**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**
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)

(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 Kaschefi)

17:00 End of day 2

19:30 Bus transfer from hotels to Schwetzingen castle

20:00 Apero - 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 authentification – (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