

COTECA

COFFEE • TEA • COCOA
GLOBAL INDUSTRY EXPO

SPEAKER'S CORNER

WEDNESDAY

10.10.2018

10:45 – 11:15	Das Unternehmen AIYA Europe und die Geschichte „Der Mann, der Matcha nach Europa gebracht hat“ Thomas Grömer, AIYA Europe
11:30 – 12:00	Kenya - your next stop for Specialty Tea sourcing Antony Mureithi, Tea Directorate Kenya
12:15 – 12:45	Make Luwak Great Again How one mans vision could change the future of coffee. Matt Ross, Ross Kopi
13:00 – 13:30	Packaging of beverages – sustainable/plastic free Clare McKeown, Futamura UK
13:45 – 14:30	How to empower Women through Agribusiness? ITC SHETRADES
14:45 – 15:30	In Kooperation mit dem Wirtschafts- und Handelsbüro für Peru in Deutschland Reisebericht: Ursprungsreise Peru 2018 - Selva Central/Ursprungsreise Peru 2017 – Norden Perus Dr. Ilse Münchhausen-Prüße, Münchhausen Kaffee/Ulli Marsau, Die Rösterei Coffeum
15:30 – 16:15	Flavourtech technologies for production of full flavoured Soluble and RTD Tea and Coffee products Leon Skaliotis, Flavourtech (Europe) Limited
16:30 – 17:00	Unloading coffee bags? Get a grip! William Boxem, Copal Handling Systems
17:00 – 18:00	Indonesian Coffee The remarkable story of discovery, diversity and taste. Matt Ross, Ross Kopi

THURSDAY

11.10.2018

11:00 – 11:30	Unloading coffee bags? Get a grip! Paul Michon, Copal Handling Systems
11:45 – 12:15	Einfach. Besser. Bechern - Das RECUP-Pfandsystem für Coffee-to-go Fabian Eckert, reCup GmbH
12:30 – 13:15	How to do Online Marketing in Germany? Eico Schweins, Online Marketing Consultant
13:15 – 13:45	How to empower Women through Agribusiness? ITC SHETRADES
14:00 – 14:45	Coffee - a sensory pleasure with high quality standards Nora Ohnesorge, Eurofins Analytik GmbH
15:00 – 15:30	Pesticide residue legislation in the EU – a challenge for tea trade Dr. Frank Schütt, GBA Laboratory Group
15:45 – 16:15	Eine Matcha Masterclass: Produktvortrag und Vergleich der verschiedenen Matcha Qualitäten. Von Cooking Matcha zu Ceremonial Matcha bis hin zu Premium Matcha & Fake Matcha. Thomas Grömer, AIYA Europe
16:30 – 17:00	Wie ein Kooperativen-Dachverband Kleinbauern in Peru durch Nachhaltigkeit & Innovation gerechte Einkommen ermöglicht. Persönliche Geschichten eines Kaffeefarmers in dritter Generation. Jimmy Julian Larico Sucaticona, CECOVASA

FRIDAY

12.10.2018

11:00 – 11:45	Contamination of teas and herbal infusions – a current review of findings for pyrrolizidine alkaloids and further contaminants Johannes Jaschik, Eurofins Dr. Specht Laboratorien GmbH
12:00 – 12:45	Flavourtech technologies for production of full flavoured Soluble and RTD Tea and Coffee products Tim Birks, Flavourtech (Europe) Limited
13:00 – 13:30	Kenya - your next stop for Specialty Tea sourcing Antony Mureithi, Tea Directorate Kenya
13:45 – 14:15	Tea & Trends Marloes Bodewes-Bos, High Tea Wereld
14:30 – 15:00	Tea & Marketing Marloes Bodewes-Bos, High Tea Wereld
15:15 – 15:45	Das Matcha Know-How: Woher kommt Matcha? Was kann das Grüne Gold? Wer hat es erfunden? Thomas Grömer, AIYA Europe
16:00 – 16:30	Microlot Aufbereitung/Fazenda Sao Silvestre Ismael Andrade, ABEX