



## **REGULATIONS**

### **1. ORGANIZATION**

The International Institute of Coffee Tasters – Japan (Iiac Japan) with the cooperation of the International Institute of Coffee Tasters (Iiac) and of the Italian Tasters - Centro Studi Assaggiatori (Csa) organises “International Coffee Tasting Asia 2013”, an international competition for single origin coffees or coffee blends, in beans or ground or single dose, for espresso, moka or filter in Tokyo (Japan) in 2013.

### **2. AIMS**

The International Coffee Tasting Asia 2013 aims at:

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

The following coffees can take part in the International Coffee Tasting Asia 2013: roasted coffee in beans, ground or single dose ready for consumption, either blended or from a single origin.

### **3. CLASSIFICATION OF COFFEES**

The International Coffee Tasting Asia 2013 is restricted to the following coffee categories:

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

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

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

### **4. ORGANIZING COMMITTEE**

The Organizing Committee will be nominated by Iiac Japan, Iiac and Csa.

### **5. SCIENTIFIC COMMITTEE**

The Scientific Committee will be made up of professors Japanese universities if available.

### **6. PRESIDUM**

The Presidium will be made up of members of the Scientific Committee and/or members chosen by the Scientific Committee and/or members chosen by the Organizing Committee who are



qualified for the task. Its aim is to guarantee a correct and impartial sensory evaluation of the products entering the competition.

## **7. APPLICATION**

Companies that wish to take part in the International Coffee Tasting Asia 2013 must send the required documents to Iiac Japan to the following address:

Iiac Japan  
5-10-33-403, Roppongi, Minato-ku, Tokyo (Japan)  
tel: +81-3-5411-6191, fax: +81-3-3401-6140  
www.coffeetasters.jp, info@coffeetasters.jp

Within 25 October 2013:

1. Application form;
2. Receipt of the wire transfer net of bank fees to Iiac Japan:
  - a. € 200,00 (VAT included) per sample if entering only one sample;
  - b. € 180,00 (VAT included) per sample if entering at least three samples;
  - c. € 160,00 (VAT included) per sample if entering at least five samples;Account # 7422053 (Iiac Japan, Roppongi 5-10-33-403, Minato-ku, Tokyo, 106-0032 Japan, tel. +81-3-5411-6191) at Sumitomo Mitsui Banking Corporation (Swift Code: SMBCJPJT, Roppongi Branch, Branch Number: 619, Bank Number: 0009, Bank Address: 6-1-21 Roppongi Minato-ku, Tokyo Japan).

Within 14 November 2013:

3 packages of the same lot of at least 500 g coffee each or a corresponding number of single-doses. The package shall clearly state: "Sample not for sale, sent for the International Coffee Tasting Asia 2013" and the expiry date shall not be earlier than 31 January 2014. Participating companies should completely cover any shipment expenses, custom taxes and any other expenses. The Organizing Committee reserves the right to carry out its own comparative analysis and controls.

## **8. LIABILITY**

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

## **9. RECEIPT OF SAMPLES**

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

## **10. EVALUATION**

The evaluation of samples will be strictly blind and carried out by commissions of not less than five skilled judges at premises chosen by the Organizing Committee. The commissions will judge the samples on the base of the method developed and established by Iiac and Csa. The evaluations

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will be made autonomously by each judge and the final score will be calculated through statistical techniques. The verdicts cannot be appealed.

#### **11. PRIVACY**

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

#### **12. AWARDS**

Based on the points given, a maximum of 30% of entered products will be awarded ex-aequo the Golden Medal. The announcement will take place with 29 November 2013 and the list of the winners will be published at [www.coffeetasters.jp](http://www.coffeetasters.jp) an related websites.

#### **13. PUBLICITY**

The winners may use the award in their communication in compliance with their national laws and with the regulation that will be drawn up by the organisers of the competition and made known at the time of the proclamation.

#### **14. CONTROLS**

The winners of International Coffee Tasting Asia 2013 must allow the Organizing Committee or its delegates to make inspections of their samples at their factories. If the rules are not entirely respected, the winners will lose the award.

#### **15. PARTNERS**

For any further information, companies should contact the following partners depending on their country:

Italy (and any other country not listed below)

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

Japan

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

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South Korea

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

Taiwan R.O.C.

Jing 1999  
No.60, Wuquan 1st St.  
West Dist. - Taichung City 403 (Taiwan R.O.C.)  
Tel: +886-423764885  
Contact: Mr Yen Jing Yuan, jing1999sh@gmail.com

Russia

Vladimirskiy Kofeiniy Club  
Dvoryanskaya str., 20A  
Vladimir 600001 (Russia)  
Tel: +7-4922-44 29 66  
Fax: +7-4922-44 29 50  
Contact: Mr Dmitry Emshanov, info@coffeeon.ru

**16. JURISDICTION AND CHANGES IN THE REGULATIONS**

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

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**APPLICATION FORM**

Please send the application form within 25/10/2013 by e-mail, fax or international courier to:

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 5-10-33-403,Roppongi,Minato-ku, Tokyo (Japan)  
 tel: [+81-3-5411-6191](tel:+81-3-5411-6191), fax:+81-3-3401-6140  
[www.coffeetasters.jp](http://www.coffeetasters.jp), [info@coffeetasters.jp](mailto:info@coffeetasters.jp)

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

**Applies**

to the International Coffee Tasting Asia 2013, accepts its regulations and enters the following products:

|   |  |
|---|--|
| 1 |  |
| 2 |  |
| 3 |  |
| 4 |  |
| 5 |  |
| 6 |  |
| 7 |  |

Please find in attachment a technical sheet for each product and the receipt of the wire transfer of the application fee to Iiac Japan.

€ \_\_\_\_,\_\_ (Euro \_\_\_\_\_)

Date \_\_\_\_\_

Signature \_\_\_\_\_

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**PRODUCT TECHNICAL SHEET # \_\_\_\_\_**

Please fill in a product technical sheet for each product entering the competition and send it within 25/10/2013 by e-mail, fax or international courier to:

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**NAME OF THE PRODUCT**

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**CATEGORY**

Blend       Single Origin (please specify: \_\_\_\_\_)

**TYPE**

beans                                       ground coffee                                       single dose

**PREPARATION**

| <i>Equipment</i>                                       | <i>Dose (g)</i> | <i>Water per dose (ml)</i> | <i>Extraction Temperature (°C)</i> | <i>Extraction Pressure (bar)</i> |
|--|-----------------|----------------------------|------------------------------------|----------------------------------|
| <input type="checkbox"/> Professional Espresso Machine | 7               | 25                         | 90                                 | 9                                |
| <input type="checkbox"/> Automatic Home Coffee Machine |                 |                            |                                    |                                  |
| <input type="checkbox"/> Moka                          |                 |                            |                                    |                                  |
| <input type="checkbox"/> Filter                        |                 |                            |                                    |                                  |
| <input type="checkbox"/> Single Serve Coffee Machine   |                 |                            |                                    |                                  |
| <input type="checkbox"/> Neapolitan Coffee Pot         |                 |                            |                                    |                                  |

| <b>PRODUCTION DATE</b> | <b>BEST BEFORE</b> | <b>PRODUCTION LOT</b> | <b>PACKAGES PER LOT</b> |
|------------------------|--------------------|-----------------------|-------------------------|
| ___/___/___            |                    |                       |                         |

**COMPETING CATEGORY** (please choose one)

- ground single origins or blends for filter, including Neapolitan coffee pot;
- ground single origins or blends for moka (Italian coffee pot);
- single origin or blends in beans for automatic non-professional coffee machines;
- single-dose single origins or blends;
- Italian blends in beans for espresso;
- non-Italian blends or single origins in beans for espresso.

**REMARKS**

Additional information about the product.

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I accept the regulations of the International Coffee Tasting Asia 2013.

Date \_\_\_\_\_

Signature \_\_\_\_\_

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