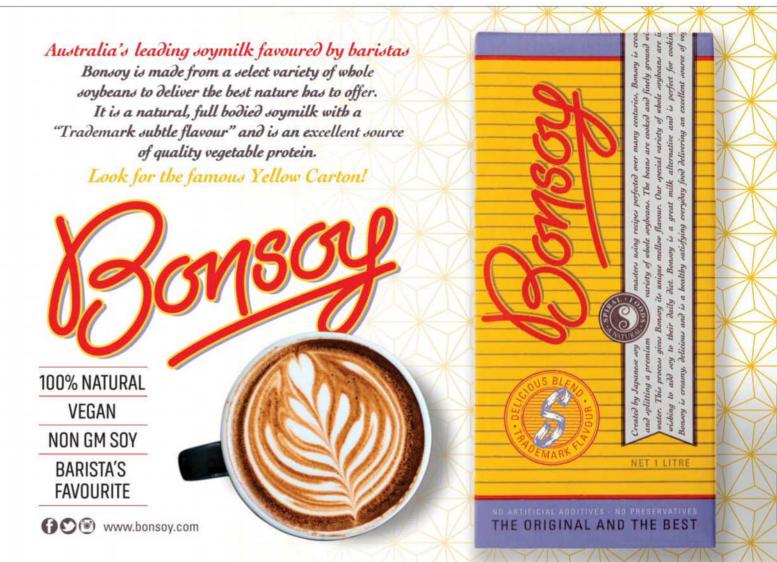
Many farmers currently have access only to old, disease-susceptible varieties and are losing a huge percentage of their production to disease when they don't need to. Some have the right environment to produce high quality but only have access



to varieties that give generally poor-cup quality. Hanna says if they could get their hands on better material, it would significantly change their production outcomes and profitabililty.

The catalogue may also be an essential tool for preparing coffee producers for climate change. As more scientific data is collected on how varieties perform in different environmental conditions, such as tolerance to drought or heat or extreme rains, the data will be added to the catalogue, giving farmers the ability to select varieties suited for the challenges of the 21st century.

"The catalogue is a powerful reference tool," Hanna says. "There are still many unknowns, but we're dreaming big."





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CALIFIA FARMS BARISTA BLEND

Los Angeles-based Califia Farms was founded in 2010 and is one of the fastest-growing natural beverage companies in the United States. Inspired by Queen Califia, the mythical namesake of the state of California, the company is headed up by beverage visionary Greg Steltenpohl.

Califia Farms has become the number one plant milk and refrigerated ready-to-drink coffee brand in the United States Natural Channel. It creates innovation, healthy and great-tasting premium beverages that make it easy for consumers to go plant-powered and live dairy-free without compromise. Califia Farms Barista Blend is a specially formulated version of its beloved almond milk crafted for baristas. With it, users can create full-bodied foam and better latte art.

Califia is on a mission to discover and share 'what plants can do' to help achieve whole body health and encourage wider adoption of plant-based foods and beverages for the good of our planet.

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MILKADAMIA LATTE DA – BARISTA FORMULATION

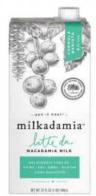
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The June edition of *BeanScene* will also highlight Café Essentials. New and prospective café customers need to be equipped with the latest tech and must-have gadgets on the market that can assist their daily operations. To help make purchasing decisions easier, this feature will provide a one-stop-shopping guide for café owners to purchase point of sale equipment, alternative brewing devices, espresso machines, grinding equipment, barista tamps, and milk dispensing units.

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Booking deadline: 10 May 2018



Rob McDonald is Head of Coffee at Zest Specialty Coffee Roasters.

A sensory framework for milk

Zest Specialty Coffee's Rob McDonald explains why things aren't always black and white when it comes to coffee cupping. He describes a technique to critique Australia's most-preferred coffee.

s a licensed Q Grader, I cup coffee on an almost daily basis. I find the cupping process to be an invaluable decisionmaking tool that enables a precise insight into the quality, flavour traits, defects and potential longevity of coffee.

The Specialty Coffee Association (SCA) cupping standards have become a well-established methodology for evaluating coffee quality and a major contributor to our flourishing specialty coffee industry. The cupping protocol has driven a deeper understanding of flavour influencing factors such as origin, terroir, genotype, processing, roasting, and brewing. However, there is one area of the coffee industry that might benefit from a re-think and re-application of the cupping process to reach the full flavour potential.

You see, it's not uncommon to hear of the SCA cupping protocol being applied to not only green bean selection and filter roasting (where it is highly applicable and invaluable), but also as a means of quality control and product development for espresso roasts intended for milk coffee. The application of cupping in the context of espresso roasts is not to score the coffee in a traditional sense but to understand the relationship of flavour and quality between a cupping brew, and the same coffee extracted through espresso machine and prepared as a latte.

However, when it comes to espressobased milk (or alternative milk)



beverages, such as lattes, cappuccinos and flat whites – the prevailing choice by Australian consumers – I'm far from convinced that applying the current cupping method enables the optimum outcome for coffee quality assessment.

From my experience of cupping Zest's production roasts, I had the regular feeling that through cupping alone, I was unable to obtain the type of detailed information needed to make well-informed decisions about our coffee.

Just to be clear, I'm not talking about cupping for roasting consistency week to week. Rather, an approach to our espresso roasting that would be much more precise and enable greater opportunity to discover traits and formulate theories that could change the way we approach roasting, sourcing, and blending our coffee altogether.

Over time, it became very clear that if Zest was going to keep evolving and take our roasting, sourcing, and blend compositions to new heights, we needed to develop a new approach and framework for evaluating milk coffee quality. We also realised that the established cupping process wasn't designed and intended to offer great insights into espresso-based milk coffee. So, after a period of brainstorming and experimenting, the latte cupping was born.

I'll be the first to admit that latte cupping is not a revolutionary idea. It employs much of the same approach used in a normal cupping, but with a well-prepared latte as the focus of quality evaluation. I'm also aware that every roaster does taste their milk coffee regularly, but I'd like to make an important distinction here: a latte cupping is more than tasting coffee.

A latte cupping is a different way of thinking about the aspects of quality that constitute value in milk coffee. It opens the door to the same type of creative – and design – focused thinking that has been so consequential for the development of black coffee over the past decade.

In practicality, there is nothing overly complex about preparing latte cupping. It applies the same rules of contextual comparison as a normal cupping to discern the quality of the brews. You simply prepare a line of lattes, wait until they cool to a consistent and stable temperature, and, with the use of a cupping spoon, make your way around the table slurping and tasting while marking down scores and comments on an evaluation sheet.

One element we were careful to implement was to re-create a real-life café environment for the coffee used in our latte cupping. This means we decided upon extraction parameters, an extraction percentage, and a milk-to-coffee ratio that could be broadly applied to many café situations. This allowed for variances in machinery, water composition and barista skill level.

Interpreting the quality of the lattes and putting words to specific sensory experiences required substantial consideration. There have been decades of development for the specific and plentiful vocabulary used to describe the nuances of black coffee. These terms contribute to a framework of thinking about black coffee, but for milk coffee, nothing of the like currently exists.

On a surface level, tasting a latte might seem quite clear and simple, however, it's not as straight forward as one might think. This is because you are not tasting one single product but the dynamic interplay between two products. Furthermore, the presence of heated and textured milk substantially changes the expression of coffee and it is the successful synergy of the espresso mixed with the milk that needs to be evaluated in terms of quality.

The Zest milk cupping score sheet is still in a developmental phase. So far, I have borrowed the concepts of aroma, sweetness, and aftertaste, from the SCA scoresheet, which lends itself to be applicable for both black and milk cupping. I have also added five concepts within the umbrella term 'dimensionality', which are particularly suited to evaluating the milk coffee experience.

MILK CUPPERS FRAMEWORK

Intensity: The adequate presentation and strength of flavour character.

Tactility: The weight or heaviness of the coffee on your palate (think olive oil or apple juice as opposed to water).

Complexity: The harmonious combination and interplay of flavours, which enhance the total experience (i.e. not one dimensional or plain).

Temporality: Flavour change over time, or the change and development of flavour within a single taste (i.e. not a stagnant and stable experience but something with a flavour form – an introduction, middle, and ending).

Synergy: The successful and harmonious interplay between the above-mentioned dimensions contributing to the overall success of the flavour.

The development of the milk cuppers framework is still in its early stages and there is still much to learn and discover. What I feel we have created is a milk coffee compass to enable further discussion and guide change relating to the impact of our roasting, sourcing, and blending decisions on milk coffees' final flavour.

I hope that this article, and our framework, can acts as instigators for a change in thinking about milk coffee and re

allocate some of the passion and creative energy applied to black coffee for benefit of the milk coffee experience and its consumers.

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Shining stars

Sharon Jan and Jade Jennings are this year's Eleonora Genovese Australian Coffee Women of the Year.

hen Sharon Jan of Seven Miles got the call to say she was this year's recipient of the Eleonora Genovese Australian Coffee Woman of the Year Award, her smile extended from ear to ear.

"Receiving the award was a lovely surprise and a great honour," Sharon says. "To follow in the footsteps of women like previous winner Melissa Caia and the legacy of Eleonora [Genovese] is very special, and validates the work I've been doing."

The Australian Specialty Coffee Association (ASCA), in association with the Genovese family, established the awards in 2016 to recognise the many contributions

dedicated her time to the ASCA Coffee Championship in pursuit of growing her skills and industry knowledge.

"I've always enjoyed voluntary work. It started from Scottie Callaghan's passion at Belaroma and it's given me wonderful opportunities and the chance to meet other women in the industry, such as Emily Oak, Penny Wolff, Melissa, and Eleonora," Sharon says. "I remember seeing Eleonora time keeping at the World Barista Championship (WBC) I attended in London in 2010. She also played such a supportive role at the competitions behind the scenes."

Sharon has also shown her industry commitment through judging. Since

and passionate about coffee to volunteer at coffee events. It is a great personal experience. It gives valuable assistance to our coffee community and brings us all together," Sharon says.

A food technologist by trade, Sharon has spent the past 16 years as head of quality control and Green Bean Coordinator at Belaroma, now Seven Miles Coffee, in Sydney.

"My thanks to the Genovese family, ASCA and Seven Miles, who have been incredibly flexible and supportive of my career over the years," Sharon says. "I look at every experience as a chance to learn. Women are key in coffee, they play a vital role at farm level, in coffee processing, right along the chain to the roastery and service bar in Australia."

A career highlight was achieving her Q Grader in 2011, a certificate she says she was 'forced to do' but for the right reasons.

"I was afraid of the challenging reputation it held, but I passed every test on the first attempt and it quickly turned into a very enjoyable course," Sharon says. "Tasting has always been a part of my life. As a food technologist I did daily tastings and analysis of food, and now I do the same with coffee. I'm essentially a food technologist for coffee. Coffee is the most complex and interesting food I've ever worked with."

A more recent achievement has been the creation of the '601 experience', featuring the world's most expensive coffee, which Sharon held at Seven Miles. She heard that the highest scoring coffee in Best of Panama's history, Esmeralda Geisha Cañas Verdes Natural, had become the world's most expensive coffee. Her excitement grew when she saw Jason Kew of Sydney Coffee Business had bought the coffee.

"I couldn't believe it," she says. "When I asked Jason what he was going to do with it, he said he just wanted to share it. I thought, wow, what generosity. I saw this as a rare opportunity for the Australian coffee community to taste a coffee of this calibre."

Sharon established the '601 experience' event with no buyer profit or roaster markup. The concept later circulated around the world.

ASCA President Brent Williams also announced A Rising Star Award during the inaugural Barista Connect event in Melbourne. This award is presented to an



Eleonora Genovese made to the Australian coffee community.

Eleonora sadly lost her battle with cancer on 19 September 2015 and her legacy lives on through the awards which celebrate the same values Eleonora so proudly displayed: community involvement, voluntary work in competition, mentorship, leadership, passion, and commitment to growing and supporting the Australian coffee scene,

Like Eleonora, Sharon has

2006, Sharon has judged in the Royal Agricultural Society of New South Wales Coffee competition, as well as pasta and olive oil comps. Since 2013, she has judged at the Royal Agricultural Society of Victoria Australian International Coffee Awards. She has also participated at the 2015 Best of Yunnan Coffee competition in China, 2011 Flavours of India in Melbourne, and the 2017 Royal Agricultural Society of Tasmania coffee competition.

"I encourage anyone who is keen



up-and-coming industry female who has made a great impression in her field of work, regardless of her length of time in the industry.

This year's winner is Jade Jennings of Veneziano Coffee Roasters.

"I was totally blown away to hear that I'd won," Jade says. "Erin Sampson and Michaela Gerard (of Veneziano) took me to the awards and said we should be there to support the winner. Little did I know that I was that person. I was absolutely shocked, speechless and humbled."

Jade has many people to thank for her career progression, including her family and especially husband, Steve, who always support her "crazy adventures"; the Veneziano team for pushing her to be better, ASCA for providing such a great competition platform, and the Genovese family for honouring leading women in the Australian coffee community.

"It's very humbling to share in this award that's named in Eleonora's honour. She was such an inspiring woman," Jade says. "There are so many amazing women in our industry and to be chosen by the Genovese family is very special."

Jade's foray into coffee started as a part-time job at Hudson Coffee 12 years ago while she was 'figuring out life' and her next career step. But she never left coffee. "They say that coffee is an infectious industry. People fall into it, and I did, but I've worked my way up the chain," Jade says.

She has been with Veneziano Coffee Roasters for nearly seven years and is currently Veneziano's Training and Development Manager. Jade is a valued member of the Veneziano family and has extended her education through participating in competitions – not only as a competitor but as a judge.

"Competing in the ASCA Barista Championship for the past two years has been really rewarding (she placed third in the 2017 Australian Barista Championship, and was Runner-up in 2016 Australian Barista Championship). I'm in a much better position to mentor others because I can share what I've been through. I understand the competition process and the baristas can appreciate that," Jade says.

Her biggest contribution to the industry, however, has been training wholesale customers and retail customers.

"I like training baristas and the 'aha moment' when the light bulb goes on. It's something I definitely want to continue," she says. "Sometimes it's even the general public reaction that's the most rewarding. Seeing coffee lovers get excited over a good extraction or latte art is really rewarding. My job as a trainer is to share knowledge and push competitors to be their best, and bring out their best."

Jade says this Rising Star Award validates the wonderful contribution women are making to the Australian coffee community, and encourages more women to get out of their comfort zone.

"I would definitely love to see more female competitors in the ASCA competitions, but also just more competitors in general. I'd also like to see more events that encourage women getting together, sharing information, and networking." \blacksquare

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Australia's A-game

Introducing the 2018 ASCA Australian Coffee Champions who proved Australia's competition talent is some of the world's most innovative and hotly contested.



CRAIG SIMON - 2018 ASCA AUSTRALIAN BARISTA CHAMPION

Craig Simon has entered Australia's history book. The Veneziano Coffee Roaster is a three-time Australian Barista Champion, and the longest competing barista on the Australian Specialty Coffee Association (ASCA) competition circuit.

When Craig started his campaign 10 years ago, he used the experience to improve his craft. Now, having been to the World Barista Championships (WBC) twice, he's competing to win.

"I think I've developed and presented my strongest routine concept in years," Craig says. "I would be absolutely over the moon to win the WBC."

After placing fourth in the 2014 WBC finals, Craig stepped away from the competition limelight, content in his retirement – until he used his downtime to develop thought-provoking ideas.

"I was happy to call it a day. I wasn't thinking of ever competing again,

especially because it's so draining, stressful and time-consuming. But, when I had time off, a few ideas popped into my head that were really innovative and I knew I needed to share them with the industry," he says.

Those ideas included the concept of blind tasting and a deductive tasting matrix.

"It's about tasting something and being able to identify what it is through taste," Craig says. "The idea comes from the wine industry's deductive tasting grid and the sommelier exam where they do a blind tasting and identify the wine in detail: the type of varietal, the country it's from, the terroir, the climate, the processing, the age of the wine, the producer, etc. The level of detail they can taste is incredible, and I see the same correlations and commonality in flavours with coffee."

Until this point, Craig says coffee quality is only evaluated via the Specialty Coffee Association (SCA) form, which is only suited to back-end industry members such as farmers and green bean buyers.

"We don't have a structured format for assessing quality from taste in served beverages," Craig says. "My idea is to develop both the language and taste association to assess coffee. Hopefully, it can become a tool baristas use professionally to serve coffee, and to help customers better understand the nature of coffee in a more relatable way, even when specific flavours are ever changing."

Craig designed his own tasting protocol, assigning primary tasting notes to varietal and terroir, secondary tasting notes to post harvest processing, and tertiary notes to the roasting process and barista.

He presented the judges four espressos, four milk-based beverages, and four signature drinks using two natural, cool climate Gesha coffees, one from Ethiopia and the other from Colombia thanks to La "AN INTERESTING CONCEPT IS
IMPORTANT, BUT SO IS YOUR
TECHNICAL SKILL, AND THAT'S
SOMETHING I'VE WORKED
HARD ON OVER THE YEARS"

Palma & El Tucan and Gesha Village Coffee Estate.

For his signature drink, Craig let his Colombian coffee shine. He used six shots, or 140 grams of coffee, to 70 grams of his remaining ingredients, which included 50 millilitres of white grape juice, four grams of charred French oak, zinc oxide, and elderberry. The concoction was nitrogen charged, shaken, and served.

"It was an espresso-forward drink that tasted like chardonnay," Craig says. "It's without doubt the one thing I'm most proud of in my routine. It tasted incredible."

Craig says this beverage allowed him to do deductive tasting with the judges and lead them through a tasting that was all about theatre and building excitement. "The judges' feedback was that it was really unique and a creative experience," he says.

Up until the Tuesday before the finals, Craig was still changing paragraphs in his presentation and playing with five different versions of his introduction. In the Semi Finals, Craig had a 'brilliant' run. On the finals, however, he lost a bit of control with a few stumbles along the way.

"My finals routine was far from my cleanest performance. I was pretty wobbly but technically I was on fire, and that was the difference in winning," he says. "An interesting concept is important, but so is your technical skill, and that's something I've worked hard on over the years. At the end of the day, if something goes wrong, you've still got to be able to make outstanding coffee, and that's what I did. As my dad said to me at age eight at my first jazz concert – the drummer never stops drumming. The show must go on."

The other advantage is Craig's experience. He's seen generational change and different competition rules introduced, all the while embracing a relaxed and confident composure.

"I'm a performer naturally (a professional drummer), which is my competitive advantage," Craig says. "I've stepped on stage hundreds of times as a musician and barista, and the WBC will be another opportunity to do that."

Craig was 20 points ahead of second place competitor Anthony Douglas of Axil Coffee Roasters and Angus Mackie of Ona Coffee who placed third. Australia has a reputation as one of the toughest competitions on the circuit, and Craig says this year was no exception.

"Everyone was making really good coffee. I really think Australia's coffee championships are at the highest level of competition. Our industry pushes itself to compete at the highest level each year," he says.

He has just six weeks of 'seriously hard work' to prepare for the WBC in Amsterdam, taking place from 20 to 23 June 2018. It's not long, but Craig believes it will work in his favour. He's saved one bag of his competition coffee (he had three kilograms of each green bean to begin with), and will train at Maxwell Colonna Dashwood's base in Bath (2015 United Kingdom Barista Champion) before driving to Amsterdam with the intention to give three of his best performances.

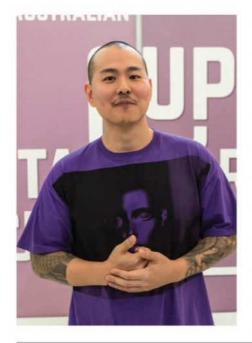
"I can't wait to step out and show the world what Australians can do. What a lineage of high quality Australian baristas we've seen at the WBC. I really hope to continue that," Craig says.

"I just need my coffee and an innovative routine with intrigue and excitement which comes from detaching coffee flavour from the source of creation. Not only do I hope I win, but I hope I contribute to an industry change and leave a legacy. Now wouldn't that be amazing."



YAMA KING - 2018 ASCA AUSTRALIAN CUP TASTERS CHAMPION

While the Cup Tasting Championship is typically a balance between time and accuracy, 2018 Cup Tasting Champion Yama King from Kingswood Coffee managed to smash through both elements. He was the only competitor to get 8/8



right in an incredible time of one minute and 45 seconds.

Yama was a favourite going into the competition, as the country's top seeded Cup Taster and a finalist at the 2017 World Cup Tasters Championship (WCTC). Yama credits much of his success to his coaching experience.

"I was helping coach other competitors, and was looking to buy really good coffee. All that tasting made it easier to prepare for the Cup Tasting competition," he says. "It really made my palate that much more sensitive."

Much of Yama's refined palate also comes from training he's done in the wine-making industry. Yama has completed internationally-recognised courses with the Wine and Spirit Education Trust. After his interest in coffee tasting led him to these courses, he says the training has helped him with his palate dramatically.

A final piece of the puzzle to improving King's palate has been his time as a judge. He was a judge in the 2017 ASCA Central Region Brewers Cup and Barista Championship, and also the ASCA Australian Barista Championship that year. This year, he judged at the

2018 ASCA Central Region Barista Championship event. But all that judging, coaching, and training still wasn't enough practice for Yama to be prepared for the Nationals this year.

"I did practice as many times a day as I could leading up to the competition, probably four to five times a day," he says.

This was in addition to a bland diet of boiled rice and vegetables to keep his palate clean in the week of the event.

Yama credits all the support he's been given by his company, Kingswood Coffee, where he's worked for the past three years as a barista, roaster, and green bean buyer.

The team at Kingswood will need to continue supporting Yama as he prepares for the WCTC taking place in Dubai from 30 October to 1 November at Gulfhost. Yama says he will work to develop his palate using a technique of under extracting and over extracting coffee, then blending different portions together to try and pick up the difference. He says if the WCTC is anything like the nationals, he'll definitely need to pick up his game.

"It was really hard to compete this year. Everyone is getting really fast, and really good," he says.

SHINSAKU FUKAYAMA - 2018 ASCA AUSTRALIAN LATTE ART CHAMPION

For the past four years Shinsaku Fukayama has shared one dream – to win the ASCA Australian Latte Art Championship.

A barista for four and a half years, 'Shin' has been part of the St Ali family for four of those and has endured hundreds of hours training in pursuit of the national title and a chance to compete in the World Latte Art Championship (WLAC).

After coming so close to the title in 2017, placing second, Shin started training for the regional finals one month after MICE 2017.

"I knew I had to make my patterns more creative. I have practiced every single day for the past year," he says. "Even before the national finals I practiced my routine 250 times."

Shin's confidence paid off. For his first free pour design he showcased his Queen Bee. His second free pour design was the Jungle Monkey, and his designer latte was the Caffeinated King Rooster.

"I earned 4.5/5 points for most of my designs, but the monkey was the most impressive. The judges gave me good marks for its creativity and difficulty. They had never seen a monkey like this before," he says. "All my animals had realistic features which impressed the judges."

Shin used a single espresso shot,

with 19.5 grams that ran for 23 seconds, similar to what he uses at St Ali. He says the trick is getting the right milk to espresso ratio in the cup.

"It's all about control," he says. "If you don't have the right volume of milk it just wont work."

Unlike previous years, Shin decided not to watch any of the other finalists' routines. He didn't get nervous, and he



had a smile on his face from the start of the day to the end.

"I was so happy to be the last competitor because I had a big audience to perform in front of. My concept for my performance was happiness. I wanted everyone to enjoy my routine and bring happiness to the audience with my patterns," Shin says.

After his confident 10-minute routine, Shin had a good feeling about the results.

"I thought I would win because I did my best on stage. I had confidence whereas in the past I have been so nervous," he says.

When the time came to crown the new winner, Shin expressed pure elation and raised his arms to single the win he's wanted for so long.

"I just cried," he says. "It was hard to think of something to say in the moment. To have my parents watch me – who also cried, along with my wife and mental coach (Momo), and best friend, was a very special moment."

Shin has a busy schedule. He'll travel to London for the London Coffee Masters competition, but his eyes will be on the big prize – the WLAC, taking place in Brazil in November, 2018.

"I'll train hard," Shin says. "I'll bring back the trophy to Australia."

BEN TOOVEY - 2018 ASCA AMC AUSTRALIAN COFFEE ROASTING CHAMPION

In 2017, Ben Toovey came narrowly close to taking out the inaugural Australian Coffee Roasting Championship, placing third. This time around, Ben approached the competition with full focus, confidence and plenty of experience under his belt.

"I feel very happy to have won the competition, and excited for the opportunity to represent Australia on the world stage," Ben says.

His strategy going into the competition was to focus on the product evaluation scoresheet, which has multipliers for sweetness and balance.

"Even though it is a 'filter' roasting competition, I chose to develop the coffee a little bit more than you would expect in a typical filter roast," Ben says.

During this competition, roasters were evaluated on their ability to assess the quality of green coffee. They then developed a roast profile that best accentuated the desirable characteristics of the provided coffee, and executed a roast profile for a single origin coffee and blend of three origins.

Ben says balance and sweetness were crucial in his blend design. Personally, he prefers a cup with more acidity, but

he knew it wouldn't score as high in the competition.

The next most important element in this competition, Ben says, is the roast plan scoresheet. "This is where extra points can be gained by writing a detailed cup profile description and carefully planning and executing the targets for start and end temperatures, weight loss, and roast colour," he says.

The challenge is getting the best results possible from a machine Ben was unfamiliar with - the Diedrich IR2.5 thanks to AMC. To achieve the best roast profile, Ben used his experience as a Roaster, Quality Control Specialist and Green Bean Buyer to understand the roaster's heat transfer and airflow system to select the best batch size and control the gas input.

Despite having experienced last year's roasting competition, Ben says the real difference this year was having a coach, Pat Connolly, to share opinions and discuss strategies with, especially regarding taste descriptors. This can make or break a high score in the cup-to-profile category of the product evaluation scoresheet.

Pat assisted Australia's first Roasting Champion, Jack Allisey, at the World

Coffee Roasting Championship (WCRC) in 2017, where Jack placed second in the world, so Ben was in good hands from the start. He will compete in the WCRC in October 2018 at GulfHost in Dubai.

"Australia has a high standard of coffee professionals and I think we will be a force to reckon with in the roasting category of World Coffee Events from now on," Ben says. "I am really passionate about the craft of roasting and have dedicated a lot of time and effort to becoming the best roaster that I can be, so I feel that this win is a great recognition of that hard work."



HEATH DALZIEL - 2018 ASCA AUSTRALIAN BREWERS CUP CHAMPION

It was first time lucky for Heath Dalziel, owner of Third Time Lucky café in Adelaide, to take out the 2018 ASCA Australian Brewers Cup.

Heath was seventh seeded going into the national competition, as the winner of the Western Region Brewers Cup that took place in Adelaide last year. This is impressive success for someone who was coaxed into competing by his supplier, Ona Coffee, two months before the regional event.

"I had a few conversations with Sasa [Sestic, former World Barista Champion] when we starting using Ona Coffee. We spoke about the importance of getting out of our comfort zones," Heath tells BeanScene. "When he came to visit, he asked very directly: 'So, who's going to compete?' Since my business partner is a chef, it had to be me."

From this initial coaxing, Heath took his competition preparation quite seriously. He travelled a few times to Canberra to train with the crew at Ona Coffee, with former Australian Brewers Cup champion Devin Loong as a coach.

What perhaps put him truly ahead of his peers on competition day was not only great coffee, but an original approach with his coloured-inspired routine. When he's not preparing coffee, Heath

works as a projectionist for music events, projecting coloured water through a classic overhead projector. Through the process of synaesthesia - where one sense is interpreted through another - the audience believes that the music is matching the flow of the colours. When he started working on his routine, Heath was using an Ethiopian coffee at his café called Sunset. In picturing the colours of the sunset, he prepared the coffee and gave his clients colouring-in pencils to colour in their tastes. He found the colours allowed his clients the ability to express some of the nuances of the tastes, even if they didn't have the words.

When he got a hold of his competition coffee, a Finca Deborah layered natural Geisha, he applied this use of colours as descriptors in developing his tasting notes. Heath says he was blown away by how the routine came together.

"It was a magical experience," he says. In the Open Service round, Heath prepared the coffee via pour over using a ceramic V60 to push the fruit notes and acidity. He used a brew ratio of 1:15, using 20 grams of coarsely ground coffee to 300 grams of water. His water for open service was 40 parts per million (ppm) magnesium chloride, 10ppm calcium chloride, and 10ppm potassium bicarbonate. For his pour, Heath used a five-pulse method,



pouring 50 grams of water on the first pour, 70 grams on the next, and 60 grams of water on the last three pours. Overall, he aimed for a brew time of 2:40 to 2:50 minutes.

For the compulsory round, Heath used the Aeropress to control the variables of the mystery coffee. He will represent Australia at the World Brewers Cup in Dubai in October 2018 at GulfHost.



MICE2018 wrap

The seventh edition of MICE has been and gone, but it's left many memories, crowned new champions and given Melbourne a reason to celebrate.

from 22 to 24 March, there was only one word on their minds: MICE.

The Melbourne
International Coffee Expo, or MICE as it's better identified, opened its doors to more than 120 exhibitors who made the Show Grounds home for the three-day

or coffee lovers in Melbourne

"This was our most successful MICE following the year we hosted the World Barista Championship (WBC)," says Show Director Simon Coburn. "We welcomed a total of 11,043 visitors, which is an increase from the 9,646 visitors in 2017. It just goes to show that rain or shine, the Australian and international coffee community identifies MICE as a key event in the industry calendar. We're proud that the event embraces an environment where passion is our business."

Half an hour before crowds were allowed in, visitors created a long line in the foyer, waiting to pounce as if at traditional Boxing Day sales. Who could blame them? There was much to see, coffee to taste, and people to meet.

It all started with a morning coffee as the symphony of grinders and beans pouring into hoppers filled the Big Tent, the Grand Pavilion. In the distance, the acoustics of the Australian Specialty Coffee Association (ASCA) Barista Championship could be heard as day one of competition began. Over at the AMC Roasting Championship station, three Diedrich roasters and competitors began roasting in unison.

By midday, crowds were at their peak, particularly down Roasters Alley where filter coffee seemed to be a popular brew. This alley combined familiar and new names, including Rumble, White Horse Coffee, Axil Coffee, Five Senses, Veneziano, Ona Coffee, Bean!Roasters by CosmoreX, and Square One.

For roasters, MTCE is a chance to showcase their latest and greatest offerings, and be a little experimental. The Five Senses crew knew exactly what would tantalise tastebuds, with hundreds of filter flight coffees served throughout

the event – the Colombian Processing trio of coffees with a Leonid Ramirez washed, Leonid Ramirez black honey, and Buenos Aires natural, did not disappoint. Neither did a repeat visit to try the varietals of the Acacia Hills of Tanzania.

Some exhibitors came prepared for the warm autumn weather. Veneziano served its refreshing Bond St Gelato, as did Gloria Jeans Coffee (and did you notice the rebrand? Amazing!) while nitro coffee proved a crowd favourite, as did rejuvenating Kuvings juices when that 10th coffee of the day became too much.

Others such as Toby's Estate took the opportunity to reveal a new concept called Shift.

"Our new weight recipe cards are a great benchmark to utilise Toby's blends and the taste profile each can achieve," says Cosimo Libardo, Managing Director of Toby's Estate Coffee. "It's all about changing flavour, trusting flavour, and shifting perception."

The afternoon flew by and before long it was time to replace coffees for alcoholic beverages at the traditional on-stand







welcome drinks at Cafetto, while buses took guests to the Abbotsford Block Party to celebrate a successful first day. Let's just say there was no coffee here, just beer, beats, and good times.

Day two. This is where sore heads and weary eyes begin to emerge. It's the half way mark. An early morning covershoot was on the agenda for the BeanScene crew, followed by a visit to the competition stage where baristas were running through their practice sessions. Off-stage, they could be spotted at Freedom Foods Group Social Club for additional training.

Friday was another trade day, and the crowds kept flooding in, as did trade media. They couldn't help but stop at White Mojo on arrival - one of the first roasters to capture your attention with friendly staff, all-white fit-out, and delectable brews. A few steps away, Zest Specialty Coffee Rosters also revealed a large presence of micro lots worth trying.

A walk through MICE was a great way to appreciate the crop to cup philosophy, with stands from Honduras, Costa Rica, Guatemala, India, Colombia, Peru, Ethiopia, Indonesia, Burundi and Brazil. Guests were graced by the presence of the President of the Anacafé, brothers Carlos and Felipe Arcila of Cofinet, and Tercio and Thiago Borba from 3 Brothers who both ran daily cuppings that had crowds wanting more.

You only had to look around the show floor to spot some stars of the industry. If you looked carefully, you could see Jamison Savage of the renowned Finca Deborah at the Ona Coffee stand, Joseph A. Rivera of Coffee Chemistry, two-time



United Kingdom Barista Champion Maxwell Colonna Dashwood, 2017 World Latte Art Champion Arnon Thitiprasert, Paul Stack of Marco Beverages and President of the Specialty Coffee Association, and the list went on.

If you came with technology on mind, MICE did not disappoint. Many of the new releases had been unveiled at Host Milan, but were making their Australian debut: the Levr at the La Marzocco stand, Astoria Storm on the Coffee Machine Services stand (see page 32), the Mazzer ZM on the Coffee Works Express stand, the Victoria Arduino Mythos 2 grinder at the Espressso Mechanics stand, the Orion bean doser from Acaia on the Toby's Estate stand, and the Marco MIX and Synesso S200 on the Five Senses

stand, and the Bkon Craft Brewer. The C'2 Cameo by Eversys on the Service Sphere stand caused one of greatest stirs (see page 35). This machine embraces the new demands for superautomatic coffee machines by integrating innovations and technologies with the already proven Eversys features.

By afternoon, smackdowns were the name of the game with both Detpak and MilkLab attracting big crowds and latte art talent that saw the winners walk away with international origin prizes (see page 12).

After two days of strong heat, the final day of MICE tested exhibitors with typical Melbourne weather - rain. Not just a sprinkle but a downpour. With the cooler climate making for ideal coffee









drinking weather, all that was left to do was welcome the public to the last day of the event, and get stuck into the coffee. Selfies were aplenty, showbags searched for free stuff, and exhibitors used the day to educate coffee-loving consumers.

By the afternoon, all eyes were on the competition stage. Emcee extraordinaire Ross Quail had been warming his vocal pipes all week in preparation for officiating the finals of the coffee championship events. He even wore his classic blue suit for the occasion. Crowds filled the stands as one by one, each work station alternated between barista, brewers cup and latte art. Hands raised to call "time" and baristas fought through shaky hands and stumbled words to produce their best routine.

In the Barista Finals, the top six matched the quality of any WBC finals: Tilly Sproule of Tim Adams Specialty Coffee, Anthony Douglas of Axil Coffee, Matt Lewin, Angus Mackie and Danny Wilson of Ona Coffee, and Craig Simon of Veneziano.

Craig took to the competition stage for his 10th year. After a four-year break, the seasoned professional captivated the audience with his take on a deductive tasting matrix inspired by the wine industry (see page 52).

In the Latte Art, no smile was bigger than Shinsaku Fukayama's of St Ali, who was thrilled to be the last competitor of the day because he had the biggest crowd to entertain. With patterns as fun and inventive as his, the crowd couldn't help but smile along.

ASCA volunteers ran the event like buzzing bees, doing a marvelous job

at everything from cleaning cups and timekeeping to social media, you name it. Their skills are always tested with the fast pace of the Cup Tasters Final, but they passed with flying colours. The best cuppers in the country slurped their way through eight triangulations. Ross built the crowd participation with applause for every cup revealed correctly, and sighs when it was wrong.

As always, Cup Tasters is a race to the end and a test of skill and accuracy. It was Yama King of Kingswood Coffee who reigned supreme for the second year in a row, scoring 8/8 correctly in a time of one minute and 45 seconds. Jin Ha was runner-up, and Ru Teow placed third (see page 54). Yama's win was the first national champion title to be revealed and the rest followed, but not before some fun on the main stage while ASCA judges checked their scores repeatedly.

First up, reigning Australian Coffee Roaster Champion Jack Allisey said goodbye to his four-month-old beard and humbly took a seat in the barber's chair to farewell his locks for charity. In what turned into more of a day spa treatment complete with facial treatment, Jack's shave helped raised \$740 for CafeSmart, a worthy cause helping to put a stop to homelessness.

The Big Bash brought the stars to the stage for an informal smackdown: Maxwell Colonna Dashwood, Hugh Kelly, Arnon Thitiprasert, Craig Dickson, Matt Perger, Craig Simon, and Pete Licata all had their moment in the spotlight. They made their best attempts to pour coloured lattes, avolattes and lattes in cones, but it was Craig Simon of

Veneziano who perfected the final test of star power – pouring a latte blindfolded.

Then it was down to business – the announcement of the innovation award winners. This competition celebrates the industry's most advanced products which largely contribute to the growth and quality of Australia's coffee production and consumption.

Water Filter Services won the 2018
Judge's Choice for the BWT BestAqua
1C and BestCoffee 100 Premium, one
of the most advanced reverse osmosis
and remineralisation systems. Detpak
took out second place in the Judge's
Choice category, as well as the People's
Choice Award for its Precision Series
Specialty Coffee cups. A collection of new
takeaway coffee cups in four accurate
volumetric sizes by Detpak are designed
to replicate the volumes of in-café
cups to ensure a consistent coffee taste
experience.

Brew Bomb Cold Brew Equipment came in third place for its commercial cold brewer, developed to facilitate the demand for large-scale quantities of specialty cold brew coffee.

Continuing the presentations, Sharon Jan of Seven Miles Coffee and Jade Jennings received Eleonora Genovese Women in Coffee awards for their contribution to the Australian coffee community (see page 50).

It was then time for the big ones – the announcement of the Australian Brewers Cup Championship. With a deliberate pause and bellow from emcee Ross, Archie Chiu from Code Black Coffee was announced in third place, Devin Loong



of Ona Coffee in second place, and this year's winner, Heath Dalziel from Third Time Lucky in Adelaide. The first time competitor was stunned at his win in a case of the student beating the master (see page 55).

In the latte art, a stellar top six looked nervous with onlookers questioning if this was the year Shinsaku Fukayama would finally get his moment of glory, if Jibbi Little could break through, or if a total outsider might surprise us all. In this case, the moment belonged to "Shin" who raised his arms to the air with his wife Momo and parents fighting back tears, as did Shin. "It means so much to me. I'm so happy I finally did it," Shin said (see page 54).

Jibbi Little of Jibbibug was runner up, and Li Tao from Talnic Espresso placed third.

For the last announcement of the day, Ross did his best to keep the suspense, calling the places down from three to one in the Barista Championship. Third place was awarded to Angus Mackie of Ona Coffee, second place to Anthony Douglas of Axil Coffee Roasters, and this year's champion, Craig Simon of Veneziano Coffee Roasters. Craig appeared stunned, emotional and grateful that his four-year hiatus had resulted in a comeback victory, rounding up three Australian Barista Championship titles.

"I think I presented my strongest concept by light years," Craig says. "I would be absolutely over the moon to win the WBC." (See page 52).

Much like the Formula One Grand Prix grid, after the completion of the ASCA results, the competition stage turned into a victorious sea of people with tears flowing, cameras flashing, and hugs of congratulations a plenty.

And just like that, the results signaled the end to another successful MICE – marking seven in all.

If you're wondering why the AMC Australian Roasting Championship results weren't included in the onstage presentation, it's because the ASCA judges take their scores seriously and didn't want to rush score perfection. Instead, and perhaps fittingly, AMC revealed the winners at the ASCA After Party. In only its second year of hosting the roasting competition, Ben Toovey of Genovese Coffee was awarded first place, Jack Allisey of Veneziano placed second, and Keith Kleindiek from Grace & Taylor Coffee Company placed third.

What a fitting way to end three days of coffee celebration, talent and community. Let's do it all again next year. \square



Le Sirop de MONIN°

Coffee Spritz All Day!!!







MICE

















MICE





















Keen for Kombucha

Californian spirit and Aussie passion have united to create a refreshing and healthy alternative to sugary drinks.

hen people attending Melbourne's Food and Wine Festival along the Yarra River were presented with the Good Earth Kombucha range, their first reaction was, 'what's that?'

After sampling the product and learning what it is, their second reaction was, 'wow, what a refreshing beverage.'

These new Kombucha converts are not alone. There's strong momentum behind the Good Earth Kombucha range, which has entered the Australian café market as a healthy replacement for sugary soft drinks.

In its simplest form, kombucha is a fermented tea product made from tea, sugar, water and SCOBY (symbiotic culture of bacteria and yeast).

The product is brewed or fermented over seven to 31 days. There is very little sugar left in the final drink. The end product is lightly carbonated for a fizzy taste.

"Good Earth Kombucha will be a new taste experience for café goers," says Sarah Goff, Tata Global Beverages' National Business Development Manager Ready-to-Drink.

Kombucha has been around for hundreds of years in Chinese culture, known for sourcing good quality tea. But just like alternative coffee brew methods, kombucha is seeing a revival.

Good Earth Kombucha has developed four distinctive taste profiles: tropical zing with Passionfruit and Lime, refreshingly herbaceous with Lemongrass and Ginger, sweet and fruity with Pomegranate and Acai, and sharp and tart with the Original

Good Earth Kombucha is a great way café owners can offer their customer a range of healthy options. Sarah says although kombucha can be a bit tart, and is not to everyone's liking, there's only one way to find out.

"We've seen many people enjoy making their own Kombucha at home in their kitchens and garages, and we encourage that," Sarah says. "Good Earth Kombucha is just another great way cafés can serve a caffeine-alternative to customers, and this time with some added sparkle or zing on the palate thanks to the lightly sparkling fermented tea."

The Good Earth Kombucha range can be stored at ambient temperatures and just chilled before drinking, freeing up café cold rooms.

More than 400 venues across the country already stock Good Earth Kombucha, including independent stores and at least 75 Victorian cafés such as Zest Cafe in Emerald, Fresh is Good in Melbourne, and Poke Man in Melbourne's CBD.

"Some enjoy it for its refreshing taste, others for the low sugar, guilt free option," Sarah says.

The Good Earth Kombucha range is naturally low in sugar with less than 2.5 grams per 100 millilitres in every product and contains less than 44 calories per bottle. It uses organic ingredients including tea, mixed with purified water, raw cane sugar and other all natural ingredients. It is packed with natural flavour, is free from artificial flavours, colours and preservatives, and is made from living cultures. It's also vegan, vegetarian, gluten and lactose free.

"There's a large majority of people looking for healthy drink options," Sarah says. "There's been a real shift in drink consumption. Last year sugary drink sales were on the decline as more people started quitting sugar, and healthier alternatives such as coconut water, fresh vegetable juices and other drinks became more popular. Kombucha doesn't compromise on flavour and it uses all natural ingredients. It ticks all the boxes."

Good Earth Kombucha has been brewing full-flavoured teas with exotic, natural flavours since it was founded in California in 1972.

Sarah says the company was in shock when it first discovered how much sugar was in so-called 'healthier' soft drinks.

"When we went and spoke to Melbourne locals we unearthed a real need to educate the café community about the difference in healthy products," Sarah says.

"We saw their desire for a delicious drink that customers could enjoy guiltfree. Our research kept pointing us towards kombucha."

Good Earth began experimenting and started brewing and bottling its kombucha in Melbourne, Victoria.

"We gave it to our friends and family to taste and they couldn't get enough of it – that's when we knew we were onto a winner," Sarah says.

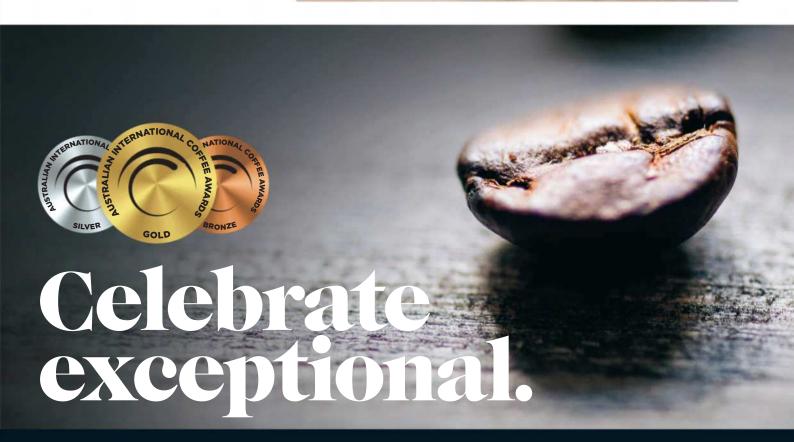
To further ensure the flavour profiles were spot-on for Australian consumers, a market test was conducted in local stores.

The overwhelming results highlighted Lemongrass and Ginger, and Passionfruit and Lime as the most popular flavour combinations. The products were released on the market in January 2018.

"We're excited about making this naturally low in sugar drink accessible to a wider mainstream audience," Sarah says. "Whether you love kombucha or this is the first you've heard of it, go on and give Good Earth Kombucha a try."

For more information, visit www.goodearth.com.au





Congratulations to the 2018 Australian International Coffee Award Champions. For the full list of winners visit coffee.rasv.com.au









RATIO COCOA ROASTERS

186 Sydney Road, Brunswick, Melbourne, Victoria, 3056 Open Thursday to Saturday 10am to 9pm, Sunday 10am to 5pm (03) 9388 8920

Coffee lovers – take everything you know about beans and reset.

A visit to the newly established Ratio Cocoa Roasters is an educational – and delicious – experience that celebrates a bean of a different kind – cocoa.

This is no Cadbury factory. In fact, tasting Ratio's chocolate may change the way you view a Freddo Frog forever. This is Melbourne's first dedicated specialty cocoa venue, and it's got customers intrigued.

Ratio Cocoa Roasters uses traditional chocolate-making techniques and sources the world's best single origin cacao beans to bring customers hand-crafted chocolate.

There's a repetitive pattern for new customers to Ratio. First, they gaze curiously through the glass doors. Then, they stop in their tracks, peer in, take a first step into the venue and say, "wow, it smells incredible in here", to which venue manager Martin Pearson's responds, "there's no calories in the smell".

Martin's wit is matched by his extensive cacao knowledge and he happily takes guests through the roaster's bean to bar chocolate concept. It begins with the sorting table overlooking a giant cocoa flavour wheel of characteristics similar to coffee: floral, fresh, roasted, earthy, spicy, nutty, and fruity.

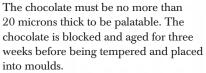
At the sorting table, cacao beans are hand picked for defects. The good beans are then roasted on an antique



12-kilogram ball cocoa roaster before being cracked and winnowed to remove the husk of the bean. The edible part of the cacao bean is now in small pieces and called cocoa nibs. Local schools use the leftover husk for compost.

Ratio's dark chocolate range is a mixture of cocoa nibs and organic raw cane sugar from Brazil, whereas, the milk chocolate range has just two additional ingredients – Australian whole milk powder and organic Peruvian cocoa butter.

The ingredients are placed in a stone grinder for a minimum of 72 hours where they turn into a smooth liquid chocolate. Sugar is then added.



The final stage is the wrapping station, where the set chocolate is placed into funky graphic wraps and stored in a cool room at 15°C before distribution.

Martin is right – the bean to bar experience changes your perspective and appreciation for specialty chocolate. Someone who saw its potential early on is Ratio Owner and chocolate-maker Debbie Makin. Debbie was originally a zoologist who travelled the world before discovering the cocoa trade first hand, and its affect on local communities.

Her passion for chocolate led to the building of Ratio Cocoa Roasters, using the best beans from Trinidad and Tobago, Peru, Panama, and the Solomon Islands. Debbie says the key to the progression of specialty cocoa is education.

"Unfortunately, not many people know the true taste of chocolate because everything is so heavily processed and added to. We are here to show chocolate in its authentic and most delicious form," she says.

For the record, a Modbar on the counter bench can produce a coffee using Axil Coffee's Vader dark roast, but the menu is focused on the star of the show – chocolate. For something that sounds coffee-related but is not, try the nib pour over – cocoa nibs placed in a filter with hot water poured over it for a slow five-minute extraction. This is an entirely new cocoa drinking experience.

"Come in and be curious," Martin says. "Expand your ratio and enjoy what specialty cocoa has to offer."





ARTISTA COFFEE

West Village, 97 Boundary Street, West End, Queensland, 4101 Open Monday to Thursday 7am to 2pm, Friday 7am to 10pm, Saturday 8am to 10pm, Sunday 8am to 4pm 0412 452 341

Like the name suggests, Artista is a creative space for customers to enjoy a daily cup, appreciate art, or put their best foot forward on the dance floor.

Owners Julie Trace and Stewart Shukeris are full-time coffee lovers and part-time painters/dancers. Stewart met his partner Julia while Latin dancing but his passion for art began on the streets.

"I used to put up paint stencils in the middle of the night and run away from police," Stewart recalls. "Then I got into street murals and made it commercial work, followed by sculptures made with old brick and render."

Julie is a former Melbournite who has experience running many Melbourne-based cafés and bars. Together with Stewart's passion for specialty coffee, they brought their interests together and established Artista 16 months ago.

Artista is located in an old historic building, which Stewart describes as "more West End laneway meets French bistro". It's only a nine-square-metre operating space but it has huge decks and somehow Stewart and Julie have managed to install the best coffee equipment: a La Marzocco Linea PB three-group ABR, two Nuova Simonelli Mythos One grinders, one Compak, and one Mahlkoenig Tanzania Grinder.

Artista serves Zest Specialty Coffee's Blackbird and African Mailman for white coffees, Suke Quto for black coffee, and rotating single origins.

"I enjoy working with Zest's young team. It's a family business and an exceptional company to be working with," Stewart says. "We fell in love with their style of coffee we enjoy – an intense flavour that's consistently good quality. It's been fun to be part of Zest's journey. They're always doing interesting things and have good ideas to grow our business."

This includes the house-made espresso martinis using Zest's single origins.

There are touches of Stewart's art dotted throughout the café, but most of his work is now on streets and café walls.

Stewart and Julia's love for music and dance follows through to the café. Artista hosts a local dance school for regular salsa, tango, forró and bachata dance sessions.

"We wanted to bring dance to the café and into the street where people could see it, and it's a lot of fun," Julie says. "We host an open mic night every Friday evening and Saturdays we have local professional flamenco guitarist Cameron Ford."

More than anything, Julie and Stewart hope that customers come to Artista for great coffee, an affordable meal, and maybe even a dance.





BATCH 383

383 Kent St, Sydney, New South Wales, 2000 Open Monday to Friday 6am to 4.30pm (02) 9262 1717

Lobby cafés can have a reputation for being basement fillers, but not Batch 383 – it's the foundation to adjoining businesses and the one retreat customers can rely on for a quality coffee and an escape among the concrete jungle.

Co-owners Jayden Rommeni and Mouhamad "Mo" Elbadar joined forces in October 2017 to create the office retreat and give office workers a reason to come down the elevators and take a seat at their ground-floor café.

"Generally, everyone in the building goes across the road to get a coffee, and everyone across the road comes to us. Most people want to get out of their building for a break, but we're trying to keep them in," Mo says.

Mo is no stranger to hospitality. For years he worked as a fruit and vegetable supplier and Jayden spent the past six years helping set up 54 Soul Origin stores in New South Wales.

Their focus now is on producing a memorable café experience for their customers. To create a point of difference, the pair have done a great job pumping out consistent coffee, and presenting Instagram-worthy food at a great price point. After all, Mo says, "everyone eats with their eyes".

"Who we are is how we stand out," he says. "We give extra service and form relationships with our regular customers. We have their coffee ready before they come to the counter."

The menu is a twist on cultures – Middle Eastern and Australian influences thanks to Jayden and Mo's heritages.



An on-site baker fills the café with the fresh aroma of homemade gluten-free sourdough, while an all-day breakfast means breakfast bagels are a favourite all day long. Come lunch time and salads are a crowd favourite. Try the duck salad, crispy chicken salad, or an eye fillet steak sandwich.

Coffee is the café's biggest seller. It serves Campos Coffee's Superior blend and runs a rotating list of single origins on the shop's two Sp9 Marco filters built into the counter top. Memorable favourites include beans from Peru and Tanzania, Campos' Blade Runner Blend, and the 2017 Burundi Cup of Excellence winner.

"We've put a lot of attention into our coffee range because this part of town was lacking in a good coffee experience," Mo says. "The response we've had has been incredible. We have customers lining up at the door before we're even open."

Mo says the previous café owner sold

between 50 to 55 kilograms of coffee a week, and since taking over the site, Batch 383 has upped the volume to 80 kilograms per week.

"Where the café was to where it is now is a total 360-degree change," Mo says.

"Campos has been there every step of the way. They talked us through the initial start-up process and helped us with our machines (two La Marzocco three groups, an FB0 two group, Mahlkonig EK grinder). They've just been amazing. We have a great relationship," Jayden says.

Each shot is weighed and customers are encouraged to try new things, such as coffee of the month, a different single origin or a retail bag to try at home. If that's not enticing, Batch 383's word of the week is: coffeegasm (noun) – that little rush you feel after that first sip of good strong coffee.

To try that rush, Batch 383 is ready and waiting with open arms.



TOWER CAFÉ

11 High St, East Launceston Tasmania, 7250 Open Monday to Friday 7am to 4pm, Saturday 8am to 2pm (03) 6331 4480

On the ground floor of the Queen Victoria Tower in Launceston is the aptly titled Tower Café. The former hospital now privately-owned building holds memories for many Launceston locals, including café co-owner Richard Schindler who was born in the building. Now, he helps run the busy downstairs café.

Together with co-owner David Coull, who has spent 14 years in the hospitality industry, the pair have established a firm following since they opened Tower Café in 2014.

"I've always had a front-of-house background in cafés and restaurants and Richard has worked as a chef. We met each other at work, and eventually we decided it was time to work for ourselves and start our own business," David says. "It's hard work, but it definitely pays off when you get to work in such a social industry and meet new people – and most keep coming back."

One of those reasons is the café's all-day breakfast menu thanks to Richard's hard work in the kitchen.

"We like to think we only put out

what's worth it, and our breakfast menu definitely is," David says. "We wanted to create a place where you could still get your traditional eggs Benedict, and our customers love it."

The second reason for the strong return rate of customers is to do with the café's coffee, serving Mocopan Coffee's Custom Blend for its milk-based orders on a Nuova Simonelli Aurelia II. David describes the blend as "strong enough to wake up all the office workers".

"It's got beautiful dark caramel and earthy flavours," he says.

Rotating single origins are served only for black coffee, and go well in Tower Café's house-made cold drip coffee.

"Cold drip isn't particularly well known

in Launceston but it picked up last year and more people are interesting in trying new things which is great," David says.

Inside the Tower Café, the guys have opted for a 'modern masculine feel' with a colour palette mirroring white, dark greys, and hints of colour on the wall thanks to local artwork. Wooden tables and plywood benchtops are thanks to the handy efforts of Richard's father, and a polished concrete bench completes the modern look.

"We love the atmosphere we've created, but we also love seeing how much our customers enjoy their experience, and making friendships along the way," David says. "Knowing that you've contributed to somebody's day is a nice feeling to have."



LONG & SHORT OF IT BEARSCENE

eveloped in conjuction with the BeanScene magazine website, *The Long & Short of It* news EDM is dedicated to keeping the coffee industry abreast of the latest relevant news as it breaks, in addition to providing an electronic interface for the viewing of BeanScene magazine content. To keep up to date with fresh, informative and relevant content, register your details at www.beanscenemag.com.au

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THE CANDY SHOP

2 – 8 Osborne Lane, Newmarket, Auckland, New Zealand Monday to Friday, 7am – 9pm, Saturday 8am – 10pm, Sunday 8am – 9pm

When customers walk in the doors of The Candy Shop, they definitely won't be hearing 50 Cents' rendition of the song. Rather, Woo Hyung Lee, two-time New Zealand AeroPress Champion and venue Co-owner, says customers can expect to feel the euphoria he felt as a child when he first set upon a candy shop.

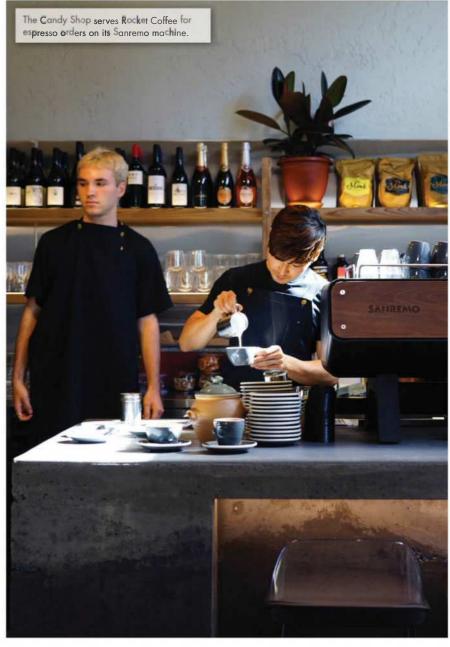
"It's all about happiness and excitement," Lee says. "I love meeting people, making friends, drinking good coffee and food, and this is exactly what The Candy Shop is all about."

Around the corner from The Candy Shop – literally a 30 second walk – is Camper Coffee, a small hole-in-the-wall dedicated espresso bar serving filter coffee and house-roasted coffee. Lee runs the venue alongside Tom Hong and David Lee of Major Sprout and Simon&Lee. The tiny shop was a taste of the specialty world, but Lee wanted more.

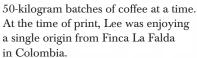
"Camper is a one-person operation because it's so small. It's pretty lonely in there," Lee says. "I've known Tom and David for the past five years and we'd always talked about doing something together, and this was the time to make a bigger impact with a stronger food and coffee service."

Each member of The Candy Shop team has a different role. Tom is in charge of management, Lee is the coffee man, and David is responsible for the fitout and food, which includes an extensive breakfast, lunch, and dinner menu.

The Candy Shop serves Rocket



Coffee in Hamilton for its espresso orders and roasts filter coffees on a small batch roaster. Lee roasts up to eight,



"It's a washed and sun-dried coffee. It really brings out hints of passionfruit and watermelon. Delicious," Lee says.

It's no surprise Lee is a fan of filter coffee. He won the 2016 and 2017 New Zealand AeroPress Championship, and hopes to make it for a third year again.

"People are now starting to drink and appreciate filter coffee. They first think of it as American filter coffee with milk, but our job is to show them the best single origins we can and keep the coffee education simple," he says.

"I've used an AeroPress for six years now and every year I compete I learn something more about this brew method. I love the AeroPress competition. It's such a fun, transparent competition. I'll try again this year."





GREEN COFFEE PARTNER TO AUSTRALIAN ROASTERS SINCE 1987

IT'S A PEABERRY FIESTA!

We had this crazy idea about sourcing some unusual Peaberries, it's been fun and time we shared them!

ETHIOPIA

Natural & Washed Yirgacheffe Peaberry
Chocolate, floral, jasmine, lime in both, the Natural has a pronounced sweetness and fruitiness.

INDONESIA

Blue Star Peaberry
Intense and complex, grapefruit notes, hint of spice and tobacco

RWANDA

Rumbuka Peaberry
Juicy, fruity, bold with dark cocoa notes

TANZANIA

Shiwanda Farm Peaberry
Silky chocolate, blackberry, liquorish

UGANDA

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Chocolate and cocoa, tropical fruit, smooth, rich
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John Russell Storey is the Marketing Manager of Trade at Cofi-Com.

Don't mention the "r" word

Cofi-Com's John Russell Storey on what the future holds for Robusta, and how much can or should be used.

'm sure there's a few of us that can remember the great Arabica versus Robusta wars of the late '90s.
Arabica ruled: it was the only bean deemed worthy of drinking. This was despite the popularity of a number of

imported coffee brands at the time whose Robusta content would have made some question their prejudice had the recipe been known. There is absolutely no doubt Arabica wins hands down from a taste and choice point of view. But Robusta originated from the same Ethiopian highlands as Arabica, spreading gradually into Central Africa. It grows at lower altitudes. It's a sturdier, higher yielding plant and resistant to a number of insects and plant diseases. Add in the fact



it can tolerate higher temperatures and rainfall, and it's easy to see why it appeals to farmers in some origins. It's said that Robusta's higher caffeine levels were developed to fight off insect infestation at the lower altitudes where it grows. Higher grown Arabica, where insects can be less of a problem, doesn't have to produce as much caffeine.

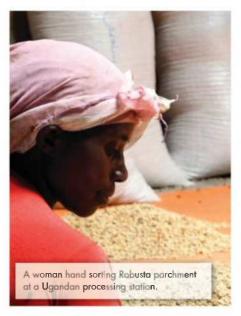
The Belgians commercially introduced Robusta or Coffea Canephora to market in the late 1800s. It's always been the poor cousin to Arabica and there is no question taste is a factor. An indifferent Robusta tastes like shredded warm tyre rubber. The best will produce a cup that's robust, intense with cocoa-like notes, and very low in acidity. An espresso or plunger made from 100 per cent Robusta would be bitter, earthy and borderline undrinkable after a couple of sips.

The first to conquer and reign in Robusta without doubt were the Italians. They mastered the art of roasting Robustas in way that lessened the bitterness, and when blended with Arabicas, produced strength, body and a creamy, persistent crema. Even today in the South of Italy, blends have more Robusta than Arabica, and are drunk with a small amount of sugar stirred in to create that perfect balance between bitter and sweetness.

So where does Robusta fit in today's world of specialty, estate, and microlot coffee?

Awareness took a big leap forward in 2012 when India's Sethuraman Estate's Robusta Kaapi Royale became the first Robusta certified by the Coffee Quality Institute's R Coffee System.

A score of 82.76 points shot Kaapi Royale into the fine coffee classification, an achievement that made the industry re-evaluate their perception of a good Robusta. However, even with Kaapi Royale, it's a long way down the road yet





before we see Robustas served as single origin specialties.

What should also be said is that a large number of small-to medium-sized Australian roasters have used Robusta for decades as part of an espresso blend to drive through milk. They consider Robusta to be part of the flavour mix and never shy away from the fact they

Over the past six months we have been certainly seeing a resurgence of interest in Robusta as roasters and cafés look at cost options. A roaster who I greatly respect rang me recently, and after mentioning the number of calls we were getting for Robusta, there was a brief silence followed by a burst of laughter. It was precisely why he was ringing.

At Cofi-Com, our general advice on Robustas is:

- Think of the Robusta being cupped as an origin, not as a Robusta to try and avoid any palate prejudice.
- Green beans will have a more pungent odour but should never be musty. The colour tends to be greenish yellow.
- Use slightly different taste evaluations. The Robusta Q Grader scoring is the best guide. The aftertaste should be more savoury than brackish.
- Saltiness and acidity should be balanced, same with bitterness and sweetness. Look for a smooth rather than rough mouthfeel.
- In terms of origins, there are 27 countries growing Robusta, including some that wouldn't necessarily spring to mind such Nicaragua, Guatemala, Mexico, and Ecuador. Out of the origins, our choice would be:
- Brazil. Known as Conillon, a mild but typical Robusta.
- Indonesia. Washed and natural

- Robustas from here have been popular with European buyers for ages. Big beans, earthy, woody notes, good for espresso blends.
- India. This country is producing some of the best Robustas which includes washed, natural and monsooned processing, as well as Fairtrade Organic and Utz certified.
- Mexico. Robusta from here tends to be a little softer than the other origins, and is another source for Fairtradecertified beans.
- Papua New Guinea. Small volumes available every season with savoury, delicate flavour notes.
- Tanzania. Always good value for Robustas: clean, cocoa notes.
- Uganda. Similar to Tanzania, but a little more delicate with lots of cocoa notes.
- Vietnam. Vietnam is the world's largest Robusta grower. Quality and taste can vary seasonally but it's an origin that is good value where costs are paramount.

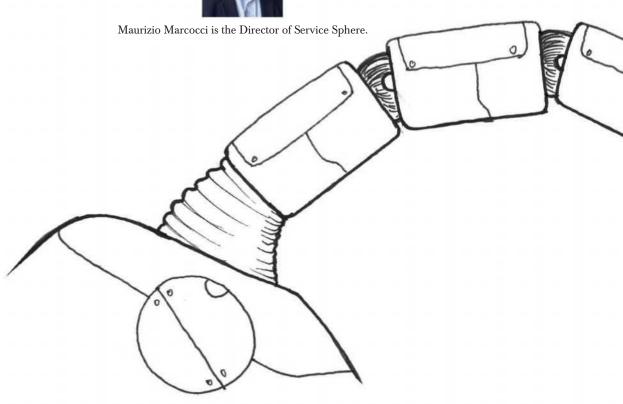
The perennial question is how much Robusta can or should be used. In our Lab at Cofi-Com, we've drunk blends with as much as 50 per cent Indian washed parchment blended with Brazilian and Ethiopian Arabicas.

The coffee flavour pleasantly dominated the milk, any rough edges mostly smoothed out by the milk's sweetness.

Generally our recommendation is 10 to 20 per cent depending on roast levels and partner origins.

Robusta isn't for everyone, but it's always worth cupping and having an appreciation for its versatility and punch. From the much maligned rogue bean, it's finding its place as an origin option. II





Automatic shift

Automation is changing the game for the Australian coffee industry. Service Sphere's Maurizio Marcocci explains why this movement is set to complement product consistency.

utomation is making headlines in industries around the world. In the United Kingdom, British online supermarket Ocado is testing a prototype robotic arm to assist human warehouse workers pack fresh fruit quickly. At Melbourne's Once Alike café, a manual robotic barista called Rocky was trialled in December 2017 to serve coffee and complete all the manual gestures a human barista would repeat. In November 2017, a Chinese robot became the world's first machine to pass a written medical exam, scoring 96 points higher than the required marks.

In the words of its creator, Liu Qingfeng, Chairman of design company iFlytek, the robot "is not meant to replace doctors. Instead, it is to promote better people-machine cooperation so as to boost efficiency".

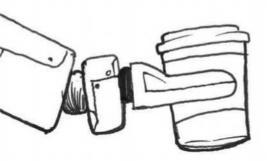
The same could be said of baristas. Regardless of whether we believe automation is detrimental or beneficial to our craft in the coffee industry, to some extent, it's here to stay.

As much as it's a topic of conversation at present, automation is not new. It's just improved.

Take the Eversys E' Barista original for instance. This superautomic range was launched in 2012 with features to

withdraw the laborious and repetitive tasks of a barista, such as electronic grinder adjustment, electronic tamping, precision brewing, temperature control, and extraction optimisation. The Eversys e'foam was considered an automation breakthrough, combining steam and air for silky, microfoamtextured milk, all the while eliminating the risk of error and inconsistencies of burnt milk with its hands-off modular system.

Fast-forward six years and Eversys has put even greater emphasis into its automated technology and machine performance, as proven in the new c'2 Cameo 'espresso machine' (see



"REGARDLESS OF WHETHER WE BELIEVE AUTOMATION IS DETRIMENTAL OR BENEFICIAL TO OUR CRAFT IN THE COFFEE INDUSTRY, TO SOME EXTENT, IT'S HERE TO STAY."

page 35). With this machine, it's not just about internal theatrics but external appearance. We tend to judge with our eyes, and in most superautomatic machines, there's no reflection of 'quality' in the cup, but there is with the c'2 Cameo. It's one machine that had visitors to the Service Sphere stand at the Melbourne International Coffee Expo scratching their heads and questioning: "is it a traditional machine or a fancy superautomatic?" It's certainly got a place in high-end hotels, restaurants and offices, and the next step will be seeing how it fairs in a specialty shop environment, especially since baristas can change milk texture on the go, and hot water temperature.

Then there's the La Cimbali range of Q10, S30, and S20 superautomatic machines that are versatile and easy to use. The S30 encourages innovative interaction thanks to its flexible and customisable touchscreen and interface. The S20 is the perfect solution for venues producing 300 cups a day, and the Q10 can deliver a complete beverage menu for venues in pushbutton or touchscreen format.

Another nod to automation is Cimbali's Perfect Grind System on the Elective grinder. The grinderdoser is connected to the machine via Bluetooth and automatically carries out any grinding and dosing corrections to ensure optimal, constant dispensing. This device can sense a single or double shot portafilter handle, and dispense in the cradle accordingly.

When, for environmental reasons, a new coffee, machine wear or other reasons change the volume of coffee from the ideal, the machine instructs the grinder-doser to make a necessary correction in order to ensure optimal dispensing.

Coffee machines aren't the only

ones making movements in automation. The PuqPress automatic coffee tamper has been an industry revelation. It's a product that not only removes the risk of wrist injuries for baristas, but compresses ground coffee with perfect pressure and level tamp. This device is rolled out into cafés - both specialty shops and chains - throughout the country, and is widely celebrated.

Individual milk texturing devices are also running their own race in the automation department. Think Cream Creator, Übermilk, and Juggler, just to name a few.

Automation may not be for everyone, but here are some of the reasons to celebrate what they bring to the industry:

- Consistency this is extremely important for businesses with a national presence who want their product to taste the same, regardless of being in different suburbs or states. If you have a café in Melbourne and one in Queensland, you can also save identical recipes and replicate them across machines thanks to the internet. This reduces the risk of error or inaccuracies from different users.
- Control parameters set parameters include pre-infusion, dosing, grind and milk texturing. Some machines can even pair up to the grinder and automatically program a set dosage in a specific time.
- Transparency thanks to e'Connect and telemetry systems, users have access to transparency on key parameters of machines such as hourly, daily, and monthly productivity, technical performance and drinks profiles. Most superautomatic machines can provide key management information in real time.
- Reduced labour and staff costs -

most superautomatic machines function at the push of a button with less training of baristas required. This is a plus for hotels and restaurants with less likelihood of employing a dedicated barista. They don't have to focus on coffee as much as they do on their food because they know the coffee will be consistent, whereas each steak needs a bit of TLC to get just right.

- Serviceability modular systems like the Eversys C'2 Cameo make life easy for technicians. When a specific module needs maintenance or replacing, techs can simply pull out and replace the old with the new. This means no downtime, loss of revenue for busy venues, or expensive call-out fees. When it comes to preventative maintenance, users can also do a vent count on a machine or will be reminded when a service is due.
- Cleaning take the hassle of cleaning out of the barista's hands and into that of the machine's. Eversys models can store one month's worth of cleaning tablets and dispense one daily through a laser-guided automatic distribution unit. This will alleviate forgetful or lazy staff and ensure the health and safety of your machine.

In the past 12 months I've seen a real market shift in perception of the bean to cup mentality and what's acceptable from automation. This is largely due to improved technology that's having a positive impact on coffee quality.

Automation is making a wave in our industry, but its impact is only what we allow it to be. For the most part, it's helping achieve what so many baristas strive for - consistent coffee quality.



Megan Ferguson is the Wholesale & Export Manager at Bombora Coffee + Water Supplies.

Go nuts for NutraMilk

Bombora Coffee + Water Supplies explores the versatility of using NutraMilk, and how to create easy and delicious recipes.

hen I walk into cafés and look at the menu, I'm faced with options at every direction - the type of coffee, the variety on offer, the origin it comes from, and increasingly, a barrage of plant-based milk alternatives. Would you like your coffee with almond milk, soy, coconut, or rice milk?

Customer demand for non-dairy

options is growing. According to Ibis World, soy and almond milk production is estimated to be worth \$158 million in Australia. This is due to a number of factors, including health conscious individuals and those with dairy allergies. This movement has opened the door for the introduction of nut-based milks, butters, spreads, and even dips.

To help, Bombora has introduced Brewista's NutraMilk to its range

of café appliances. The new nut processor is designed to make the process of creating alternative milks and butters incredibly fast, cost-effective, and hassle-free.

NutraMilk is about providing you and your customers with choices to nourish your body and taste buds.

To show you just how versatile the NutraMilk is, let's go through a few simple recipes:

ACAI AND MILK SMOOTHIE BOWL

Smoothie bowls are a fun way to transform a smoothie into a satisfying snack or meal, just by laying fresh and nutritious ingredients into a bowl or parfait - using nut and seed milks, chia seeds, or acai berries, which are high in antioxidant content, fibre, and rich in vitamins and minerals.



INGREDIENTS: Makes a single serving 100 g package of frozen acai 2/3 cup banana (152g) (fresh or frozen) 1/3 cup coconut milk (79 mL)

- 1. Use a rolling pin to break up the contents of the frozen acai package, or let it thaw slightly before placing the acai in the NutraMilk container.
- 2. Place acai and banana in the NutraMilk container.
- 3. Press Butter cycle, set for two minutes. Press Start.
- 4. Open the container lid, add coconut milk. Replace lid. Press Butter cycle, and set for one minute.
- 5. Open the NutraMilk container and scoop the contents into your bowl.
- 6. Top with your favourite berries.

PISTACHIO BUTTER

When making nut butters in the NutraMilk, it's important that the nuts or seeds are dry. Any moisture will impact the creaminess of your butters. You can lightly roast them or dehydrate them to remove moisture content. Roasting (at 130°C for 22 to 25 minutes) will quicken the butter process and enhance the flavour.



INGREDIENTS: Makes approximately 284g 2 cups raw of pistachio (300g) 1 teaspoon Pink Himalayan salt (optional)

- 1. Place pistachio and salt in the NutraMilk container.
- 2. Press Butter Cycle and set for 12 to 13 minutes for raw butter (or five to six minutes for roasted nuts). Press Start.
- 3. Open the container lid and if necessary, set for an additional one to two minutes for a creamier butter.
- 4. Once you get the hang of it, try other nut options, such as two cups or 260 grams of almond or hazelnut and repeat the process.

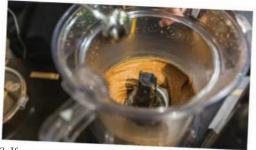
HOW TO MAKE ALMOND MILK



1. Place almonds in the NutraMilk container. Press Butter Cycle on the NutraMilk and set for seven minutes. Press start.



2. Watch the nuts blitz into tiny fragments. The cycle will run for seven minutes.



3. If you want to make almond butter - you've done it. To make milk however, we're going to add water.



4. Open the container lid and add water. Using less water will make a full bodied and flavoured milk. Using more water will create less body and less flavoured milk.



5. Replace the lid and press Mix (do not change this default time) then press Start. For one cup, set the Butter cycle for six to seven minutes, or eight to nine minutes for two cups of water.



6. Once complete, press Dispense and start to fill your



7. Use the almond milk as is for a great alternative to regular dairy milk in a latte, for example.



8. Enjoy.

To try the NutraMilk for yourself or for more information, contact us on 1300 724 249 or visit bomborasupplies.com.au



Aaron Dongsu Shin is the 2017 ASCA Australian Pura Latte Art Champion.

Big Bad Wolf

Aaron Dongsu Shin ends his editorial column with a predatory favourite as he passes the batton onto the new national champion.

t's hard to believe this time last year I was writing my very first editorial column for BeanScene.

I've had a pretty incredible year as the 2017 Australian Pura Latte Art Champion. I've

travelled to unique places, taken my fair share of selfies, had the opportunity to share my art, learned a lot, and met many incredible people along the way. Winning the National Latte Art event has opened some incredible doors for me, and I hope it does for my successor.

I watched on with envy, nerves, and excitement at this year's national final. The baristas did an incredible job to hold their composure and present something to the judges that was inventive and exciting in the cup – perhaps the presence of 2017 World Latte Art Champion Arnon Thitiprasert was an inspiring influence to the national competitors at MICE.

Congratulations to this year's winner, Shinsaku Fukayama, the new 2018 ASCA Australian Latte Art Champion and successor of my Espresso Yourself column. Before I go, I'd like to extend my thanks to BeanScene and the Veneziano team for all their support. Although it's sad to be writing my last column for BeanScene, I hope at the least it's given you more confidence to try latte art, and left you more educated, fascinated and inspired to create some fun patterns yourself. I've loved seeing the many wonderful attempts of my latte art tagged on Instagram, and hope to see many more after I've showed you how to create my 2017 World Latte Art Championship Art Bar design – the Big, Bad Wolf.

This design retains the basics of free pour but is full of etching too. It's not overly complex and might take some time during service, so this is just one to have fun with.

As a heads up, you'll need an etching tool and to prepare additional milk foam with a few drops of food dye: red, blue, and green.

To create black, mix the colours together. Give it a go and good luck creating your own fun, furry creature.

Thank you for all your support and I look forward to seeing what you come up with. Tag your photos on Instagram @beanscenemag and @baristaaronshin. Happy latte-arting!





With your cup handle facing 6 o'clock and a single espresso shot in the cup, pour an oversized four-leaf rosetta directly into the centre of the cup – like a big dot.



Pull up and drag the pour through to the bottom of the cup. This will make the base of the wolf head.



Turn the cup handle to face 9 o'clock and sit the cup on the bench. Take some extra milk foam and use a spoon to scoop out two dots to make the wolf ears. Add extra milk foam to the base of the wolf head and fill in the centre.



Now it's etching time. Using an etching tool, put some black dye onto the tip and outline the entire pattern for definition. Use thicker black lines around the jawline and two stripes running down the forehead.



Fill the strip in with black dye, etching from side to side and getting smaller as you go down the head. Use some extra white foam to make grey and add touches on the outside layers and base tip.



Use the grey colour to make wolf whiskers around the face with brief strokes.



Use more black dye to create two large eyes, a nose and mouth using your etching tool, and further detail to the ears.



Add blue dye to the eye and flick out the corners. Lastly, place two really small dots with white foam on the eye to make the pupil. There you have it, a wolf.



Jared Chapman is the National Account Manager for McDonald's and Suntory Coffee ANZ.

From zero to hero

Jared Chapman explains why taking a chance on inexperienced staff can be a rewarding addition to your business, and how to turn a beginner barista into a passionate asset.

inding experienced baristas can be difficult when there's a café on almost every corner of most Australian cities. While it may seem like the more difficult alternative, there never seems to be a shortage of people wanting to get their foot in the door and learn to make coffee. Think about who gave you your first job in the industry. At some point we were that beginner with no industry experience. Everyone needs a chance.

If you do decide to hire someone as a barista with little or no experience, my advice is to find someone full of energy who is passionate about learning. A love of coffee will help, although I do know some passionate baristas who aren't addicted to drinking coffee (but being able to understand good versus bad coffee is important). You will also need to make sure you are happy to allocate plenty of time for training.

Once you've found your new barista, here are some tips to help build their skills and confidence as quickly as possible:

1. START WITH VISION

Before you get stuck into the nitty gritty of how to make coffee, it is important that new staff understand why they are there and the business vision they are contributing to. They don't need to understand every detail of your business, but you should share the big picture with them. You might include things like the company's philosophy on customer service so they understand your expectations, such as when a customer makes a difficult request should they just say "no" or should they go out of their way to help (I suggest the latter). This will help your new employee feel as though they are a valued part of the business from day one.

2. KEEP IT SIMPLE

A great barista doesn't necessarily make a great trainer. Even though a barista may have a lot of practical and



theoretical skills and knowledge, they need to be able to share their wisdom in a simplified way to someone who has never touched a portafilter or heard of a Geisha before. Remember, they're starting from the very beginning. Using simplified language is key.

When you have a brand new barista, the first thing you should do (after the vision) is take them through all the buttons and parts of the coffee machine and grinder. Don't forget the simple things like the on and off switch. Be careful using words that you use every day, but they may not be familiar with. Don't assume they know what you mean when you talk about the 'hopper' for example: explain what it is. Avoid using words like "obviously" when training for the same reason.

Most importantly, stop regularly and invite questions. It may be a cliché but you should encourage the philosophy that "there's no such thing as a silly question".

3. DON'T MOVE TOO FAST

I know I said we want to build skill as quickly as possible, but it's important you don't overwhelm people on the

If you take someone who's never made a coffee and try to make them a barista superstar in week one, they will likely struggle which could lead them to feel like they aren't cut out for this job.

"FINDING THE RIGHT PERSON FOR THE JOB IS EXTREMELY IMPORTANT, BUT THE REVVARD FOR TRAINING A BARISTA FROM SCRATCH IS THAT YOU MAY FIND YOURSELF A GREAT NEW TEAM MEMBER WHO IS LOYAL TO YOUR BUSINESS."



I recommend starting with the critical information - the 'process' part of being a barista. You should touch on why each step in making coffee is important without diving headfirst into detail.

For example, at this stage, when demonstrating tamping, let them know that tamping consistently is important, otherwise your extraction may be affected which will lead to inconsistency in flavour. You probably wouldn't talk to them about particle size distribution and causes of channeling. Save this for later when they have had some practice.

4. MAKE IT FUN

Keeping the training interesting will ensure it stays engaging. I like to set challenges or have a little competition, like drawing a line on a latte glass and seeing who can get the froth level to finish closest to the line.

Another way to keep training interesting and help your trainee remember information is to use creative analogies. One of our barista trainers likes to use the analogy of being a coffee chef. A chef wouldn't use food that isn't fresh. They wouldn't use a dirty fry pan, and they wouldn't serve food they haven't tasted themself. The same goes for a barista: use clean equipment, fresh coffee, and calibrate the grind.

5. BE PATIENT

It is a good idea to set an expected standard early on. If a coffee is not good enough it shouldn't be served to a customer. This doesn't mean you need to be harsh about it. If you create an environment where high standards are expected but you are constructive in your approach to feedback, your staff will respect you for it. Don't forget to let your barista know when they are doing a great job - this is often forgotten in the hectic daily hustle.

6. GIVE PLENTY OF TIME FOR PRACTICE

Practice is probably the biggest barrier to hiring an inexperienced barista. You won't be able to leave them on their own until they have gained confidence. If you have more than one barista operating the machine, then give the new barista a chance to master one skill at a time. Once they have mastered the art of pulling shots, then move them on to milk for a few shifts until they are confident and consistent with that as well.

When it comes to the person who will be training your new team member, keep in mind that being a great barista doesn't necessarily make a great trainer.

If you're going to get one of your other star baristas to train your new recruit, make sure they are able to simplify concepts and not move too fast. It's a good idea to have a key person who is responsible for training (it might be you), so that there is a consistent message being taught. If you're wondering what to look for in a trainer, ask them about their training approach and hopefully they will give you some of the points I've listed here.

Finding the right person for the job is extremely important, but the reward for training a barista from scratch is that you may find yourself a great new team member who is loyal to your business.

Giving them a foot into the coffee world could be the opportunity they need to spark their passion for coffee and set them on a lifelong career path.

On the other hand, barista work may just be a temporary step in their life, but at least they will learn to make coffee properly, and that largely contributes to the country's reputation for quality coffee, and that's certainly a reason to take a chance on someone new.



Dr. Monika Fekete is the Founder of Australian Coffee Science Lab.

The bubble mystery

Monika Fekete investigates why milk bubbles form and how they impact on coffee quality and presentation.

ecently, I watched my coffee go cold in front of my eyes. It had been two months since I had enjoyed a proper coffee. I was looking forward to the experience as I sat at one of my favourite local cafés. However, no sooner had my coffee arrived, my newborn baby decided to test out his lung capacity and I found myself trying to calm him.

I had hoped this situation would be a one-off, but sadly it is not. My tiny son senses precisely when his mum is about to take a moment to enjoy her coffee, and duly demands attention. Consequently, I have had the opportunity to watch rosettas getting swallowed up in bubbles that slowly appear on top of my silky flat white. Interestingly, this wasn't always the case. Sometimes many large bubbles emerged on the surface almost immediately, sometimes the micro-foam held together

even after five minutes.

Curious to find out why some milky coffees develop bubbles while others don't, I searched barista forums to check if others have made the same observation. The question is clearly out there, but I haven't been able to find a commonly accepted explanation. Opinions vary greatly on the cause: Is it the coffee? Is it the milk? Maybe both?

So let's investigate this bubbly mystery. Any scientific experiment is basically controlled observation. I needed to create an environment where I could observe and record what happens to a large number of milky coffees if I let them sit undisturbed for a few minutes.

I teamed up with an experienced barista trainer from Grinders Coffee (thanks for their assistance) who volunteered to pump out a series of highly consistent lattes, controlling the human element to his best ability (see image 1). The factors we wanted to test for came up in online discussions: the degree and age of the roast, fat content and consistency of the milk, farming practice, and how dairy milk compares to alternatives, such as soy or almond milk.

COUNTING BUBBLES

We were interested in bubble formation over time, so I took a series of photos of each coffee, then processed them using an image analysis software. This way, I was able to count and measure circular features in a given size range (see image 2). The range was set so that micro-bubbles were not included in the calculation, only larger ones. The surface area covered by these larger bubbles, relative to the total surface area of the cup, became a measure of 'bubbliness'.

THE EFFECT OF COFFEE To investigate the effect of the coffee first,







Image 2. Original photos processed for bubble count.

I compared four identical lattes prepared with a lighter roast coffee and a darker roast coffee, both aged three weeks. Next, I compared another four sets of lattes made with a fresh batch (four days) and an aged batch (six weeks) of the same medium roast coffee. Identical amounts of homogenised, full cream steamed milk were added to all coffees.

The results are shown in image 3. Despite the large variation within datasets, a clear pattern emerged. 'Bubbliness' peaked around two to three minutes, then declined again as bubbles collapsed. The dark roast was slightly bubblier than the lighter roast, but the difference was not statistically significant for this sample set. The fresh coffee, however, was significantly bubblier than the aged one.

Both of these results can be explained by the release of CO_2 , where a fresh roast degasses intensely and releases bubbles into the milk, which then rise to the surface. An older roast still releases some CO_2 upon

grinding, but to a much lesser extent. It also makes sense that a darker roast would bubble more, as more CO_2 is produced in a roast that had progressed further. This effect, nevertheless, was not strong enough to make a significant impact on milk bubbliness.

THE EFFECT OF MILK

We prepared a set of lattes made with a three-week-old medium roast coffee, replicating each condition four times. I compared full cream milk to skinny milk, homogenised milk to unhomogenised, standard to organic.

In terms of bubbliness, standard or organic farming did not make a difference. Skinny milk, however, was found to bubble around three times more intensely than full cream milk. Homogenised milk was also significantly more prone to bubble evolution than the unhomogenised version of the same milk.

So what difference does fat content make? Why is unhomogenised milk (where cream is collected at the top of a bottle) able to retain its microfoam structure better than its homogenised cousin (process in which fat droplets in milk are broken down)?

When air is injected into milk, milk proteins (mainly caseins) surround the air bubbles, protecting them from merging with each other or bursting. This leads to the formation of microfoam. Microfoam degrades over time because gravity pulls their liquid coating down from the surface of the bubbles, which makes their walls become thinner. These weakened microbubbles first form larger bubbles then eventually collapse. So far, there is no difference between full cream and

skim milk, their protein content is roughly the same.

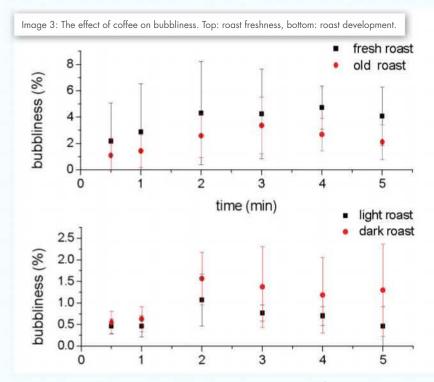
The role of fat is more complex. Fat droplets can destabilise foam because milk proteins can become attracted to the lipid molecules instead of the air bubbles (Huppertz, 2014). This means that we could expect a more stable foam with low fat milk. On the other hand, higher fat content can help the initial formation of smaller bubbles (Oetjen et al., 2014, Munchow et al., 2015). My results are more in line with this second explanation.

Homogenisation breaks up fat globules into tiny droplets, which are stabilised by the same milk proteins that keep microbubbles separated. The larger total surface area of the small droplets absorbs more protein, leaving less to stick to air bubbles (Huppertz, 2014). This way, homogenised milk produces a less stable foam, which was reflected in the results.

DAIRY ALTERNATIVES

We also compared two brands of soy milk, a regular supermarket soy to a professional barista soy, as well as an almond milk. Soy milk was found to be significantly less bubbly than dairy milk, but there was no difference between the two brands. Almond milk bubbled somewhat more than soy. The difference is due to the nature of the proteins that help stabilise bubbles in each milk.

Are we closer to solving the mystery of milk bubbles? The mixture of coffee, milk and air is a physically and chemically complex system, where both coffee and milk make their impact on bubbliness. For a lasting microfoam, my advice is to avoid using very fresh roasts and maybe give unhomogenised milk a go.



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BRISBANE CBD





Rebekah Pierce, Plant Biosecurity Officer - Industry at the Department of Primary Industries.

Menace to society

A new collaboration between ASTA and Plant Health Australia is helping secure the future of Australia's coffee growing industry.

hile Australia is welcoming to most tourists at interstate and international borders, there are two foreign visitors customs offices have red flagged - coffee berry borer and coffee leaf rust.

They may be small and hard to detect, but if smuggled or snuck into Australia's current pest-free community, their effects will be damaging to Australia's small yet unique coffee crops.

Until this point, Australia is the only producing nation to be free from many pests that affect overseas production. Freedom from these pests allows Australian growers to produce quality coffee of high yield with minimal use of pesticides and cultural controls. However, the threat of these pests is a constant concern.

To minimise the risk, ASTCA member Jos Webber and consultant David Peasley have worked closely with Plant Health Australia (PHA) to develop a Biosecurity Plan, which outlines essential biosecurity information for stakeholders in the Australian coffee industry. PHA has been coordinating government and industry partnerships to strengthen plant biosecurity in Australia since 2000. This new Biosecurity Plan will provide background information on biosecurity threats specific to the coffee industry, practices to prevent the pests from arriving, how to analyse the risks they pose, and identifies actionable areas that nearly everyone can contribute to should a pest find its way into Australia.

With the increase in international trade, travel, and postage there is an ever increasing risk of new pests being introduced to Australia.

Unfortunately, quarantine efforts

at the border aren't always enough to prevent exotic pests from making it to the mainland. If they did, the impact on coffee growers will eventually be felt down the supply chain. The spread of agricultural pests and diseases across the globe has a repeated history of increasing production pressure, decreasing crop yield and quality, increasing costs for growers, and wiping out whole industries in cases where there are no effective controls or it isn't economically viable to cope with the new pest pressure.

Some exotic pests are known as 'storage pests' and can seemingly affect healthy beans long after it has been removed from the plant.

If we don't plan and prepare to prevent, identify, and respond to such incursions then the industry will eventually succumb to the same challenges faced by coffee growers overseas. Our coffee quality will suffer, our reputation for 'clean green' Australian coffee will no longer exist, our market access will be restricted, and the industry may wither in the face of these new challenges.

New legislation under the NSW Biosecurity Act 2015 and QLD Biosecurity Act 2014 introduced clauses to support biosecurity management as a shared responsibility.

In NSW, the General Biosecurity Duty provides that as far as is practicable, biosecurity risks encountered are "prevented, eliminated or minimised". In QLD, the General Biosecurity Obligation means that everyone is responsible for managing biosecurity risks under their control.

Effective biosecurity practices involves not only the government or the industry peak bodies but rely heavily

on the investment of individuals to participate in small ways that make a big difference to the security of the industry as a whole. In particular, those who deal with product from overseas have a responsibility to ensure materials are free from pests and anyone who suspects a new or exotic pest should report it as soon as possible (suspect pests found in crops or imports can be reported to the Exotic Plant Pest Hotline 1800 084 881) to increase chances of eradicating the pest before it spreads.

Individuals and businesses can develop their own biosecurity plans, but a template to feature in the ASTCA coffee growers manual includes:

- Making sure 'inputs' are pest and disease free - before being introduced to production areas.
- · Restricting access of people and vehicles to production areas to key personnel only.
- · Have signage and designated parking areas to direct visitors.
- Incorporate good hygiene practices and ensure equipment brought onto the property is pest, disease, and weed seed-free.
- · Regularly checking for pests and being familiar with what's 'normal' and what's 'unusual'. Make sure staff are trained in checking and reporting of any unusual pest sightings.

Once PHA endorses the plan, ASTCA will publish it on the website and incorporate a simplifed version in the Subtropical Coffee Grower's Manual. For more information, visit your relevant State Government Department website.





Brent Williams is the President of the Australian Specialty Coffee Association.

Best foot forward

Another ASCA Australian Coffee Championships has come and gone. ASCA celebrates a memorable event and those that made it so.

ongratulations to our new Australian Coffee Champions: Craig Simon (Barista), Heath Dalziel (Brewers), Ben Toovey (Roasting), Shinsaku Fukayama (Latte Art), and Yama Kim (Cup Tasting).

As an organisation seeking to advance the standing of specialty coffee in Australia, we could not be prouder of their achievements and dedication to our industry. As someone who has been involved in the industry for a number of years, it is inspiring to watch your success on the national stage and I look forward to watching you shine on the world stage. ASCA is right behind you.

Of course, these competitions do not happen by themselves, and while our winning baristas are the stars of the show, it is important to recognise the army of people involved in putting our esteemed Championships together – judges, committee members, baristas, and volunteers.

They are the backstage crew helping run the seamless event: bringing baristas to the stage, time keeping, running, cleaning milk jugs and entering scores behind the scenes. Bravo team. I really believe our national final is one of the most prestigious in the world, and that's not just because of our high level of talent, but our dedicated team which really is world standard.

Credit must go to our recently formed ASCA Competitions Committee. Consisting of our World Coffee Events-accredited judges and Guild Heads, the Competitions Committee works hard year-round to source regional championship venues, communicate with competitors regarding rules and regulations, and holds our competitions to the highest calibre.

I would also like to extend my thanks on behalf of the ASCA Board, to the coffee-enthusiasts that volunteer each year. We appreciate you taking time out of your own lives and schedules to help. While all our volunteers are valued, there are two members of the community that have gone above and beyond. I would like to especially thank Bruno Maiolo for his work in ensuring that judges for all our competitions have been of the highest calibre, and Membership Advocate Martin Pearson, who has been our most committed volunteer - flying to each regional competition and stage managing the 2018 national competition.

To all coffee lovers who may be feeling withdrawal symptoms now that the ASCA Australian Coffee Championships have finished – never fear. We are working on a schedule of events to keep your year full of coffee experiences.

The much-anticipated ASCA Symposium will return in June 2018, with more details to be announced soon. We are excited to bring you premium education and business networking opportunities.

We're also looking ahead to the Monin Coffee Chain Challenge to be held at Luna Park in Sydney in November. We invite all members of the community to come along to see which chain is crowned the winner. More details and entry forms can be found on the ASCA website.

The 2019 ASCA Regional Championships will also be announced in the coming months. We eagerly await the results of the next round of #ASCATop12 and celebrate our current ones that will wave the Australian flag around the world.



To sign up for our FREE newsletter delivered every month, visit australianspecialtycoffee.com.au







Emma McDougall is the Communications and Administration Co-ordinator of the NZSCA

Milk magic

The New Zealand Barista Guild launches its first casual event of the year, focused on inclusivity with a competitive edge.

aving fun and building a sense of community is the purpose of this year's Milk Wizard events, an initiative of the New Zealand Specialty Coffee Guild.

Milk Wizard propelled 2018 as the year of friendly and casual throwdowns (or smackdowns as the Aussies say). The focus is on creating small events that artists can easily enter with the future ambition of competing at the Meadow Fresh New Zealand Latte Art Championship in July.

In Auckland, Eighthirty Coffee Roasters generously gave 34 competitors the chance to steam milk on its four group espresso machines.

"With all four steam wands blazing on the two La Marzocco Stradas, we soon had 60 pours and their scores," says Nico Refiti, NZSCA Guild Chair.

Each competitor was required to complete two designs consisting of a rosetta and a free pour of their choice. A definite party atmosphere was created and baristas like Sam Low, a guild committee member, got excited that the event had "lots of new faces, mixed in with some familiar ones".

A panel of Auckland's finest latte art judges assessed each pour, headed up by Kim Boyd, Project Manager at Mojo Coffee Cartel and a qualified World Coffee Events (WCE) judge. The crowd of spectators included the current reigning and previous New Zealand Latte Art Champions, Milk Wizard Robert Kim, New Zealand Barista Champions Sam Low and Dove Chen, New Zealand Cup Tasters Champion Takahito Koyanagi, and World Barista Championship certified judges and personalities.

The competition got down to business as hands shook and eyes focused on the task and prizes at hand.

"When we announced the top eight [baristas] to progress in the knock-out

competition, the crowd went wild," Nico says.

Eight quarter finalists soon became four, then two. Daniel Chen from Auckland's Baguette & Co and Dennis Hsueh, previously of Grey Street Kitchen in Hamilton, faced off for the final pour. The panel of judges deliberated and crowned Daniel as Auckland's 2018 Milk Wizard. He won a Gina Coffee system as well as a selection of coffee and milk.

After such a successful Auckland event, Wellington was next, and it pulled out all stops. The L'affare College Street revamp created an excellent excuse to meet up with coffee people arriving from Upper Hutt to Miramar. We even had some competitors fly down from Auckland.

Wellington's judges were an elite squad of hospitality favourites including Emma Markland Webster, who sits on the WCE World Latte Art Instructional Design Working Group and Rules and Regulations committee.

Frank Hsu, an accomplished latte artist, and third place in the 2017 New Zealand Barista Championship, stepped up to judge alongside Cameron McClure of Rich Coffee Roasters in Newtown. The judges did not always agree, however, they were all impressed with the clarity, symmetry, and crispness of the art.

Eventually the competitors, the youngest of whom was 16, were whittled down to four, and then two. The final build-up was tense as Robbie Whyte from Peoples Coffee and Tait Burge from Goldmine by Lamason battled for the trophy.

They brought their A games because the judges could not decide the winner and the boys were challenged to re-pour their designs as piccolos. When it came to the crunch, Tait emerged victorious with his crisp stacked tulip. He won Felicia scales, a brewing kit, and a swag bag from Altura. When I interviewed Tait and Daniel, they both said the strangest thing they'd poured into was an avocado. Perhaps they picked it up from our avo-obsessed Aussie neighbours, but it might have been the key ingredient to success.

Perhaps the best result of the first Milk Wizard event however, was demonstrating the inclusivity of New Zealand's coffee community, which united all walks of the industry life including guild and non-guild member, and member and non-member companies. Everyone banded together for a great couple of nights.

The Guild cannot thank the prize sponsors enough. The passion and commitment of our coffee industry partners rallying behind the cause means the top eight competitors in each event were rewarded with coffee that they hadn't had the chance to try before. New connections were made, and bonds were strengthened. Special thanks to Altura Coffee Co, Coffee Supreme, Flight Coffee, Innocent Packaging, La Marzocco, Mojo Coffee Cartel, Ozone Coffee Roasters, Society Coffee, and Toasted.

Thanks also to our host venues and coffee sponsors: Eighthirty in Auckland and L'affare in Wellington, and to our milk sponsor Meadow Fresh.

With a solid practice session done and dusted, we look forward to the next big latte art event on our coffee calendar – the Meadow Fresh New Zealand Latte Art Championship, taking place at Kokako in Auckland on 29 July where a new wizard of the milk world will emerge.



For more information on the New Zealand Specialty Coffee Association, or to join, visit www.nzsca.org

For further information about the instructor course, email emma@nzsca.org



Every edition we highlight BeanScene's digital coffee community, hearing from Twitter, Facebook, and Instagram followers.

For more information, visit www.beanscenemag.com.au

VINCE PAPALIA

Coffee enthusiast is a buzz word right now, but I genuinely live and breathe the stuff and surround myself with people who share the same passion. My coffee journey began 10 years ago when I frequently visited my local coffee roaster and invested in my first Rancilio Espresso Machine. I began working for a Melbourne coffee roaster, which provided me with opportunities to fuel my passion including

learning from one of the best, Danny Pang from Singapore, and completing a SCAE Diploma in Coffee.

Diploma in Cottee. I am now fortunate to work at Rio Coffee, where my journey began, in a business development role. Working with my clients and helping their businesses grow by providing quality product and service is important to me. My go-to coffee is Rio Coffee's Eden Blend with origins from Africa and South America. My goal is to travel more locally and abroad on the search for the best coffee. My fondest memory is sipping on a Costa Rica single origin called Black Pearl at the Proud Mary stand at MICE – definitely a stand out. Follow me on Intstagram @vince_papalia.





Follow us on @BeanSceneEd

JENNY HWANG

My name is Jenny Hwang and I have lived in Melbourne for three years. I love the Melbourne café culture and vibe. It's the epicentre of coffee and its reputation is known around the world. I have been working as a barista for two years. Currently, I'm working at Short Black café in Camberwell. My passion is latte art, which I post on Instagram daily @jennyeah_. I get a lot of positive feedback, which inspire me to create new designs. It's satisfying to know that a good coffee sets a person up for the day. I have many regulars who come in, and I know what



they want and how they like it served. Customers enjoy our coffee blend, which is roasted locally in Melbourne from Veneziano.

My goal is to open my own café in Melbourne one day, and one in Korea where I was born and introduce Melbourne coffee to my country of origin.





NIKOS KANAKARIS

I started working in a café by chance. It was a circumstantial job back in 2004 along with my studies at the Electronics Department of the Technological University of Athens. I fell in love with coffee straight away. As the years passed by, I continued working in different coffee shops. I started to expand my knowledge by reading different kind of coffee-related books, communicating with coffee professionals and enthusiasts all over the world, and attending all kind of seminars. The highlight of my coffee life so far, apart from competing in the finals of the Greece National Barista Championship, was an origin trip to Brazil in 2016 and participating in the Barista & Farmer competition, which I won. I am currently working as a barista trainer and quality control manager for Greek coffee company Coffee Republic S.A. and working on our specialty project called Cafeistas. You can find me serving coffee every day and giving seminars at our new facilities, which combines a specialty coffee shop, roastery and SCA premier training campus.



MEEGAN SHEPHERD

Hi, I'm Meegan from Instagram page @sydneyimhungry. I'm a keen foodie and coffee addict. I use Instagram and (soon) Facebook to share some of Sydney's best food and coffee that's recommended from others who care about the good stuff as much as I do. My favourite Sydney coffee spots are Thirty Coffee (Single O), Mug Life (Draft), and Morris (5 Senses). Tom Thumb in Melbourne is also a great hole-in-the-wall venue.

By day, I work in cancer therapy. Don't ask me how many cups of coffee I drink a day. Working near Campos HQ in Newtown for many years really calibrated my benchmark for coffee. I also love to travel, especially to New York and London. The way the Aussie coffee culture has influenced perspectives on good quality coffee makes me proud to call Australia home. Connect and share your favourite places on Instagram @sydneyimhungry and #sydneyimhungry.

I'd love to hear from you.





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