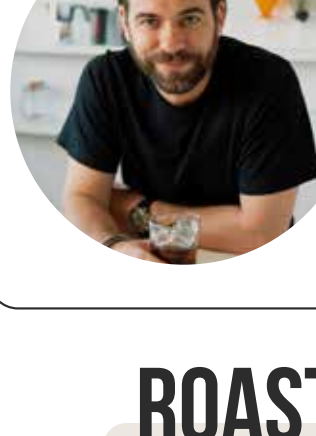


14, 15 Y 16 DE FEBRERO

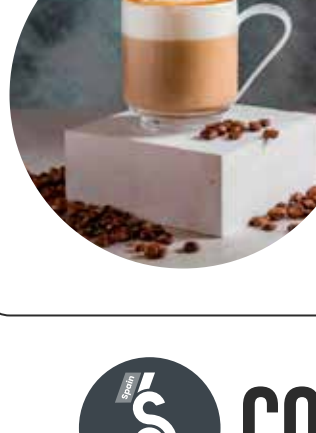
EN IFEMA, PABELLÓN 14

SÁBADO 14

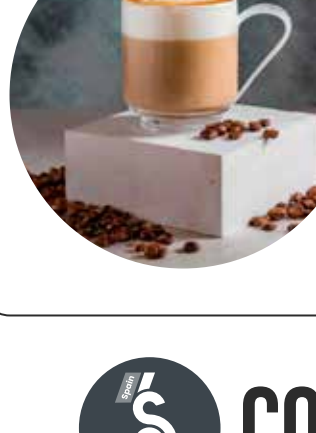
AUDITORIO PRINCIPAL

 DARA SANTANA El diario del agua, Contexto, criterio y decisiones que cambian la taza. 11:30 a 12:30	 MARISOL PINZÓN Sumar sin restar: el café descafeinado como una taza más. 12:30 a 13:30	 GLORIA PEDROZA Y LUCAS VENTURINI MODERA YIMARA MARTÍNEZ Descubriendo Cosephora en el Mercado de Especialidad. 13:30 a 14:30
 LAURA MORCILLO, ROGELIO PAIZ, FERMÍN ROMAN Y JOHAN AGUILAR Del Gafeto a la Taza. EL MASTER DE BARISMO MÁS COMPLETO E INMERSIVO 14:30 a 15:30	 MARCOS GONZÁLEZ Betta Ultra: 50 maneras de encontrar tu momento Perfecto. 15:30 a 16:30	 KAT MELHEIM What Roasters Need to Know. 16:30 a 17:30
 MICHALIS DIMITRAKOPOULOS Quality in the Age of Content. 17:30-18:30		

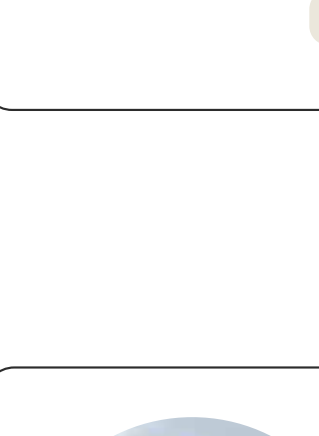
ROASTER VILLAGE

 FABIANA CARVALHO Message on a bag: The influence of coffee label information on consumers' expectations and experience on tasting specialty coffee. 11:30 a 12:30	 JESÚS SALAZAR ¿Cómo será tomar café en el futuro? 12:30 a 13:30	 JONATHAN RAMIREZ E IVONNE ROJAS Tendencias del café de especialidad en Costa Rica. 13:30 a 14:30
 CHRISTOPHER FERAN Trouble on the high G: Why Coffee Costs What It Costs? 15:30 a 16:30	 PACK KATISOMSAKUL The Future of Thai Coffee. 16:30 a 17:30	 JOLIE MARLENE From the Land of a Thousand Hills: Rwandan Coffee with a Story. 17:30 a 18:30

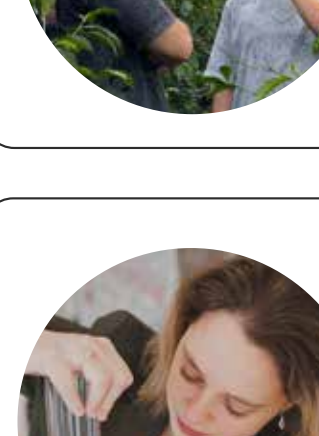
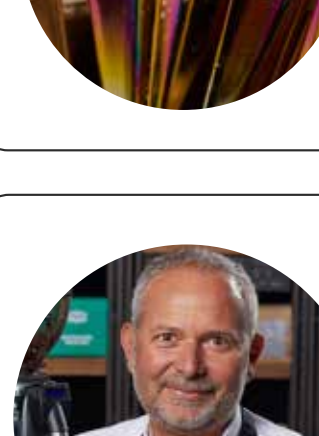
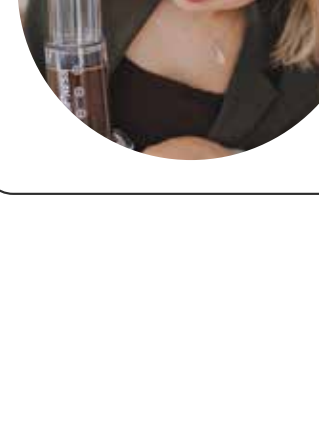
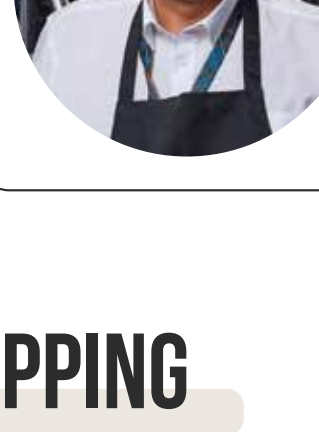
COMPETICIONES

 CATA DE CAFÉ PRO 11:00 a 14:00	 CAMPEONATO MEJOR CAFÉ CON LECHE Stand Central lechera Asturiana 15:00 a 18:00	 TORNEO ESPRESSO PRO 15:00 a 18:00
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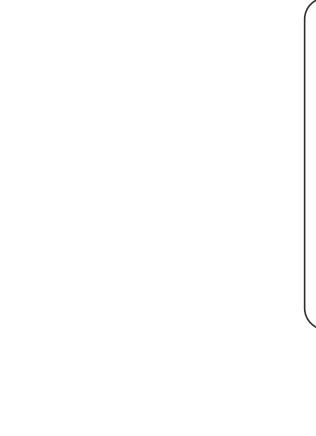
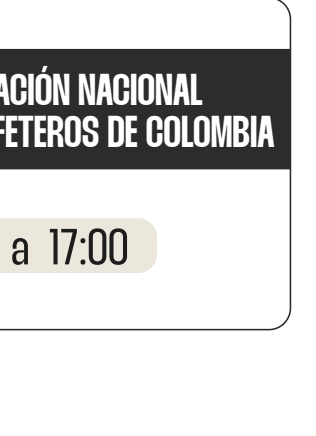
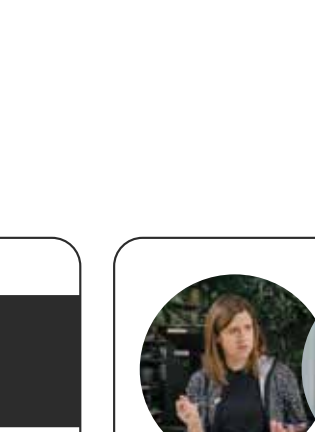
COMPETICIONES

 SPANISH COFFEE ROASTING CHAMPIONSHIP™ 9:00 a 19:00	 SPANISH BARISTA CHAMPIONSHIP™ 10:00 a 18:30
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MASTERCLASS

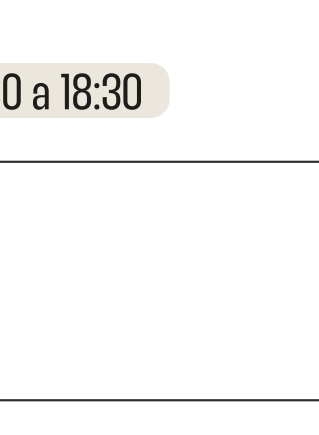
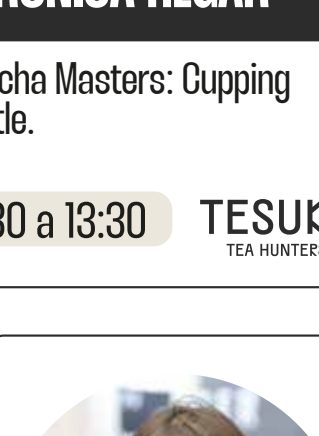
 JEAN ZULUAGA Y COFEELIPE Realidades de la economía de caficultura colombiana 10:00 a 12:00	 MAE COFFEE 12:00 a 14:00
 SARA SOLANES Mineralas APK Lab y Comprensión Sensorial 15:00 a 17:00	 ENNIO CANTERGIANI "Why does transparency matter?..." 17:00 a 19:00

ZONA CUPPING

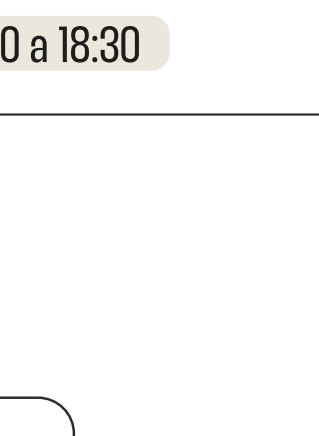
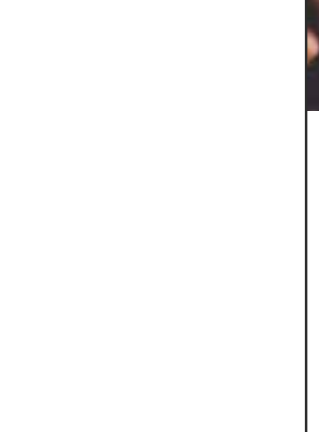
 FALCON COFFEES 10:00 a 12:00	 MAE COFFEE 10:00 a 12:00	 FINCA SHOP 12:00 a 14:00	 SHUXIAN 15:00 a 17:00
 FEDERACIÓN NACIONAL DE CAFETEROS DE COLOMBIA 15:00 a 17:00	 HECHO EN RISARALDA 17:00 a 19:00	 CROP TO CUP COFFEE 17:00 a 19:00	

DOMINGO 15

AUDITORIO PRINCIPAL

 MARCOS GONZÁLEZ "Marcos González, de Campesón de España al Mundial de Milán." 11:30 a 12:30	 PEPE UJÓN "Tomemos consciencia." Narrativa realista de un productor de ecosistemas y café moderno. 12:30 a 13:30	 FÁTIMA FÉLIX DOS SANTOS, LUCÍA BAWOT Y LUKASZ BOGUMIL GALESKI, MODERA ANA RUBIO We need to talk. Mental health in the coffee industry. 13:30 a 14:30
 TBCS ENTREGA DE PREMIOS 15:00 a 18:30	 SUBASTA CAFÉ VERDE 16:30 a 18:30	

ROASTER VILLAGE

 TANTTY HARTONO Rediscovering Liberica and Exotica - From Forgotten Varieties to The Global Stage. 11:30 a 12:30	 VERÓNICA HEGAR Matcha Masters: Cupping Battle. 12:30 a 13:30	 DAVID GASULL El Agua, factor clave para una excelente taza de café. 13:30 a 14:30
 MARIAM ERIN Innovation in Coffee & Service in the Middle East. 15:30 a 16:30	 SUNGHEE TARK Women Powered Coffee Manifesto. 17:30 a 18:30	

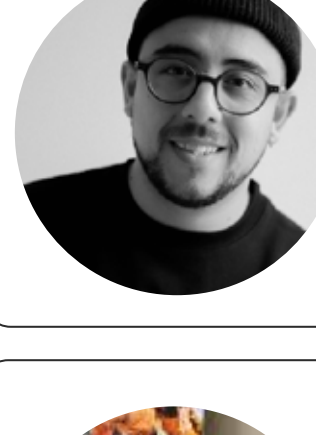
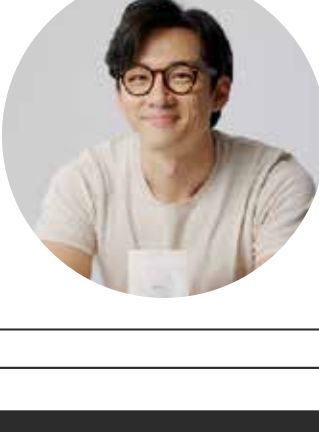
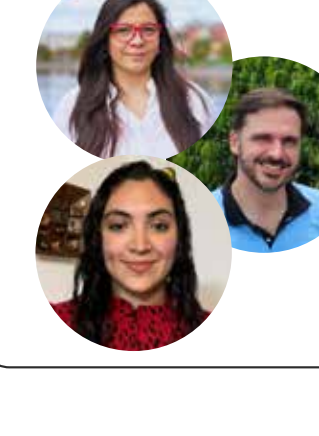
COMPETICIONES

 TORNEO CLÁSICO LATTE ART PRO ELIMINATORIAS FINAL 11:00 a 14:00 15:30 a 19:00

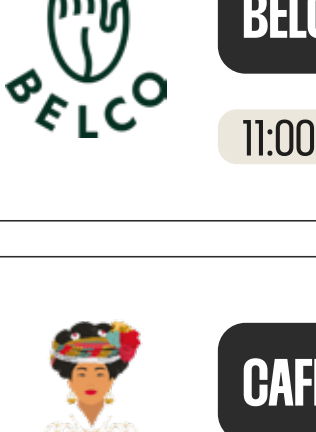
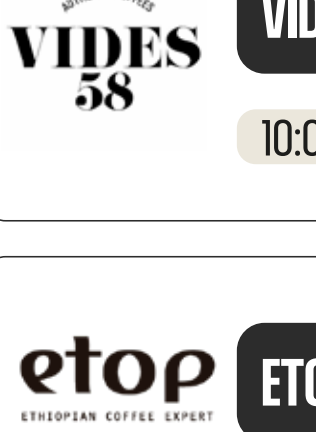
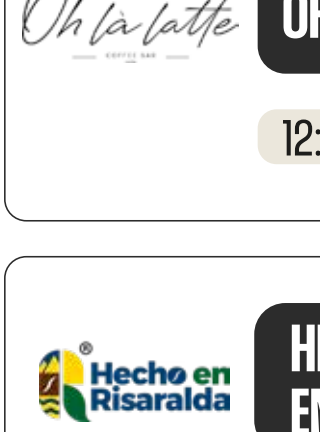
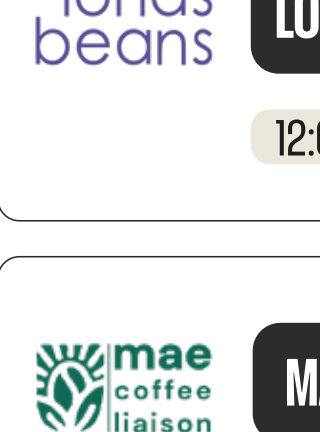
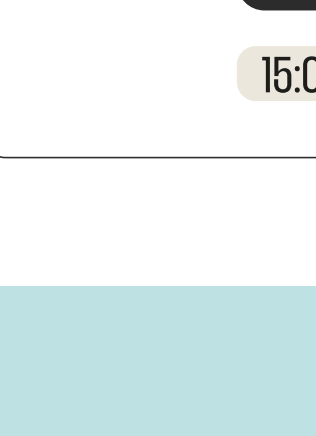
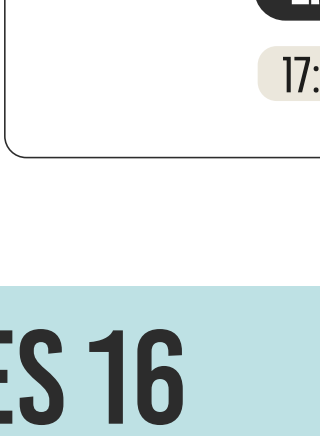
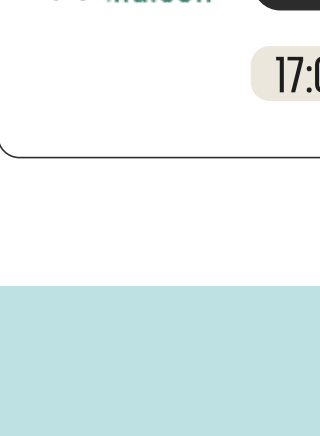
COMPETICIONES

 SPANISH COFFEE ROASTING CHAMPIONSHIP™ 9:00 a 18:30	 SPANISH BARISTA CHAMPIONSHIP™ 10:00 a 18:00
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MASTERCLASS

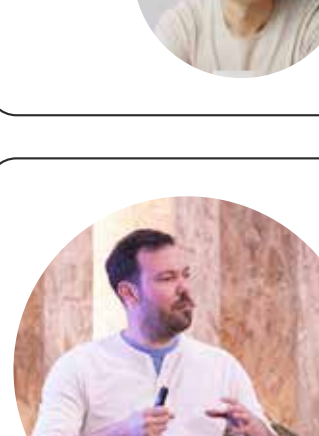
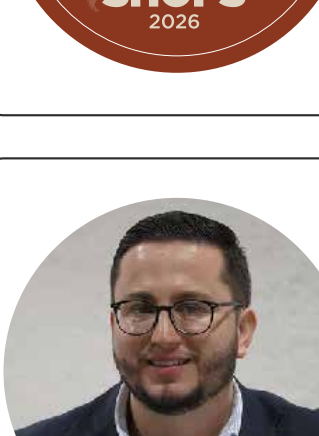
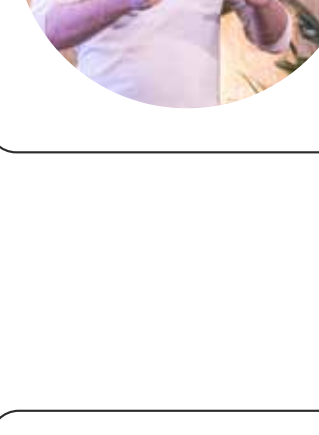
 MAXWELL MARTINELLI Interpreting Roast Color 10:00 a 12:00	 RODRIGO DURAN Especialista 101 10:00 a 12:00	 MAE COFFEE 12:00 a 14:00
 JOSIANA BERNARDES Café en Alta Definición: Innovaciones Analíticas que Transforman la Calidad y sabor en 2026. Hábitos de Melocotón para, con los menos en la máquina. 12:00 a 13:00	 LUZ STELLA ARTAJO "¿Dónde está el nuevo enfoque como evaluador sensorial? y la próxima vez Luz siempre bajo al paraguas de Specialty Bay Icons). 13:00 a 14:00	 BORAM UM From MBG to Building a Brand: Turning High Performance into a Coffee Business (Powered by Brazil) 15:00 a 17:00
 GWEN GUADARRAMA Formación y Quality Control: Claves para Elevar la Experiencia en el Café 15:00 a 17:00	 GLORIA PEDROZA Y LUCAS VENTURINI MODERA YIMARA MARTÍNEZ Procesamiento poscosecha aplicado al café Cosephora: estrategias de mitigación de riesgos y su impacto en los perfiles sensoriales. 17:00 a 19:00	

ZONA CUPPING

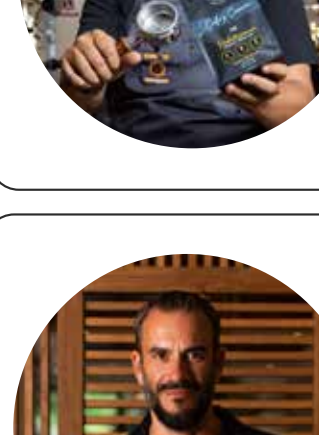
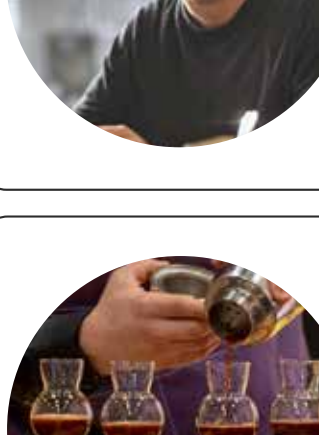
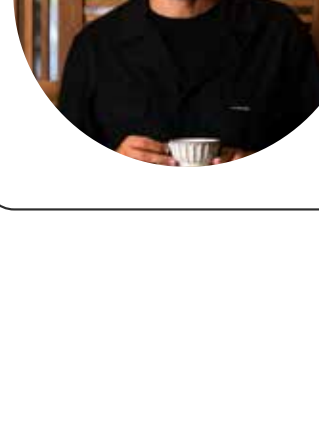
 BELCO 11:00 a 12:00	 VIDES 58 10:00 a 12:00	 OH LA LATTE 12:00 a 14:00	 LOHAS BEANS 12:00 a 14:00
 CAFÉ LI SÚ 15:00 a 17:00	 ETOP COFFEE 15:00 a 17:00	 HECHO EN RISARALDA 17:00 a 19:00	 MAE COFFEE 17:00 a 19:00

LUNES 16

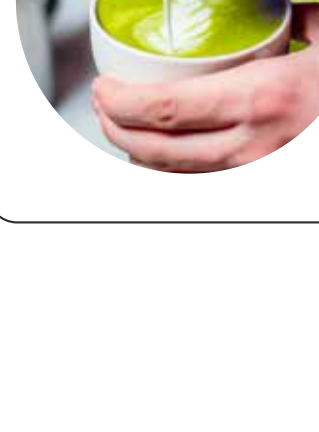
AUDITORIO PRINCIPAL

 JACK SIMPSON Y BORAM UM "How to Prepare for the World Barista Championship?" 11:30 a 12:30	 TOP 100 BCS 13:00 a 15:30
 SAMO SMRKE "Coffee acidity – Key to coffee quality" 16:30 a 17:30	 FRANCISCO ANDRÉS PIEDRA Café de Costa Rica: seguridad en un entorno de incertidumbre 17:30 a 18:30

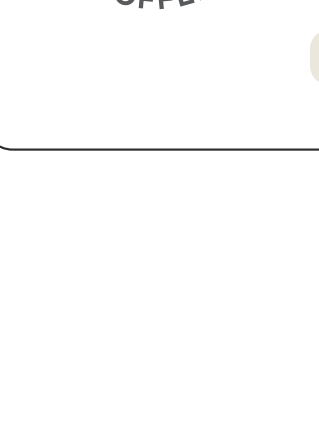
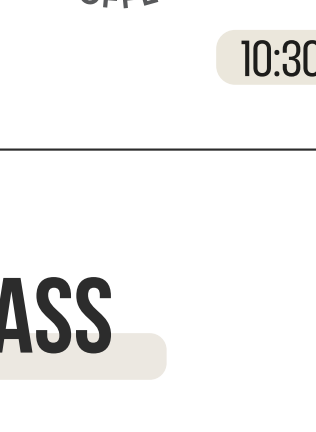
ROASTER VILLAGE

 DARVERIS La Ciencia aplicada al campo. 11:30 a 12:30	 KIM OSSEBLOK El barista que el mercado necesita hoy: Fundamentos, criterio y emprendimiento en el nuevo escenario del café de especialidad. 12:30 a 13:30
 STEFANOS DOMATIOTIS The future of Coffee Spaces: From coffee shops to hospitality platforms. 13:30 a 14:30	 CAMPEONATO COLD BREW 15:30 a 19:00

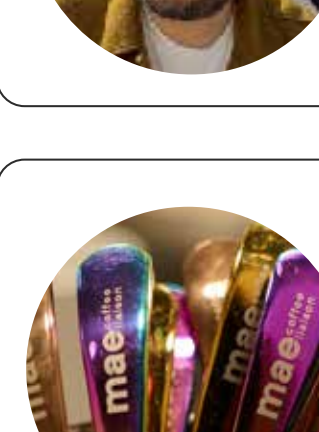
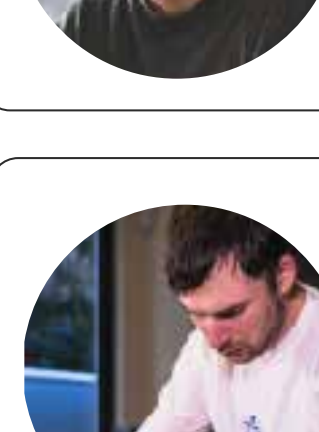
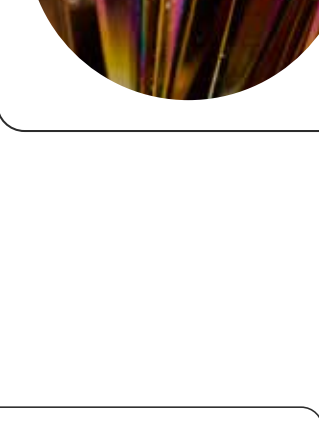
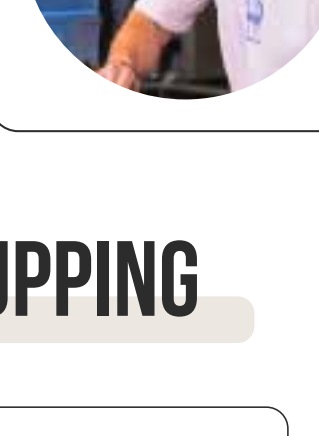
COMPETICIONES

 CHALLENGE DE LATTE ART EN MATCHA 10:30 a 14:30	 CAMPEONATO FILTRO 15:30 a 16:00
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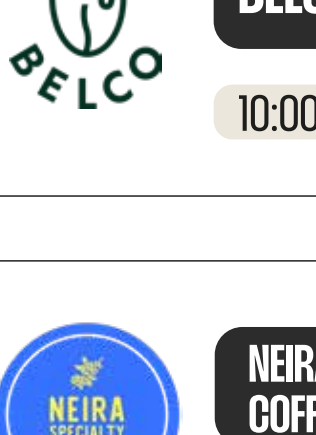
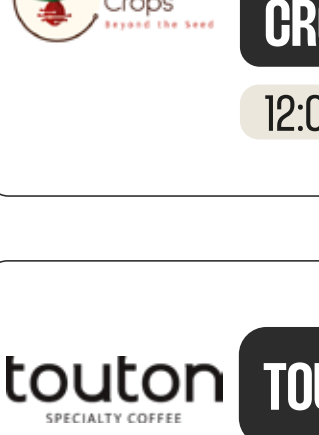
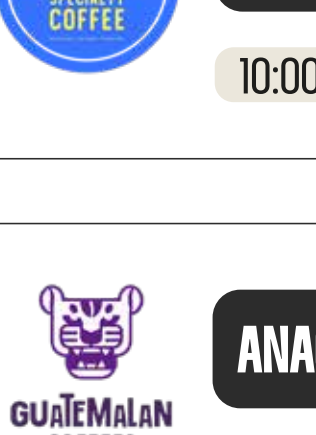
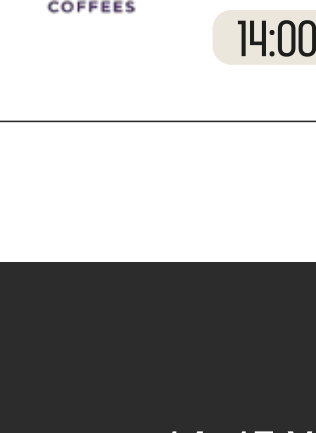
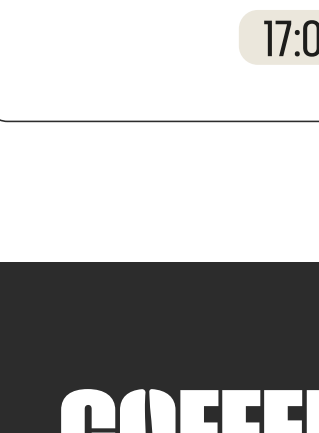
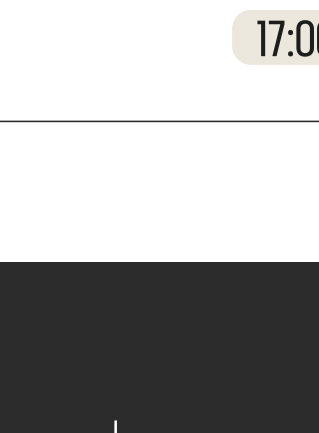
COMPETICIONES

 SPANISH COFFEE ROASTING CHAMPIONSHIP™ 9:00 a 18:00	 SPANISH BREWERS CUP CHAMPIONSHIP™ 10:30 a 17:00
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MASTERCLASS

 JUNIOR CAPOLINGUA Café y Ocinia en Juntos: Zero waste en un entorno de café de especialidad. 10:00 a 12:00	 KIM OSSEBLOK Cómo desarrollar tus sentidos para mejorar tu habilidad como catador de café 10:30 a 11:30
 MAE COFFEE 12:00 a 14:00	 JAVIER VIDAL Moka pot, historia, funcionamiento e innovación 12:00 a 14:00

ZONA CUPPING

 BELCO 10:00 a 12:00	 PROMISING CROPS 12:00 a 14:00	 FINCA SHOP 15:00 a 17:00
 NEIRA SPECIALTY COFFEE 10:00 a 12:00	 TOUTON 12:00 a 14:00	 KHIPU COFFEE 15:00 a 17:00
 ANACAFÉ 14:00 a 15:00	 HECHO EN RISARALDA 17:00 a 19:00	 FEDERACIÓN NACIONAL DE CAFETEROS DE COLOMBIA 17:00 a 19:00