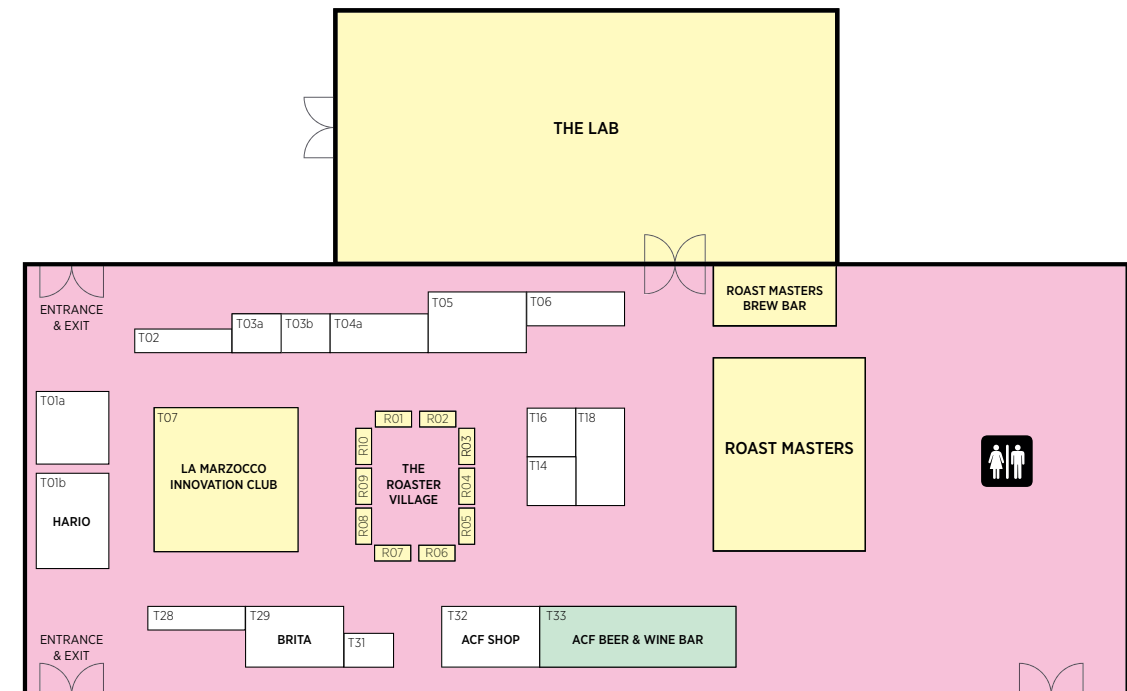
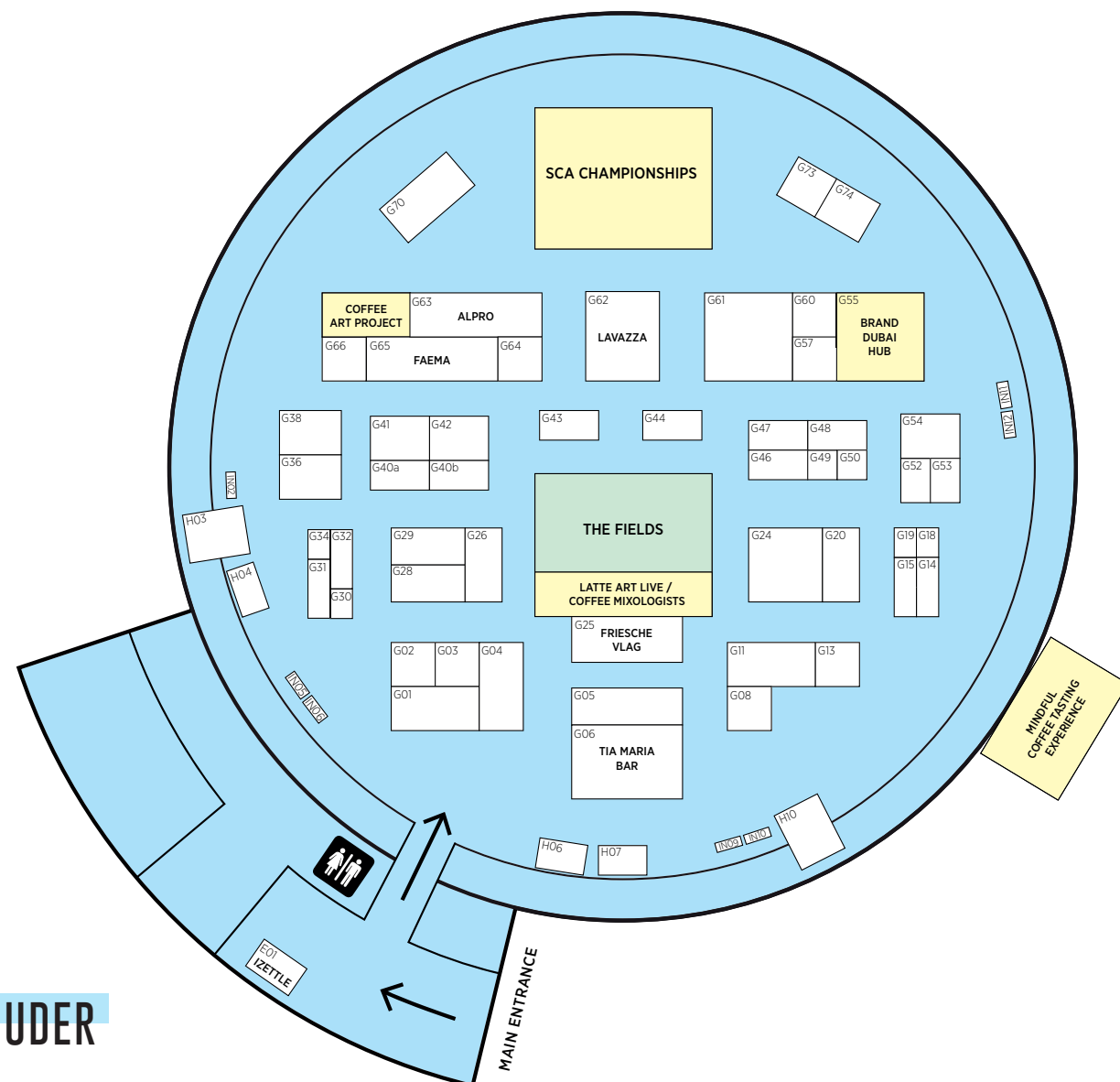


GASHOUDER

Agropošta natuurlijke siropen & limonades	G18
Alpro	G63
Antica Tostatura Triestina	G29
Aquaphor Water Filters	G53
Banu Chai	IN09
Batavia Cold Drip Coffee & Coffee Quest	G26
BeanTrails	G19
BLOODI / Green Cup Factory	G73
BLACK SENSE	G31
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BOOST Functional Food	IN05
Brand Dubai	G55
BRITA GmbH	G61
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Café De Colombia	G42
Café del Mar Koffie	H03+IN02
Chai Wallah - authentic chai	H06
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Craft Drinks BV	G44
Cup-A-Lot & This Side Up	G05
CupForCup - return & reuse	G34

De Koffieschool	G40b
De Vrij Espresso Service / Marco Beverage Systems	G03
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iSi GmbH	G38
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Lavazza SPA	G62
Lemonaid & ChariTea	H07
Liqui Group	G32
Madame Cocos	H04
MIST Taiwanese Teas	IN06
Molina Chai	G57
Oatly	G70



STREET FOOD MARKET

STREET FOOD

Crepes-mobiel
De Grillende Keukenmeiden
Fietseria
Joeri Tandoeri
Kitch'n fries
Pasta Joe

TRANSFORMATORHUIS

ACF Shop	T32
Bogor Coffee	T18
BRITA Vivreau	T29
Dabov Specialty Coffee	T03a
Dutch Barista	T28
Espresso Records	T01a
Goriffie Roastery	R04
Hario	T01b
International Coffee and Tea Academy	T02
Jones Brothers Coffee Company	R05
Keen Coffee	T14
Keppler Koffie	R03
koffieTacao	T05
La Marzocco NL	T07
Locals	R07
Manhattan Coffee Roasters	R08
Mbale Women Coffee	T31
Farmers' Group	R02
MOK Specialty Coffee	T04
Monguilod	R01
Origin Coffee Roasters	R10
PrimaVera Coffee Importers	T16
Rehm & Co.	R06
Roast.nl	T03b
Sebei Coffee	R09
The Coffeevine & Freshdrip	T06
YAYA Kombucha & Philosoffee	

/ FRIDAY

ROAST MASTERS™

11:00 – 11:45	The Single Origin – Group 1
11:45 – 12:00	Daarnhouwer Cupping Workshop
12:15 – 16:00	The Espresso Blend – Group 1
16:45 – 17:30	The Single Origin – Group 2
17:30 – 17:45	Daarnhouwer Cupping Workshop
18:00 – 19:30	The Espresso Blend – Group 2 (pt. 1)

All day Brew Bar takeovers from the competing roasters

THE LAB

10:30 – 11:15	Panel Discussion: Machines of the Future / EN How to Start a Coffee Business / EN <i>Richard Schukink, ITC Academy</i>
11:30 – 11:55	Panel Discussion: With Direct Trade, the Necessity for Certifications Ceases to Exist / EN <i>Chaired by Meine van der Graaf, MVO Nederland</i>
12:00 – 12:45	Coffee Cocktails and Future Trends / EN <i>Rod Eslamieh, Tia Maria</i>
13:00 – 13:25	Coffee and Technology: How to stay competitive in the coffee industry / EN <i>Founders of Badeta Coffee and Edgar Rouwenhorst (CMO iZettle)</i>
13:30 – 13:55	The Science Behind the Function of Coffee / EN <i>Anthony Jansen, BOOST Functional Food</i>
14:00 – 14:25	Panel Discussion: #dubailovescoffee. Trends, Challenges & Opportunities / EN <i>Hosted by Ayesha Bin Kali. Featuring: Espresso Lab, Farmers, Home Bakery, Pdl, Nightjar</i>
14:30 – 15:15	Lovechock - From Bar to Brand / EN / NL <i>Joep Janssen and Kim Snapper, PROUDdesign</i>
15:30 – 15:55	A 6 Blends Story / EN <i>Mihaela Lordache, La Brûlerie de Belleville</i>
16:00 – 16:25	Cupping with Gardelli Specialty Coffee / EN <i>Rubens Gardelli, Gardelli Specialty Coffee</i>
16:30 – 16:55	The Roasters Panel Discussion / EN / NL
17:00 – 17:45	Colombian Coffee Microlots and Regions / EN <i>Carolina Castañeda, Federacion Nacional de Cafeteros de Colombia</i>
18:00 – 18:25	

LATTE ART LIVE

10:30 – 15:00
Latte art demos, hands-on workshops and throwdowns, MCd by World Latte Art Champion, Dhan Tamang. Featuring sessions from national and international latte art champions including - Dhan Tamang, Anouk Rodenburg, Merijn Gijsbers, James Wise, Jesse Fook and Hugo van Duivenboden plus Champion Baristas from Dubai's award-winning Pdl, Nightjar, Home Bakery and Alchemy Dubai.
Head to the Latte Art Live stage to find out who's up next!

COFFEE MIXOLOGISTS ALLSTARS

From 16:00
Afternoon Coffee Mixologist takeovers, masterclasses and demos, featuring top Amsterdam bar concepts and mixology heroes, including Door 74, Lotti's at The Hoxton and the team at Tia Maria.
Head to the Coffee Mixologists stage to find out who's up next, watch the pros at work and taste the specialty 'One of a Kind' cocktails up for grabs!

SCA CHAMPIONSHIPS

11:00 – 17:00	Dutch Brewers Cup & Dutch Latte Art Championship
18:00 – 19:00	Dutch Champion Winners Announcement

ESPRESSO MARTINI PARTY

19:00 – 21:00	Espresso Martini Party – Tia Maria Cocktail Bar
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/ SATURDAY

ROAST MASTERS™

11:00 – 12:15	The Espresso Blend – Group 2 (pt. 2)
13:00 – 13:45	The Single Origin – Group 3
13:45 – 14:00	Daarnhouwer Cupping Workshop
14:15 – 17:30	The Espresso Blend – Group 3

All day Brew Bar takeovers from the competing roasters

THE LAB

11:00 – 11:25	Coffee & Food Pairing in the Public Space / EN <i>Rikard Anderson and Joey Norman, Public Space</i>
11:30 – 11:55	Specialty Coffee: My journey in UAE / EN <i>Ibrahim Almallouhi, Espresso Lab</i>
12:00 – 12:25	Global Sustainability Challenges in the Food System / EN <i>Anna Ahnberg, Oatly</i>
12:30 – 12:55	Discover Colombia, the Land of Diversity! / EN <i>Carolina Castañeda, Federacion Nacional de Cafeteros de Colombia</i>
13:00 – 13:25	The Coffee Cocktail (R)evolution / EN <i>Rod Eslamieh, Tia Maria</i>
13:30 – 13:55	A Funky Feel Good Chai and Snack Tasting / EN / NL <i>Anke Colson, Chalo</i>
14:00 – 14:25	The Science Behind the Function of Coffee / EN <i>Anthony Jansen, BOOST Functional Food</i>
14:30 – 15:15	Panel Discussion: If we don't pay the farmers more all sustainability efforts are useless / EN <i>Chaired by Meine van der Graaf, MVO Nederland</i>
15:30 – 15:55	Cupping: Tracing 6 Specialty Blends / EN <i>Mihaela Lordache, La Brûlerie de Belleville</i>
16:00 – 16:25	Coffeephysics / NL <i>Joost Leopold, De Koffieschool</i>
16:30 – 16:55	Coffee Q&A / Koffiespreekuur / EN / NL <i>Paul Sharo, Siebe van Rijsbergen, Man Met Bril</i>
17:00 – 17:25	One of a Kind Espresso Martini Twists / EN <i>Rod Eslamieh, Tia Maria</i>
17:30 – 17:55	Cupping with World Class Cuptaster / EN / NL <i>Niels te Vaanhold, Mocca d'Or</i>

LATTE ART LIVE

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COFFEE MIXOLOGISTS ALLSTARS

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Afternoon Coffee Mixologist takeovers, masterclasses and demos, featuring top Amsterdam bar concepts and mixology heroes, including Door 74, Lotti's at The Hoxton and the team at Tia Maria.
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SCA CHAMPIONSHIPS

11:25 – 16:30	Dutch Barista Championship
18:00 – 18:30	Dutch Champion Winner Announcement

/ SUNDAY

ROAST MASTERS™

11:00 – 12:00	The Single Origin – FINAL
12:00 – 12:15	Daarnhouwer Cupping Workshop
13:00 – 16:00	The Espresso Blend – FINAL
16:00 – 16:30	Roast Masters Winner Announcement

All day Brew Bar takeovers from the competing roasters

THE LAB

10:30 – 10:55	Striving to be the Best Coffee for the World / EN <i>Corinna Pape, OHANA</i>
11:00 – 11:25	The Science Behind the Function of Coffee / EN <i>Anthony Jansen, BOOST Functional Food</i>
11:30 – 11:55	Blending Health with Specialty Coffee / EN <i>Faisal Salem and Faisal Ibrahim, Co-Owners, Farmers Coffee Dubai</i>
12:00 – 12:25	Drinking Helps – The Lemonaid & ChariTea Story / EN <i>Tessa Nikopoulos, Lemonaid Beverages</i>
12:30 – 13:15	Panel Discussion: In today's coffee sector it should be standard practice to reuse the waste you create / EN <i>Chaired by Meine van der Graaf, MVO Nederland</i>
13:30 – 13:55	The Flavour Wheel: How to read and use the coffee flavour wheel including cupping / NL <i>Joost Leopold, De Koffieschool</i>
14:00 – 14:25	Coffee and Food Pairing by Star Chef Jozua Jaring / EN <i>Jozua Jaring, Lavazza Ambassador</i>
14:30 – 14:55	A Funky Feel Good Chai and Snack Tasting / EN / NL <i>Anke Colson, Chalo</i>
15:00 – 15:25	Home Brewing Masterclass / EN <i>Richard Schukink, ITC Academy</i>
15:30 – 15:55	Coffee & Food Pairing in the Public Space / EN <i>Rikard Anderson and Joey Norman, Public Space</i>

LATTE ART LIVE

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SCA CHAMPIONSHIPS

10:05 – 17:45	Dutch Cup Tasters Championship
17:45 – 18:15	Dutch Champion Winner Announcement

1 - 3 MARCH 2019



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