



REGULATION

1. Title

The Italian Espresso National Institute (Inei), with the technical partnership of the International Institute of Coffee Tasters (Iiac), announces the competition Espresso Italiano Champion.

2. Conduct

The competition will consist of preliminary rounds and a final. The preliminary rounds shall be organised anywhere in the world by:

- a. Inei member companies;
- b. Entities that have a business relationship with Inei member companies (e.g. distributors, dealers, importers);
- c. Iiac partners.

Inei will collect applications for the organisation of the preliminary rounds and will harmonise them.

Only the winners of the preliminary rounds will go through to the final of the competition (one per nation per organiser).

3. Purpose

The competition aims to highlight the skill and professionalism of baristas in the preparation of the Italian Espresso and Cappuccino with reference to the conformity profiles of the two products, which are certified according to the Inei technical specifications.

4. Technical Committee

The Technical Committee is responsible for the decisions on the rules of the competition. The Technical Committee acts on a majority vote. These include:

- a) Paolo Nadalet, president of Inei
- b) Luigi Odello, president of Iiac
- c) Mario Fregoni, president of International Academy of Sensory Analysis
- d) Lino Stoppani, president of Federazione Italiana Pubblici Esercizi (Fipe-Confcommercio)
- e) Carlo Odello, communications manager of Inei and founder of Italian Barista School

5. Participation

All the baristas can participate in the preliminary rounds, from any part of the world, in particular the Espresso Italiano Specialists. The participation will be accepted in order of entry until all the places are filled up.

6. Workstation

The following will be made available to each participant:

- An two-group-espresso machine qualified for Certified Italian Espresso;
- A grinder qualified for Certified Italian Espresso;
- A blend qualified for Certified Italian Espresso;
- High quality fresh milk.

7. Conduct

The participant will have 11 minutes to:



- Calibrate the grinder;
- Prepare 4 espressos;
- Prepare 4 cappuccinos.

8. Competition direction

The competition will be directed by a figure designated by the Italian Espresso National Institute. The competition director will have the following duties:

- To call the participants to the competition without them knowing their turn;
- To control the technical and sensory judges;
- To maintain strict confidentiality so that sensory judges are not aware of the names of the participants.

9. Technical judging panel

The technical judging panel will be composed of two judges. The participants will access to the workstation in a random mode (a draw with the assignment of an alphabetic code to each contestant). The judges shall not have the opportunity to know in advance who the contestants will be. The judges shall evaluate each participant according to his/her skillness in the correct preparation of the beverages and his/her style, with a single assessment on a scale of 0-9.

10. Sensory judging panel

The jury will consist of four sensory judges qualified as Iiac Tasters. They will work individually with single assessments on a scale of 0 to 9. Each sensory judging panel can evaluate up to 15 contestants using the appropriate cupping form. The sensory judging panel must be positioned so that no judge can know by which contestant the beverages were prepared.

11. Assessments

The assessments will consist in the average result of the sensory evaluations plus the average result of the technical evaluations.

In case of equal scores, the final ranking will be determined first by the average result of the technical evaluations, then by the average result of the sensory evaluations, then by the time.

12. Awards

All participants will be awarded two books (Espresso Italiano Tasting and Espresso Italiano Specialist), a free subscription to the magazine L'Assaggio for a year, a certificate of participation and a kilo of coffee.

The winners of the preliminary rounds will receive a plaque from the organisers, which will include the Inei logo, the logo of the organisers and the title of Espresso Italiano Champion with the identification of the competition.

The winners of the preliminary rounds will participate in the final. The winner of the final will be announced Espresso Italiano Champion of the year and will receive its recognition plaque from Inei.

13. Publicity and confidentiality

The organisers reserve the right to use any means to publicise the winners and do their best to avoid anything (communication of rankings and similar) which might discredit the professionalism of the other participants, although it will not be possible to maintain their anonymity.



14. Inability to appeal and jurisdiction

The judgement expressed by the technical and sensory judging panels is not subject to appeal. Any dispute shall be settled by the Court of Brescia (Italy).