



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

## HOME ROASTER COMPETITION ENTRY FORMS

### GENERAL REGULATIONS

#### Eligibility for Entry

- Beans must be roasted in Australia.
- Home Roaster Categories – must be roasting for own use only (no commercial roasting) and coffee roaster must be valued under \$2,000.

#### HOW TO ENTER

Please fill out and fax back entry forms to 02 6583 7169 or email to [info@cafeculture.com](mailto: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 coffee bags (*one per Home Roaster 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. Return the coffee to the below address no later than Tuesday 3rd November 2015.
8. Once we receive your entries they will be coded and stored correctly ready for judging.

#### Home Roaster Entry Fee

\$30.00 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

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

## GENERAL REGULATIONS

**Coffee Categories**

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

**Commercial Categories**

- 1 – Espresso (Short Black). Beverage prepared using a single basket correctly dosed and packed according to industry standards to deliver 25 - 30 ml of concentrated beverage covered with a golden layer of crema.
- 2 – Milk Based (Latte). An espresso shot with stretched full cream milk and no chocolate.
- 3 – Australian Grown (Milk Based)
- 4 – Organic (Espresso)
- 5 – Single Origin (Espresso)
- 6 – Decaffeinated (Milk Based)
- 7 – Pour Over Filter - Chemex
- 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.

**To submit Commercial Roaster Entries**

please download the competition entry form from  
[www.cafeculture.com/golden-bean-2015/downloads](http://www.cafeculture.com/golden-bean-2015/downloads)

**Home Roaster 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 14th November 2015 and also on the Café Culture website [www.cafeculture.com](http://www.cafeculture.com)

## 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:**

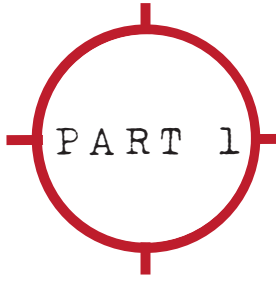
Sweetness, flavour, aftertaste and balance  
*(coffee cut through milk)*

**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



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*  
*DO NOT write your 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



**HOME ROASTER DETAILS**

Surname: .....

First Name: .....

Postal Address: .....

Suburb: .....

State:..... Postcode: .....

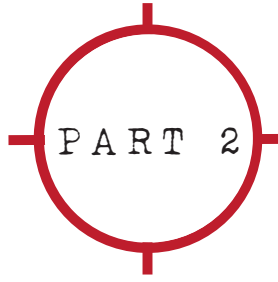
Daytime number: .....

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



### Exhibitor Declaration

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



### Payment Details

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



### Please debit my

Mastercard       Visa       Amex       Diners

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](http://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, 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](mailto:info@cafeculture.com)

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

# PART 2

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)
11. Home Roaster Espresso					
12. Home Roaster Milk Based					

Summary of Fees (to be completed by entrant)

Total Qty	Fee (incl GST)	Total Entry Fee Amount
	\$30 per Entry per Category	\$

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 PO Box 5728, Port Macquarie NSW 2444