



11th - 14th November | Newcastle Jockey Club
Darling St Broadmeadow NSW 2292

COMPETITION ENTRY FORMS

GENERAL REGULATIONS

Eligibility for Entry

- Beans must be roasted in Australia.
- Chain Store/Coffee Franchise must have at least 3 stores under the same name.
- Must be a commercial roaster and provide ABN Number (excluding home roaster category)

HOW TO ENTER

Please fill out and fax back entry forms to 02 6583 7169 or email to info@cafeculture.com

(Entry Forms will only be accepted provided credit card details for payment are supplied on the Entry Form)

1. Approximately 1 month prior to the event we will send you 10 coffee bags (one per category).
2. You will need to fill the bags with 500g of the coffee for each of the categories you are entering.
3. Multiple entries per category are permitted.
4. All beans to be provided whole.
5. Write the corresponding category number in the box provided on the bag.
6. If entering multiple coffees in one category, please mark entries with; A, B or C, to correspond with your entry form. eg - *Category 1 Espresso: 1A, 1B, 1C etc*
7. Staple your business card to each entered bag *(this will be removed prior to the event)*
DO NOT write your business name on the coffee bags.
8. Return the coffee to the below address no later than Tuesday 3rd November 2015. (Melbourne Cup day)
9. Once we receive your entries they will be coded and stored correctly ready for judging.

Entry Fee

\$85.00 per bag entered *(including GST)*

Please send your coffee for judging to:

The Compak Golden Bean Roaster Competition
1/2 Arncliffe Avenue, Port Macquarie NSW 2444
Telephone: 02 6583 7163 Fax: 02 6583 7169

Closing Day of Entry (All coffee to be received by this date)

Tuesday 3rd November 2015 *(One week prior to The Golden Bean)*



GENERAL REGULATIONS



Coffee Categories

- 1 – Espresso (Short Black)
- 2 – Milk Based (Latte) - An espresso shot with stretched full cream milk
- 3 – Australian Grown (Milk Based)
- 4 – Organic (Espresso)
- 5 – Single Origin (Espresso)
- 6 – Decaffeinated (Milk Based)
- 7 – Pour Over Filter - Brewerover
- 8 – Pressed Filter Coffee - Espro (French Press Style)
- 9 – Chain Store / Coffee Franchise (Espresso) Must list Coffee Chain with entry.
- 10 – Chain Store / Coffee Franchise (Milk Based) Must list Coffee Chain with entry.

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- 11 – Home Roaster (Espresso)
 - 12 – Home Roaster (Milk Based)

To submit Home Roaster Entries

please download the Home Roaster entry form from
www.cafeculture.com/golden-bean-2015/downloads

Note: All Espresso brewed categories

Beverage prepared using a VST 20g basket, dosed with
 21.5 - 22 grams of coffee and packed according to industry standards, extracted and split
 into 2 espresso shots to deliver 25 - 30 ml in each cup.



First Prize – Winner of The Golden Bean Award 2015

Highest score (total of category 1 & category 2) – Trophy and VIP pass (including flights) to the 2016 Golden Bean. Acknowledgement for top places in overall Golden Bean classification.



Coffee Chain/Coffee Franchise Award

Highest score (total of category 9 & category 10) will be the overall winner of the Coffee Chain/ Franchise Award. Trophy and Franchise Review in Café Culture magazine.



Category Prizes

Highest scores for each individual category:
 Gold – Medal and editorial in Café Culture magazine
 Silver – 5 placings
 Bronze – 10 placings



Publication of Results

The Compak Golden Bean medal winners will be announced at the Australian Coffee Roaster Awards Dinner on Saturday 14 November 2015 and also on the Café Culture website www.cafeculture.com

The winners will have access to purchase The Compak Golden Bean medal category graphics/ stickers for their trade, retail and wholesale packaging.



GENERAL REGULATIONS

Competition and Judging Procedure

Every year following each event, the Golden Bean judging procedures are reviewed to ensure we continue to deliver the best outcomes and information to all coffee roasters.

- A calibration session will be conducted on the first day with all judges and ALSO daily for new arrivals to the event.
- Each coffee category will be judged by the same set of judges throughout with a head judge responsible for overseeing that category.
- Each judge will assess a maximum number of coffees in each session with pallet cleansing prior to each judging session.
- Upon registering, each delegate will be asked to advise their coffee judging qualifications and preferred category for judging eg. Espresso, Milk, Filter.

Calibration Session

The first session on Wednesday 11th November will be Judging Calibration to include a review of sensorial training, cupping terminologies and technical standards. Scoresheets will be reviewed along with the qualifiers of aroma, body, taste, flavour, acidity and mouth feel and how they relate to the scoring. Any judges arriving after 11th November will also be taken through this calibration process upon arrival.

Coffee Production Stations

- Pre coded bags ie. blind tasting process
- 4 x espresso coffee production stations
- 4 x Rancilio Classe 11 Xcelsius
- 2 x professional baristas per machine
- 2 x Compak Grinders per machine
- Guidelines for weight and extraction will be set at 21.5 -22 grams and split into 2 espresso shots of 25 to 30 mls
- Full cream milk heated to 60 - 65° (where applicable)

Judging Criteria

Samples will be judged on the following criteria:

Espresso Beverages

Category 1 – Espresso
 Category 4 – Organic (Espresso)
 Category 5 – Single Origin (Espresso)
 Category 9 – Chain Store / Franchise (Espresso)
 Category 11 – Home Roaster (Espresso)

Will be judged on:

Acidity, sweetness, body and balance
(combination of sweetness, acidity, body and overall flavour)

Milk Beverages

Category 2 – Milk Based (Latte)
 Category 3 – Australian Grown (Milk Based)
 Category 6 – Decaffeinated (Milk Based)
 Category 10 – Chain Store / Franchise (Milk Based)
 Category 12 – Home Roaster (Milk Based)

Will be judged on:

Sweetness, flavour, aftertaste and balance
(coffee cut through milk)

Filter Coffee

Category 7 – Pour Over Filter - *Brewover*
 Category 8 – Pressed Filter - *Espro (French Press Style)*

Will be judged on:

Sweetness, acidity, mouth feel, uniqueness of flavour and balance

PART 1

ENTRIES CLOSE - TUESDAY 3RD NOVEMBER 2015



INSTRUCTIONS ON COMPLETING THIS FORM:

- Use a black or blue pen and please print clearly.
- The Competitor must sign the entry form.
- Fax the entry form to 02 6583 7169 or email to info@cafeculture.com
- Approximately 1 month prior to the event we will send out coffee bags (*one per category*).
- You will need to fill the bags with 500g of the coffee for each of the categories you are entering.
- Multiple entries per category are permitted.
- All beans to be provided whole.
- Write the corresponding category number in the box provided on the bag.
- If entering multiple coffees in one category, please mark entries with; A, B or C, to correspond with your entry form. eg - *Category 1 Espresso: 1A, 1B, 1C etc*
- Staple your business card to each entered bag (*this will be removed prior to the event*)
DO NOT write your business name on the coffee bags.
- Return the coffee to the below address no later than Tuesday 3rd November 2015.
- Once we receive your entries they will be coded and stored correctly ready for judging.
- **MAIL COFFEE ENTRIES TO:** The Compak Golden Bean Roaster Competition
1/2 Arncliffe Avenue, Port Macquarie NSW 2444



COFFEE COMPANY ENTRY

Roaster Company Name:

Surname:

First Name:

Roasters Name:

ABN:

Postal Address:

Suburb:

State:..... Postcode:

Daytime number:

Mobile:

Fax:

Email:

Please send completed ENTRY FORMS (Pages 4, 5 and 6) to
Fax: 02 6583 7169 OR **Scan/email:** info@cafeculture.com
 OR **Mail:** The Compak Golden Bean, PO Box 5728, Port Macquarie NSW 2444



ENTRIES CLOSE - TUESDAY 3RD NOVEMBER 2015



Entrant Declaration

I, the above-named person, apply to enter the product samples on this entry form.

I, the above-named person, am registered for GST: Yes No



Payment Details

Please retain a copy of this entry form for your records.



Please debit my Mastercard Visa Amex

For the amount of \$

Card Number:

Card Expiry Date: CCV#:

Cardholders Name:

Cardholders Signature:



Privacy Act

Winners will be announced through Café Culture magazine, the Café Culture website, www.cafeculture.com and other national media. This information could be made available to other third parties for purpose of promotion or as otherwise allowed under the Privacy Act 1988.

Please do not publish my details in any magazine or on any website relating to The Compak Golden Bean Coffee Roaster competition and conference

Are you available for media opportunities and free product trials/sampling with Golden Bean sponsors Y / N



Conditions of Entry

1. I hereby apply to enter the following Product Samples subject to the terms and conditions set out in the Café Culture General Regulations for The Compak Golden Bean Coffee Roasters Competition 2015 and I agree to be bound by these Regulations and the conditions detailed in this Entry Form.
2. I hereby certify that the information contained in the Entry Form is true and correct.
3. This Entry Form and the Regulations shall constitute the whole agreement upon which Entries are submitted and I agree that all representations and statements not appearing herein or in the Regulations are excluded.
4. Refunds: Once payment has been made, a no refund policy applies.

Signature of Competitor:

Date:

Please send completed ENTRY FORMS (Pages 4, 5 and 6) to

Fax: 02 6583 7169 OR **Scan/email:** info@cafeculture.com

OR **Mail:** The Compak Golden Bean, PO Box 5728, Port Macquarie NSW 2444

PART 3

ENTRIES CLOSE - TUESDAY 3RD NOVEMBER 2015



Category No.	Coffee Title/Brand Name	Name of Coffee Roaster	Single Origin or Blend	Country(ies) of Origin of Bean(s)	Production (kg/week)
1. Espresso					
2. Milk Based					
3. Australian					
4. Organic					
5. Single Origin					
6. Decaf					
7. Pour Over Filter					
8. Pressed Filter					
9. Chain/Franchise Espresso					
10. Chain/Franchise Milk Based					

Summary of Fees (to be completed by entrant)

Total Qty	Fee (incl GST)	Total Entry Fee Amount
	\$85 per Entry per Category	\$

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