

ICC - International Coffee Convention Program 2023

Saturday 30.09.2023

17:00 Congress opening

Rittersaal - Barockschloss Mannheim (The Knights' Hall - Mannheim Baroque Palace)

- General introduction (Steffen Schwarz, Introduction Scientific Committee)
- Introductory speeches:
 - The Novel Food Regulation - a major obstacle to sustainability in the coffee industry (Dirk W. Lachenmeier)
 - International plant treaty and Nagoya protocol: Why does it matter for the coffee community? (Christophe Montagnon)

18:30 Get together with buffet

Sunday 01.10.2023 - Congress Center Rosengarten

9:00 - 18:00 Working day 1

9:00 Introduction

9:15 Session 1 - Achieving sustainability through coffee by-products – (Moderation: Steffen Schwarz)

9:15 Keynote 1 - Coffee by-products for sustainable health promotion (Adriana Farah)

9:45 Lecture 1 - Coffee by-products: Economic opportunities for sustainability and innovation in the coffee industry (Mariano Peluso)

10:05 Lecture 2 - Economic potential of using coffee cherries and waste to produce biogas and activated carbon (Herbert Kowa)

10:25 Coffee break

11:00 Session 2 - Coffee cherry - waste to profit conversion – (Moderation: Adriana Farah)

11:00 Keynote 2 - How to increase farmers' incomes using coffee cherries (Jörg Rieke-Zapp)

11:30 Keynote 3 - Coffee fruit Cascara: A new sustainable way to drink coffee (Amaia Iriondo-DeHond)

12:00 Lecture 3 - Introduction into the flavour world of cascara (Ennio Cantergiani)

12:20 Lunch break

The logo for the International Coffee Convention (ICC) features the letters 'ICC' in a large, bold, black, sans-serif font.

international
COFFEE CONVENTION
30.09.23 - 03.10.23
www.coffee-convention.com

14:00 Session 3 - Coffea liberica the hidden champion of climate resilience – (Moderation: Dirk W. Lachenmeier)

14:00 Keynote 4 - Variability in Philippine *Coffea liberica* provides insights into development amidst a changing climate (Carmen Ablan Lagman)

14:30 Lecture 4 - New sensory lexicon for liberica coffee: Insights into the sensory attributes of the different origins, processing methods, elevation, and roasting (Rave Sun Kwok)

14:50 Lecture 5 - Liberica coffee development and refinement project in Sarawak Malaysia (Kenny Wee Ting Lee)

15:10 Lecture 6 - The aromatic fingerprint of fermented *Coffea liberica* (Catherine Kiefer)

15:30 Coffee break with cup tasting of Liberica

16:30 Session 4 - Innovating business and technology for the future of coffee – (Moderation: Steffen Schwarz)

16:30 Keynote 5 - Design thinking applied in the coffee industry: With Common sense to unexpected outcomes (Kirstin Kohler)

17:00 Lecture 7 - Innovation through digitalization in coffee roasting (Christian Müller)

17:20 Lecture 8 - Grinding uncertainty: Business model innovation as a strategy for coffee sector SMEs (Yves Zimmermann)

17:40 End of day 1

19:30 Corporate night on invitation (various locations)

Monday 02.10.2023 - Congress Center Rosengarten

9:00 - 18:00 Working Day 2

9:00 Introduction

9:15 Session 5 - Practical implications for the use of by-products – (Moderation: Maria Dolores del Castillo)

9:15 Keynote 6 - Sensorial and aroma profile of coffee by-products - Coffee leaves and coffee flowers (Marina Rigling)

9:45 Lecture 9 - Regulatory aspects and correct labeling of coffee by-products on the EU food market (Ann-Kathrin Kull)

10:05 Lecture 10 - Utilizing the antioxidant properties of coffee by-products to stabilize bioplastics (Mirko Rennert)

10:25 Coffee break

11:00 Session 6 - Biodiversity in coffee as a response to climate change – (Moderation: Adriana Farah)

11:00 Keynote 7 - Refreshing our R&D approach towards coffee farmers' profitability (Christophe Montagnon)

11:30 Keynote 8 - „The international conservation collection of coffee varieties“ at Wilhelma, Stuttgart, Germany – A first step towards preserving the diversity of coffee cultivars (Björn Schäfer)

12:00 Lunch break

14:00 Session 7 - Coffee and health – (Moderation: Dirk W. Lachenmeier)

14:00 Keynote 9 - Food security opportunities from plant to coffee cup (Maria Dolores del Castillo)

14:30 Lecture 11 - Instant cascara. A potential sustainable health promoter of gastrointestinal health. (Vanesa Sánchez-Martín)

14:50 Lecture 12 - Colonic fermentation of coffee melanoidins and resulting cardioprotective metabolites (Fernanda Machado)

15:10 Lecture 13 - The potentials of green coffee proteins as new functional food components (Harshadrai Rawel)

15:30 Coffee break

16:00 Session 8 - Changes in coffee consumption - New ways of drinking coffee – (Moderation: Steffen Schwarz)

16:00 Keynote 10 - Navigating the coffee business landscape: Challenges and adaptation strategies in a changing world (Mariano Peluso)

16:30 Keynote 11 - The new importance of coffee in the workplace (Aris Kaschafi)

17:00 End of day 2

19:30 Bus transfer from hotels to Schwetzingen castle

20:00 Aperero - Schwetzingen castle

23:30 Return journey by bus – Hotels

Tuesday 03.10.2023 - Congress Center Rosengarten

9:00 Working Day 3

9:00 Introduction

9:15 Session 9 - Challenges and future issues – (Moderation: Carmen Ablan Lagman)

9:15 Keynote 12 - 2023 Coffee challenges (Max Fabian)

9:45 Keynote 13 - Volatilomics, foodomics and fermentomics at trace levels: Role of modern untargeted benchtop analytical strategies in improving coffee research (Philipp Weller)

10:05 Lecture 14: Isotopic fingerprinting: A promising tool for coffee authenticity checks (Johannes Wintel)

10:25 Coffee break

11:00 Session 10 - Coffee, traceability and authentication – (Moderation Philipp Weller)

11:00 Keynote 14 - Identification of coffee species, varieties, origins, processing and preparation methods - A status report (Dirk W. Lachenmeier)

11:30 Lecture 15 - „Highvalue.Coffee Project“ and the growing importance of coffee traceability (Max Fabian)

11:50 Lecture 16 - Application of nuclear magnetic resonance spectrometry to coffee authentication (Jan Teipel)

12:10 Kaldi Award

12:45 Closing Ceremonie

13:00 Farewell lunch