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APRIL 2023

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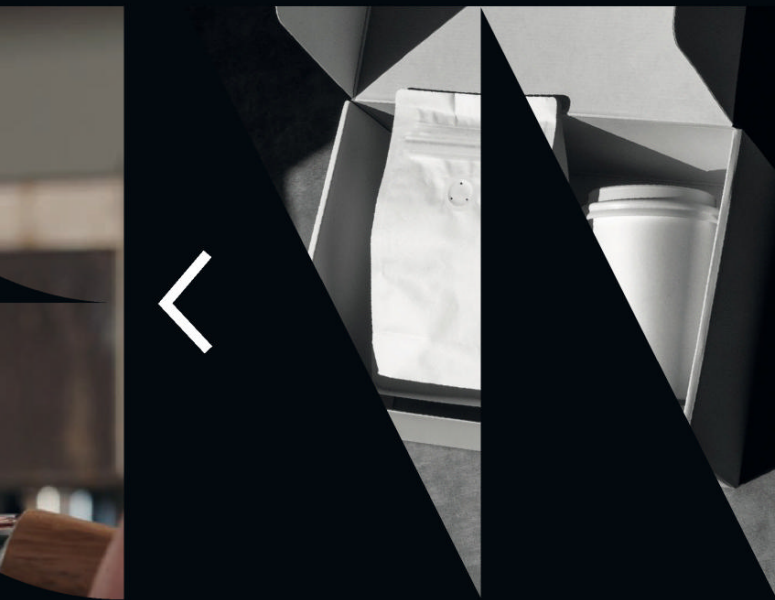
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BeanScene covershoot



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On the day the *BeanScene* team went to visit Campos Coffee's new flagship café on Chapel Street in Melbourne, the line out the door was a telling sign there was something special about this place. The lure of free coffee for a week was a good incentive, but beyond that, was an early promise from many locals to support the café beyond its seven-day free coffee trial.

"To see the coffee shop full with customers and the Campos team run off their feet was an incredible site to witness after the global pandemic brought the city to a standstill," says *BeanScene* Editor Sarah Baker. "The talent beyond the bar, the variety of coffees on offer, and the beautiful warm environment was something I wanted to celebrate for the cover of our April edition. The end result is lively, vibrant and embraces the quality Campos is famous for."

Since opening in February, the flagship café has become a community hub for coffee lovers to learn, indulge, and enjoy. Partnering with interior design agency, Guru Projects, the café is inspired by the nostalgia and warm colour tones of traditional European espresso bars – rich in detail, yet pared back and refined, exuding a contemporary elegance in its simplicity.

Campos Coffee Commercial Director John Ronchi and Chapel Street Flagship Manager Rafael Lopes helped coordinate the cover shoot. The day of the shoot was Rafael's first time tasting the featured cover coffee, and he was delighted with the results.

"We love creating incredible coffee experiences and we are grateful to work with *BeanScene*'s team to capture our new El Dorado single origin, brewed using a beautiful V60," he says.

This is a unique single origin from Finca El Dorado in Ecuador and will be available from Campos throughout the month of April.

"We were introduced to farmer Bernie Uhe and his coffees at Finca El Dorado through the inaugural Ecuadorian Cup of Excellence competition in 2021. The tropical fruit and floral profile dominated by lychee and jasmine make a great-tasting coffee and help us deliver an exceptional single origin experience to customers," says John.

BeanScene photographer Blake Storey was tasked with capturing the cover shot in between the hustle and bustle of the busy café on a Thursday morning, taking a variety of images that highlight the detail of the filter coffee bloom, and the environment in which it's created. The final shot is a celebration of a coffee that resembles what Campos Coffee is best known for – specialty coffee for its coffee community to savour. ■

For more information about the coffee, visit camposcoffee.com



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CONTRIBUTORS

Each issue of *BeanScene* we profile a few of our talented contributors.



Amy Zhang is the 2022 ASCA Australian Latte Art Champion. Born in China, Amy is a Coffee Quality Institute-certified Q Grader and Barista Trainer, basing many of her latte art patterns off her favourite Disney films. Amy won the 2022 ASCA Northern Region Latte Art Championship, and the 2022 National title. She currently works at The Maillard Project in Brisbane, Queensland.



Emma McDougall is the Communication and Administration Coordinator for the NZSCA. After gaining a degree in hospitality management, Emma has worked in Sydney, Dublin, Auckland, London, and most recently, Wellington. She has owned and managed cafés and tech-judged the New Zealand Barista Championship in 2015 and 2016. Now, she gets to help run them. One of the greatest joys she gets from the coffee industry is watching young people progress through their coffee journey.



Babin Gurung is the New South Wales Barista Trainer of UCC Australia and Coffee Lead for McDonald's. With a Masters degree in accounting from the University of Southern Queensland, the only numbers Babin crunches these days are extraction and dose times. He came to Australia from Nepal in 2008 to study, fell in love with coffee, and hasn't looked back. Babin has worked at many different cafés in Sydney, and enjoys sharing his coffee knowledge to help build new generations of baristas.



Fabio Cordovado is the Chief Executive Officer of Coffee Works Express. Founded in the 1990s, Coffee Works Express has become an equipment distributor of many iconic manufacturers to the Australian market, including Wega, Astoria, Mazzer, and Slayer, and BRITA for its water filtration products. In 2016, Coffee Works Express expanded its national reach and partnerships with international manufacturers through the acquisition of Coffee Machine Services in Victoria.

A word from the Editor



BeanScene[®]

Magazine

The human connection

Sometimes you've got to live your life to have something to say. These were the words echoed by one of my favourite musicians recently when I finally got to see them live in concert, in what seemed like an influx of international artists fulfilling the backlog of postponed Australian tours.

The sentiment struck such a cord that I pulled out my phone and scribbled it down in notes so I wouldn't forget it. Just 48 hours prior, I had jumped off a 16-hour flight from Los Angeles on the way home to Melbourne after an incredible week at Sustainable Harvest's Let's Talk Coffee event in Honduras. For the first time in three years, it felt like I had lived. I got to relive the feeling of airport travel, readjusting to a different time zone, presenting to a large crowd, the joy of meeting new people, even the challenge of living out of a suitcase. It was fulfilling and satisfying.

More than that, I valued the very thing I had missed over the past few years: the power of human connection. From the random friendships I struck up over conversation at a restaurant bar, to readers of the magazine who reached out with a hug, it validated a level of energy you can never receive from a new Zoom meeting invitation.

At the Let's Talk Coffee event, I was honoured to moderate the Australian panel alongside Lucy Ward of St Ali Coffee and Debra Knight of Knight Mattingly Coffee Roasters. After our hour-long discussion highlighting the trends, challenges and unique points of difference of the Australian market, a young Colombian coffee farmer approached me with a huge smile on her face. She told me how she had listened intently to the Australian panel and thanked me for mentioning her family farm in an article I had once written to promote a Colombian cupping event. In turn, she had received attention from the Colombian consulate which helped boost the farm's profile. *BeanScene's* purpose has always been to grow and support the Australian coffee market and the people and products within it, but this connection proved a reminder of the positive impact of the written word, and its power to make a difference.

It's with this mindset that we use this edition as a beacon to story-tell and celebrate. This includes our cover story at Campos Coffee's new Melbourne flagship café, the longevity of Bonsoy, and Paul Geshos of Mecca Coffee's early support of specialty coffee in the Sydney market, amongst many more. It's encouraging to see so many people, brands and products truly living, with plenty to say.

SARAH BAKER

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FOREVER INDEPENDENT



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ASCA REINSTATES AUSTRALIAN BARISTA AND BREWERS CUP COMPETITIONS

The Australian Specialty Coffee Association (ASCA) has confirmed that the 2023 Vitasoy Australian Barista and Brewers Cup Championship will take place from 8 to 12 May at The Industrie in Coburg North, Melbourne.

The winners of these competitions will represent Australia in the World Championships taking place from 22 to 24 June in Athens, Greece.

ASCA has confirmed that the 2022 rules and regulations for both competitions will be used. The Barista Attitude Tempesta espresso machine and Victoria Arduino Mythos MY75 Grinder will be used for the Barista Championship, while the Mazzer ZM Grinder will be used for Brewers Cup Championship.

The competitions will run as one open heat, followed by one Semi-Final and one Final, where the top six competitors from the Semi-Final heat will compete in the



The Australian Barista and Brewers Cup competitions will take place in May.

Final round.

ASCA will livestream the Final in its

entirety, with slightly scaled down versions for the open and Semi-Finals rounds.

THE ALTERNATIVE DAIRY CO. CROWNS ALTERNATIVE BARISTA SMACKDOWN SA CHAMPION



The Alternative Dairy Co's top three SA Smackdown baristas from left: Duy Thanh Vo, Rohit Pun, and Jeni Huiying Cheung.

Rohit Pun of Swedish Tarts has won The Alternative Dairy Co.'s third Alternative Barista Smackdown, which took place on 20 February at Kindred Coffee's Plant 3 Bowden location in Adelaide.

Jeni Huiying Cheung was runner-up and Duy Thanh Vo placed third.

According to The Alternative Dairy Co., the event was highly anticipated among Adelaide's coffee community, with more than 100 spectators watching as 32 baristas

competed head-to-head in the plant-based smackdown.

In the finals, both competitors had to create three latte art patterns using different alternative milks. Rohit's tulip, inverted swan, and two bunnies made with almond, soy, and oat milk, earned him the top spot and \$1000 in prize money. Rohit will compete in the grand final on 15 June at Veneziano Coffee Roasters in Richmond, Victoria.

Jibbi Little, The Alternative Brand Ambassador and 2022 World Aeropress Champion; Alex Loft, Co-founder of Kindred Coffee; and Sam Hermel, Owner of Milk Chef, judged the smackdown. The judges evaluated the latte art based on contrast, definition, and complexity.

The next Alternative Barista Smackdown in the national tour was set to take place on 30 March at St Ali in Melbourne, Victoria.



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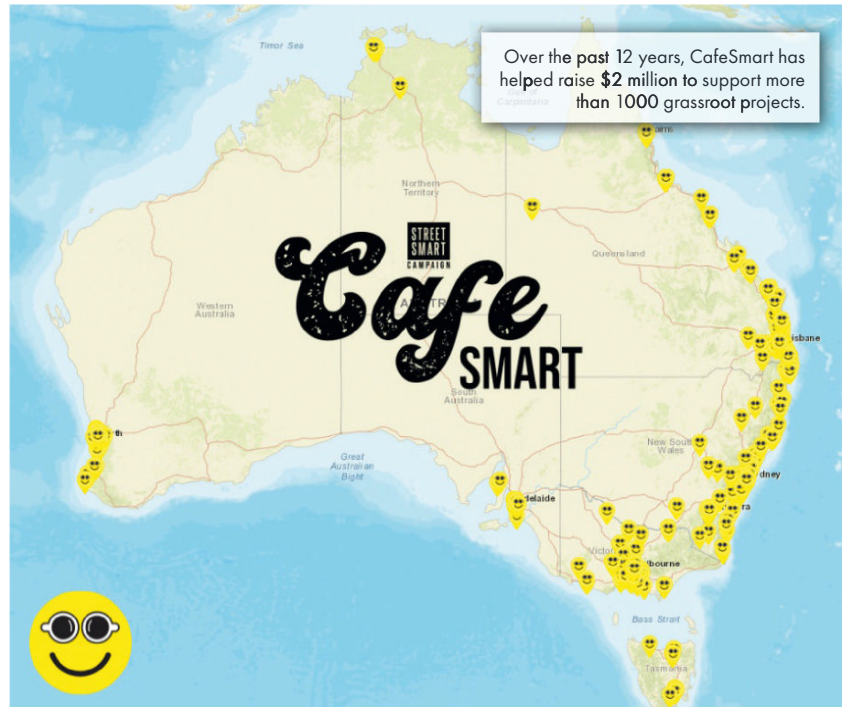
SIGN UP TO CAFESMART 2023

Streetsmart Australia has announced CafeSmart 2023 will take place from 1 to 7 August. Over the past 12 years, the event has helped raise and distribute close to \$2 million across more than 1000 projects tackling homelessness.

“The power of CafeSmart is that donations collected through cafés, coffee roasters, corporate partners, and coffee lovers, are pooled together to provide a whole of community response to fund vital services. It is a powerful collaboration that results in meaningful impact on the ground, local to the cafés that are involved,” says Cynthia Mac Caddon, Partnerships Manager of StreetSmart Australia.

Coffee roasters get involved by connecting their café network to the initiative and in many cases by fundraising with their bean sales. Cafés participate by promoting the event with their customers for a whole week, and by donating \$1 per coffee sold on the main day.

Every year, CafeSmart grants are supporting grassroots organisations and plugging funding gaps for frontline services that are targeting marginalised communities.



CafeSmart 2023 is being made possible through lead national Principal Sponsors made by Fressko, La Marzocco Australia and Vitasoy. Coffee Tools Distributing will

join as a supporting sponsor for the first time this year.

For more information and to sign up, visit streetsmartaustralia.org/cafesmart/

VENEZIANO LAUNCHES RTD OAT MILK ESPRESSO MARTINI

Veneziano Coffee Roasters has announced the launch of its ready-to-drink oat milk espresso martinis. This marks the roaster's first alcoholic RTD beverage, featuring two espresso martini varieties, Espresso Martini and Magic Martini.

The classic Espresso Martini includes coffee liqueur, its own Melbourne roasted

“We’re really proud to bring our espresso martini products to market, the Magic Martini in particular. We’ve had lots of fun in the past creating alcoholic signature drinks as part of the Australian coffee competitions and in our own cafés, but it’s the first time we have experimented with pairing alcohol and specialty coffee in a range that consumers can enjoy. The Magic Martini is the first of its kind in a ready-to-drink format,” says Veneziano’s

Head of Research and Development, Pete Licata.

“We didn’t just want to make a regular espresso martini, we wanted there to be something unique and special about it. We made our own coffee liqueur and chose to add the lemon myrtle and wattleseed extracts because they’re classic Australian ingredients, but more importantly they pair so well with the coffee component of the drink.”



cold brew coffee, and vodka infused with lemon myrtle and wattle seed extracts.

The Magic Martini is a blend of its vodka Espresso Martini recipe, oat milk, and a touch of Himalayan pink salt and rosemary extracts to create a well-rounded flavour experience.

IWCA AUSTRALIA CELEBRATES INTERNATIONAL WOMEN'S DAY

The International Women's Coffee Alliance Australian Chapter (IWCAA) celebrated International Women's Day on 8 March by hosting several social events around Australia.

The Victorian took place at Five Senses Coffee in West Melbourne, while the New South Wales event took place at Numero Uno Coffee Roasters in St Peters. The event in Western Australia took place at Five Senses Coffee in Northbridge.

Each event recognised the contribution of women from all backgrounds who have made significant strides in the coffee industry.

“IWCAA believes that true inclusion and belonging require learning from and meeting with the local communities to understand their needs,” says IWCAA President Veronica Ponce.



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Stuff on the scene

Barista Technology Australia Puqpress M Bundles

Barista Technology Australia, which now has more than 60,000 Puqpress automatic tampers in the Australian market, is expanding its M Series range with grinder integrations. The M Series Puqpress now works seamlessly under almost every grinder in the Australian specialty coffee market. When using a Mazzer, Anfim, Mahlkönig, Mythos, or Markibar grinder, Barista Technology Australia have a Puqpress to suit. Discover better workflow with Barista Technology Australia's grinder bundles and now even more competitive prices for wholesale and retail customers. Barista Technology Australia invites café customers to call the team today to discuss their needs. For more information, visit www.baristatechnology.com.au



Wolff Coffee Roasters Autumntime Blend

Autumntime Blend is a seasonal coffee blend that is specifically designed to evoke the warmth and comfort of autumn. This coffee is a medium roast that features a balanced blend of flavours and aromas that are reminiscent of the season. Consumers may find hints of orange zest, sweet spice, walnuts and plum in this coffee blend. It's ideal for sipping on a crisp autumn morning or for enjoying a mid-afternoon pick-me-up during a chilly day. Autumntime Blend is a great way to bring the flavours of fall into a daily routine and to celebrate the changing of the seasons. For more information, visit wolffcoffeeroasters.com.au



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The TONE Touch 03 single serve brewer unleashes the full potential of coffee at the touch of a button. The intelligent recipe development system enables 100 per cent customisation of coffee beverages including the ability to vary product, volume, flow, strength, and temperature. The Touch 03 offers controlled agitation, programmable flow rates, and detailed adjustment of pulse patterns at different stages of brewing (blooming, turbulence, and development). The boilerless standalone brewing system sustainably channels brew water through a highly innovative heating element that eliminates the need for a traditional heating phase. The barista can easily adjust brew recipes to profile various coffee beverages by varying temperature, brew time, and a host of other parameters. The brewer has all the operational capability to take the modern brew bar to the next level. For more information, visit baristagroup.com.au



Naked Syrups

Naked Syrups is a complete beverage brand that only uses natural flavours and colours, supplying beverage powders, flavourings, sweet sauces and more. The Naked Syrups range has been designed so that it can be used across a café menu for multiple options throughout the year such as baking, sodas, frappes, iced teas, and cocktails. The Australian made, gluten free, Vegan Australia Certified brand aims to indulge the senses or take each consumer back to their childhood with true flavours, balancing sweetness, and taste in every bite and sip. For more information, visit www.nakedsyrops.com.au, call 02 87113660 or email info@nakedsyrops.com.au to find out more.

Piazza D'Oro Organic blend

Piazza D'Oro cares about sustainability and wants to contribute to a better world for people and nature. That is why it sources coffee responsibly by buying from Rainforest Alliance Certified farms. The Organic blend is its most sustainable coffee blend and is also ACO Certified Organic. This double certified blend helps make an impact from earth to bean and from bean to cup when cafés choose to serve this blend. Piazza D'Oro Organic has flavours of caramel mixed with layers of milk chocolate and honey sweetness. Cafés will also have access to a range of branded Biocup® certified compostable take away cups and lids and a range of trade marketing assets to signpost its coffee to consumers looking for a quality cup of coffee. The Organic blend will be available from May 2023.

For more information, email au.hello@piazadoro.com.au



Fiorenzato grinders

Coffee Machine Technologies (CMT) supports innovation and provides a glimpse into the future with Fiorenzato grinders.

The new 2023 touchscreen IPS display allows for quick access to dose adjustments, daily consumption statistics, burr condition and more. The Pro Line of grinders offer a detachable grinding chamber, enabling a simple, intuitive, and quick method of maintenance and cleaning that does not result in the loss of grind setting. CMT commercial electronic Fiorenzato grinders come standard with Red Speed Burrs, a long-lasting steel coating that keeps burrs sharper for longer by reducing friction by up to 40 per cent, and increasing hardness by 30 per cent. Red Speed burrs reduces service maintenance costs and replacement frequencies.

Fiorenzato XGi Grind by Weight grinders include innovative patented technology calculated in grams, set only once, guaranteeing precise dose and avoiding waste. An algorithm constantly monitors each shot to ensure accuracy and consistency.

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TEMPESTA
BARISTA ATTITUDE

A Sydney Mecca

BeanScene talks to Mecca Coffee Founder Paul Geshos about farmer relationships, growth, and the continued importance of transparency in the supply chain.

In 2005, Paul Geshos realised most of Australia's coffee roasters had very limited access to transparency at the farm and origin level, despite a mature and booming café culture.

When questions surfaced like 'who grew this coffee, how much do the farmers get paid, and why does this lot taste so different to that one?', Paul found the answers unclear. Determined to discover them for himself, Paul founded Mecca Coffee with the aim of recognising those at the start of the supply chain.

"In the beginning, getting access to coffee was the biggest hurdle. When we started out, we were a small company, and it didn't make sense to just hop on a plane and start buying coffee, so we had to go through the process of dealing with the local supply chain, and it was really hard. We didn't really like anything they had to offer. There was the occasional coffee that slipped through the cracks, like a nice Ethiopian Sidamo, but the brokers probably had no idea of its provenance," Paul says.

At the time, Paul says the people who were bringing coffee to Sydney were relying solely on existing supply chains, second-generation traders who were in a bubble with their existing supply chains.

"That's how they built their business, and unless those guys were getting pushed, they weren't going to change. To try and find those big specialty coffees requires a lot of work. It requires having someone

travelling and on-the-ground at origin. It means cupping a lot, it means investing more money, and it just didn't make sense for those guys," he says.

As Paul eloquently puts it, "you can't access quality unless you seek it out".

After a couple of years, Mecca Coffee was in a position to buy its own green coffee, and Paul went to El Salvador and Colombia to buy direct from farmers.

"Back then, nobody really gave you a map how to do it, whereas nowadays it's a different story. It's very easy to share information. At the time you pretty much had to go and figure it out for yourself," he says.

"When I did my first buying trip I think I bought about 10 bags of coffee each from a lot that the producer had prepared specifically for me. Having coffee that we had hand-selected, but not only that, it was prepared for us, that's kind of how it all started."

Visiting origin is a commitment Paul has continued. He travelled to Mexico in January with Head Roaster Dan May, the first time out of the country since the pandemic and, most importantly, the first visit for Mecca Coffee.

Paul says green bean coffee suppliers Caravela Coffee and Azahar Coffee introduced him to the dynamic and evolving coffee scene in the two prolific regions where its coffee is grown, Eastern Sierra Madre and the Southern Sierra Madre

Mountain in Oaxaca, and the Sierra Madre de Chiapas in Chiapas.

"Travelling to Mexico, or any coffee-producing countries we work with, has always been about broadening our understanding of the culture, and strengthening our relationship with the people we work with. Each country is different, each has its own level of difficulty in crossing the country, and mountain ranges where the producers and coffee are located," he says.

Paul says it's easy to talk about the impact of the soil, altitude, and variety on flavour quality. It's much harder to recognise the effort and work that goes into creating the infrastructure of mountainous regions, or the difficulties of navigating shipping lanes.

"We always try to keep in mind the many hands that have touched our coffee before us. Those who have taken so much care and pride in their work before it arrives at our door. We really believe that we are a small piece of the puzzle, so we do our best to honour the efforts of the full community of people working together to bring you delicious coffees every day," he says.

Thanks to prioritising transparency since its inception in 2005, Mecca Coffee has transitioned from a compact café in Sydney's CBD to one of Australia's most respected roasters, with a second café in Ultimo and a large roastery and headquarters in Alexandria.

Today, the Australian roaster supplies coffee to many cafés along the east coast, including its own flagship outlets. But beyond its growth, has been a commitment to quality since day one.

"We started this place as an outlet for really great coffee. We have spent many long flights, road trips, Skype sessions and coffee dates asking how we can do better for our planet, and for the people who deserve more recognition for producing good quality coffee," Paul says.

"We haven't compromised on our standards since day one, and that's the reason we're still here so many years later."

Mecca Coffee has been roasting at the Alexandria site for 12 years, but the chance to take over and expand into the front of the space in 2015 came at the ideal time.





PAUL GESHOS

Like so many in coffee, Paul started in a different profession. He was a musician, studying at the Sydney Conservatorium of Music for four years, all the while supplementing his income by working in cafés and bars. Eventually, Paul realised music was more sustainable as a hobby, and gradually became more involved in the specialty coffee side of hospitality before opening Mecca Coffee.



Paul Geshos (far right) on his trip to Mexico in January 2023 to visit producers.

To commemorate 10 years in the industry, Paul unveiled the updated Alexandria space with upgrades that tie together the roastery, new-look café, and workshop.

“It’s been a long arc to the story,” says Paul. “It’s funny that it’s intersected with our 10-year anniversary, because this kind of space is what we wanted to do originally.”

“The proportions are generous, which is what we really wanted,” says Paul. “There are offices upstairs, a room for cupping and training and an expanded kitchen. It’s a chance to extend the menu, too, with all food made on-site apart from the bread and pastries.”

Celebrating 18 years this year, Paul says the roastery still feels like a start-up, filled with as much enthusiasm and fresh ideas as the day he started the company.

“While we’ve been around for some time, there’s still a young and vibrant energy here at Mecca Coffee. As a business owner, my problem isn’t finding new ideas, it’s just prioritising which ones to pursue right now. Our history and experience only make us more excitable,” he says.

“As one of the pioneers of specialty coffee in Sydney, we’re quite proud of our history and our impact over the years. We’re proud of Australian coffee in general. Our collaborative approach to business has

stood the test of time and solidified our success in the Australian coffee industry.”

Paul says his hands-on approach to business has been the most rewarding part of his journey. He is eager for Mecca Coffee to create continual and consistent changes in order to improve everyday lives through the relationships it creates, products it develops, and knowledge it shares.

“The last few years, it’s actually reached the point where we feel like we’re involved in the coffee community in a really positive way, and we’re at the stage where we’re having a positive effect,” he says.

Paul says the potential for development and growth is a large part of why he’s stayed in the specialty coffee industry for so long.

“Every year, the quality is getting better, people are understanding more, and I feel like there’s a lot more to do. You point yourself in a certain direction and you don’t know where that will take you, coffee is very much like that. Everyone is still learning so much and people are branching off into different areas of coffee that weren’t really an option even five years ago,” he says.

“All I can say is, I’m excited about the future of coffee, I think that there is still a lot for us to learn.” ■



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WINNING IN LIFE

After placing runner-up in *MasterChef* series six and 12 in the *Back to Win* edition, Laura Sharrad has established a successful career in the Adelaide restaurant scene, operating two Italian-inspired restaurants with her husband Max. Laura's food philosophy celebrates local, sustainably-sourced produce where possible, cooked simply with a bit of soul on the plate.

Laura's lane

Laura Sharrad on life after *MasterChef*, the art of letting go, and why coffee is a drink for any family occasion.

By Sarah Baker

The process of selecting the right coffee to serve at any new café or restaurant is a considered decision. It has to have the “X factor”, exude quality, and most of all, appeal to the customer base, and it's exactly the decision chef Laura Sharrad and her husband Max are in the process of making for their Adelaide-based restaurants.

“We use D’Angelo Coffee here in Adelaide. Being in the warehouse and watching the roasting process unfold has been an amazing experience. Thanks to Tony [D’Angelo] we’ve gotten to learn about the in-depth processes required to create the best blend, which is so exciting,” Laura says. “I just need to ensure that bags of this coffee end up back at our house.”

Growing up in a traditional Italian family, Laura says coffee was synonymous with every family get-together.

“Coffee is a part of entertaining and celebration. When we had family and friends over, there was always a big pot of coffee on the stove top. The smell of freshly brewed cafetière coffee and the whistling noise it makes when ready is one of my fondest memories. It’s still my favourite way to drink coffee,” Laura says. “We actually got one as a wedding present a few years ago and I absolutely love it.”

Laura starts her day with a double shot latte after the gym and has another two piccolo macchiatos throughout the day.

“I love my coffee, it’s my happy place, but I also need my coffee – strong, with a nice aroma and nothing overly bitter. Being in the hospitality industry, it definitely helps you get through double shifts. At the moment, I’m working more front of house than in the kitchen, so I avoid making a coffee in the restaurant because I know if I make one for myself, I’ll have to make 15 for all the chefs watching me,” laughs Laura.

“My latte art is improving. Tony [of D’Angelo’s] has been teaching me. I can do a love heart – sometimes it’s more of a fern – but I am getting better. I do know that I won’t be applying for the World Latte Art Championships any time soon.”

One competition Laura did apply for

and flourish in, was *MasterChef Australia*, where she placed runner-up in series six in 2014. Before applying for the reality show, she says good food, like good coffee, was simply the “heart and soul” of her family’s gatherings.

“My love for cooking evolved because of my family. My nonnas [Maria and Rosa] were exceptional cooks, as is my mum [Anita]. I grew up in a family that celebrated eating, wine and coffee at every occasion,” Laura says. “Whether I was sitting on the benchtop with a wooden spoon watching my nonna cook or learning how to make fresh pasta, growing up in that environment of passionate foodies was pretty special.”

Laura was in her first year of university, studying teaching, before she applied for *MasterChef*. She had to decide whether to travel to Melbourne to audition or sit her exams in Adelaide. Each day, Laura is thankful for making the decision to board a plane to Melbourne.

“It’s an opportunity I knew I’d never get again. It was a way to develop my mastery. I didn’t go on the show with the intention to make a career out of it. I was 18, I was on television, and it was exciting,” she says.

“At the same time, I was able to really discover myself along the way – who I was and what I wanted to do. I had never lived out of home, so it was a big learning experience and a great platform to discover my talent and become my own person. It wasn’t until the last week of filming that one of the producers asked what I was going to do after the show ended.”

Laura was given an introduction to then-guest chef and now *MasterChef* judge Jock Zonfrillo, who she went to work for as a pastry chef at his award-winning restaurant Orana in Adelaide.

“I fell in love with hospitality,” she says. “It can be a very tough industry and I was brought up in a bit of a bubble, from a traditional Italian family, so to go into the crazy hospitality scene was very eye-opening, but it’s definitely made me stronger, especially for a woman in hospitality.”

Orana was also the place Laura met her now-husband Max. Together, they

opened their first restaurant four years ago called Nido Bar and Pasta, followed by their second venue called Fugazzi.

“It is madness. I knew it was going to be crazy. I think you talk yourself into the idea that the second venue will be easier, but the biggest thing I’ve struggled with is letting go of one venue to help out the other,” Laura says.

“There are so many aspects to running a business and I can’t do it all. I’m so lucky to have such a talented team at both restaurants, which has taken the pressure off and allowed us to now go on holidays and have the weekends off,” Laura says. “I embrace the motto that ‘no-one’s ever going to do the job that you’re going to do, so you just have to trust that you have taught the next person to do the job how you want it done.’”

Laura put her own motto into practice when she returned to the *MasterChef* kitchen in 2020 for ‘Back to Win’ season 12. She says it was a great opportunity to show the skills she’d developed, and once again, narrowly placed runner-up.

“I’m super proud of doing the two seasons of *MasterChef*. The whole idea that ‘winning isn’t everything’ is definitely true. You know the time on screen eventually ends and that the real world is waiting,” Laura says.

In that ‘real world’, is Laura’s other proud accomplishment, opening two restaurants together with her husband by her side at a young age. And if having two restaurants wasn’t enough, Laura and Max have turned the basement of Fugazzi into a function space that is due to open in April.

“It’s technically not a restaurant, more like half the space, but we’re very excited about its potential to host meetings and events for our local community,” Laura says.

This year, Laura is embarking on her own journey away from the kitchen and into the TV spotlight as the solo host of *My Market Kitchen*.

“It’s a big responsibility and very exciting. It’s been such a fun project to be part of for the past three years and now I get to host it alone. There’s lots of travel involved, and it’s a step closer to my end goal of having a food and travel show,” she says.

When she's not travelling, Laura is busy balancing her social media commitments – cooking, editing, and posting recipes for her more than 131,000 Instagram followers.

"I've got to be really disciplined with myself. It's going to be an exciting year ahead, and hopefully it ends with lots of travel as well," she says.

"Italy has been on the cards pre-COVID, so fingers crossed for a November trip or a little cheeky mid-year Southeast Asia adventure. In failing that, I do love a good weekend getaway – we missed doing that during COVID. We've spent all this time dreaming of incredible places to go, now we have to make it happen."

The hardest part, Laura says, is leaving her staff to uphold her discerning pasta-making standards at her Italian-inspired restaurants.

"It was terrifying to leave at first, but we trust our team. Our customers are always in good hands and will enjoy delicious pasta even if I'm not the one cooking it," Laura says.

"There's a very authentic tiramisu on the menu also, that's everything you could want in the dessert: espresso mixed with marsala, mascarpone, a secret trick to our eggs to make it light and fluffy, and cocoa powder on top. It's delicious. Next time you're in Adelaide, put it on your must-visit list, and come say 'hi'." ■



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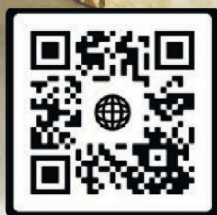
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Rafael Lopes is Campos Coffee's Chapel Street Flagship Manager.

Flagship foundation

Campos Coffee Commercial Director John Ronchi on the opening of its new flagship café in Melbourne, and why this is only the beginning of the roaster's expansion plans.

It's not every day an Australian specialty coffee roaster celebrates its 21st year of operation with the opening of a new flagship café, but then again, Campos Coffee is not just any roaster.

Campos Coffee Commercial Director John Ronchi says the launch of its Victorian flagship café concept cements the company's desire to introduce more people to great coffee, adding to its small but growing network of cafés operating under the Campos banner in Australia.

"We're so excited to be up and running. Like anyone who's opened a café, a lot of hard work and man hours goes into these openings, so to be able to immerse ourselves in the local community by offering great coffee, what more can you ask for?" John says.

When looking for the Melbourne flagship site, Campos Coffee chose the hustle and bustle of South Yarra's Chapel Street. The location is at the heart of Melbourne's historic, architectural, and creative culture precinct, which is undergoing a post-Covid renaissance.

The roaster is excited for planned collaborations with local makers and artists set to create a cosy hub for Melbournians to convene.

"First and foremost, we want the café to have a real community feel, so it's important to us to support the locals in any way we can," John says.

The café's walls will display a rotating selection of local artists' works, changing every three to six months – beginning with clay tablet and wall sculptures by Victorian

ceramicist Cassie Hansen. Campos has also partnered with local ceramic studio, Pot Dispensary, to create a bespoke range of cups for the new store.

"Cafés are often thought of as being the heart and soul of a local community – a place for people to connect with each other over a great cup of coffee. Our vision for the Chapel Street flagship is to not only serve an exceptional coffee experience in a beautiful setting, but also to connect with and support the community," John says.

"Melbourne is often thought of as the spiritual home of coffee in Australia and we want to bring a flagship café to help us build an authentic, credible reputation and be a great Melbourne café for coffee lovers to visit."

Partnering with interior design agency,



John Ronchi is the Commercial Director of Campos Coffee.

“The Campos Superior Blend is our original café blend and what we’re famous for. While we look forward to serving this, we’re also excited to introduce customers to the full breadth of delicious coffees we have on offer,” John says.

Each month, the current Champion Australian Coffee Roaster – awarded by the Australian International Coffee Awards, twice – hand selects a new single origin, offering interesting new flavour profiles to keep customers on their toes. Throughout April, Campos Coffee will offer an El Dorado single origin from Ecuador, featuring a bright citrus aroma with a delicate yellow box honey-like sweetness.

“In the cup, [the coffee] contains a really interesting tropical fruit and floral profile dominated by lychee and jasmine. As the coffee cools, it’s sweetness will become more pronounced and floral, like fresh maple syrup. It’s very clean, very transparent and has a nice long aftertaste,” John says.

He adds that every good cup of coffee should have a delicious morsel to accompany it, and Campos has partnered with Glen Iris bakery and patisserie AM Bakehouse to offer a rotating menu of freshly baked sweet and savoury sandwiches, and pastry delights.

“Vegan and gluten-free options from Mahadeva’s Kitchen will also be on the menu for customers to enjoy,” John says.

A TASTE FOR GROWTH

Founded in Sydney, Australia, in 2002, Campos Coffee has become one of Australia’s most loved and celebrated coffee brands. With a focus on quality from start to finish, from the relationship with the coffee growers – using beans grown ethically, sourced sustainably and with care – to the final brew presented to the customer.

Guru Projects, the café is inspired by the nostalgia and warm colour tones of traditional European espresso bars, rich in detail, yet pared back and refined, exuding a contemporary elegance in its simplicity.

“Each of our flagships has its own style. The Chapel Street site doesn’t have hundreds of square metres of space or an adjoining kitchen, for us it’s simply about showcasing the coffee,” John says.

“The extra space we have upstairs is also available to train our café customers and host public events for local sports teams or the local community to use for meetings and events.”

To celebrate the opening, Campos Coffee held a Free Coffee Week from 28 January to 4 February. John stepped in on the last day to lend a helping hand to the exhausted baristas and was completely overwhelmed by the positive response from consumers and high foot traffic.

“I arrived at 8am on Saturday and, apart from stopping to go to the bathroom once, didn’t look up from the coffee machine until 4pm,” he says.

The Chapel Street flagship café is serving the coffee roaster’s signature Superior Blend,

alongside a range of rotating espresso blends and single origin filter coffees. A retail offering will also present a select range of brewing equipment and branded items, as well as providing a grinding service to those buying beans to use at home.



This year marks Campos Coffee’s 21st year in business.

Presently, Campos Coffee supplies coffee beans to about 700 cafés across the country in its iconic Campos green cups, in-store at select Woolworths nationally, and at its three flagship cafés along the east coast – the original flagship in Newtown, New South Wales, one in Newstead, Queensland, and the newly opened venue in South Yarra, Victoria. According to John, Campos Coffee's reach is only going to span further.

"Our mission is to serve Campos Coffee to all Australians, wherever they are, however they like it. This year, we're really focused on supporting and growing our café network across the country and we're enjoying getting to know local Melbourne communities in the process. We also want to make Campos coffee more easily accessible for people to enjoy at home by expanding our presence in grocery stores in partnership with Woolworths," says John.

Despite Campos Coffee's expansion, John is most proud of the brand's internal growth, and says he has enjoyed watching each member of his team climb the company ladder and take senior roles.

"Whether it's an employee starting out as a delivery driver and becoming a business development manager, or a barista becoming a roaster and then a green bean buyer, I'll always be very proud to be involved with this team. I'm very lucky to be surrounded by talented people," he says.

"On a personal level, I've also loved helping café owners succeed. Watching someone open their first café and being able to give them advice on how to set up and create a great community café that turns into a successful business, is so rewarding to be directly involved in that process."

John has worked with Campos Coffee for 15 years, and throughout his tenure says

one brand promise still rings true for the business today, and that's its commitment to consistency.

"Words I live by is that you're only as good as the last coffee you made. Campos has enjoyed the same blends, coffee machines, and partnerships since its inception, and we strive to make every latte, ristretto, flat white, and everything in between, the same way," he says.

"We want every customer to love coffee

as much as we do, and we believe our consistent, specialty coffee offering is the best way to achieve this." **B**

The flagship café is located on 572 Chapel Street in South Yarra, Victoria, and is open from Monday to Friday 7am to 3:00pm and weekends 8am to 4pm.

For more information, visit camposcoffee.com



Campos Coffee will feature an El Dorado single origin throughout April.

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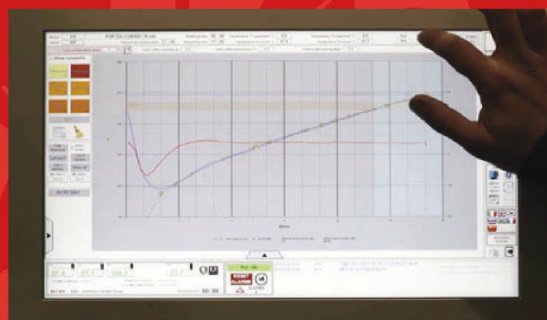


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Make every shot count

Barista Technology Australia explains how a suite of innovative appliances can alleviate the cost pressures still affecting the café industry post-pandemic.



Barista Technology Australia has released Puqpress and grinder variations.

As shifting costs impact the profitability of coffee shops, business owners across the country are facing a choice: keep prices stable or raise prices to protect margins and account for rising inflation?

Barista Technology Australia CEO Brett Bolwell says it's not as simple as altering prices to suit the market. It requires a strategy to reduce workflow and increase efficiency.

"A business like a roaster, for example, can't just decrease the price of its beans per kilogram from \$25 to \$23 because reducing margins isn't an option in this climate," Brett says.

"Neither is increasing prices because that will deter customers. What they need to do is maximise the efficiency of their customer service chain.

"I recently spoke with the owner of a large Sydney coffee roaster who told me employing three to four sales representatives a year was costing him \$90,000 annually,

plus car expenses to visit cafés to maintain bean quality and business relevancy. I asked him, 'is this sustainable with rising industry prices?' His answer was simple: 'No, it's not.'"

Brett says the solution is automated equipment such as Flow telemetry software, distributed through Barista Technology Australia. The software attaches to a volumetric coffee machine and records each shot pulled on a shot clock.

"Flow captures and analyses data from the machine and gives the user visibility and immediate feedback on whether the recipe is being met or not, eliminating the need for those sales representatives to visit stores so often, allowing them to focus on growing your business," he says.

"You can use Flow to tell you so many things about your company, an individual café, or a barista. Roasters can use it to help scale-up their clients, and franchises can use it to scale-up their franchisees and maintain a level of consistency."

Brett says this technology plays a massive

role in sustaining a company's customer base, equally supporting consumers and hospitality workers with consistent quality and the ultimate workflow.

"We've received direct feedback from roasters such as Pablo and Rusty's, Seven Miles Coffee Roasters, and the world's largest fast-food chain, that Flow has facilitated massive company growth. Customers are happy because they're getting a great coffee, and baristas are happy because they can take advantage of the functions of automation," he says.

"We've also reduced our monthly Flow subscription fee by nearly 50 per cent to expand its impact and drive volume. This includes the Flow hardware, onboarding, installation and shipping, a total saving of over \$800. We want to reach 5000 subscriptions in the next 18 months."

To continue that level of consistency, Barista Technology Australia released Puqpress and grinder variations in Q1 2023, including the Puqpress under-grinder coffee tamper.

"We know these two products go hand in hand with consistency and quality, so we've combined the two and reduced the price point by 30 per cent," Brett says.

"It's developed in Australia, but it really is a global project. We're trying to keep the manufacturing here in Australia."

Brett says the Puqpress automatic coffee tamper frees the barista from the repetitive and, at times, laborious task of manual tamping. It ensures perfectly compressed coffee grounds and a precisely level tamp every time that improves overall espresso consistency.

"The automatic tamper is an important tool because if you're not an expert barista, it helps you tamp evenly. It's useful for proficient baristas, and great for trainees," Brett says.

"If you want perfectly tamped coffee every time, if you have lots of staff who are tamping inconsistently, or if you only have one or two staff who are tamping hundreds of times a day, then you need a Puqpress."

Combined with the Puqpress is a range of grind-by-weight (GBW) automated grinders, available in the Mahlkonig E65S and E80S, and Markibar Izaga W.

Brett says the GBW technology offers real-time scale-controlled dosing, allowing for precise individual grinder settings that were previously never available.

"Until only a few years ago, coffee grinders mostly operated on a timed basis, such as 11-second intervals. This rarely guarantees identical weight outputs and often gives inconsistent results over continued use," he says.

Now, with built-in scales, Mahlkonig and Markibar Izaga GBW grinders will grind to an adjustable pre-set weight, reducing wastage and helping ensure consistency of coffee flavour.

"The grinders take away that process of having to weigh every shot, which is quite time consuming," Brett says.

"The shift from timed grinding to GBW are just further examples of evolving standards within the industry that are helping baristas maintain consistency in every cup of coffee."

Barista Technology Australia also released a Flow, Puqpress and Perfect Moose milk steamer bundle in Q1 2023.

"The idea is that the technology is a combined solution to aid busy baristas and increase efficiency by at least 30 per cent," Brett says. "We want to maintain consistency without the training costs."

Brett looks forward to another big year ahead. Barista Technology Australia is currently manufacturing an innovative new product in Australia, set to be released at the Melbourne International Coffee Expo. The expo will take place at the Melbourne Convention and Exhibition Centre from 17 to 19 August 2023.

"We're currently working on an additional automated milk system called Milk IQ, designed to foam up to five milks at once, including dairy, oat, almond, even cold brew," Brett says. "It's also self-cleaning and will be able to produce silky textured foam every time. It's the next big thing."

The ultimate goal, Brett adds, is to use automation to expand a business and customer base in a manageable way.

"The goal is to grow as a leading roaster. If you don't offer the tools to your cafés, you then run the risk of making mistakes and that's the reality," he says.

"It all comes down to workflow efficiency and ease of operations. Every product we bring in improves the way baristas work or increases productivity in the café." **B**

For more information, visit baristatechnology.com.au



The Flow, Puqpress and Perfect Moose bundle aims to increase café workflow and efficiency.

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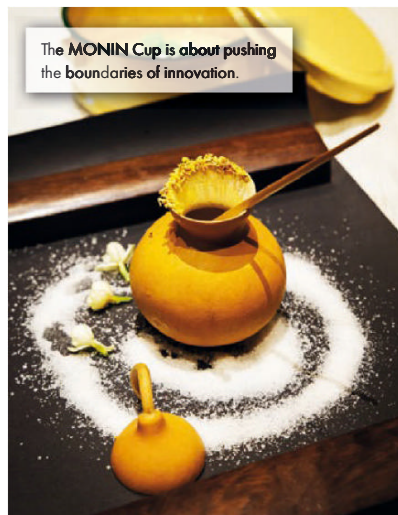
Stirring success

MONIN is launching its seventh edition of the MONIN Cup. MONIN's innovation lead John Davidson explains why the competition is an exciting opportunity for any baristas with a taste for creativity.

In a world where trends and tastes change as quickly as a shot of espresso, one competition stands to take advantage of all the latest fads — the MONIN Coffee Creativity Cup. It's an annual event that brings together the best and brightest coffee connoisseurs from around the world, all vying for the coveted title of 'MONIN Cup Champion'.

MONIN Advocacy and Innovation Manager, John Davidson, says the challenge is not just about creating a delicious cup of coffee, but delivering a complete sensory experience. He says it's about pushing the boundaries of innovation, moving beyond a simple vanilla latte and into uncharted territory to create unique tastes and flavours.

"We want to give our community in the coffee space something to really look forward to, and something to set their imaginations alight and create some innovative signature serves," says John.



The MONIN Cup requires cafés from all over Australia to create a unique espresso-based serve, incorporating at least 10 millilitres of any MONIN product. Cafés are then required to submit the recipe details to

the MONIN Cup website for their chance to be flown to Melbourne to perform live, one night during the Melbourne International Coffee Expo (MICE). The exact venue is yet to be confirmed, however, the dates will be 17 and 19 August.

"We will release a list of the top 25, and we ask that the drinks created stay on the café menu for some weeks," John says. "We'll then pay a visit to those cafés and taste all contestant's beverages. After careful consideration we will release the final eight to 10 competitors. Those finalists will receive an all-expenses paid trip to Melbourne to attend MICE and compete in the national heat. The winner will then be invited to represent Australia at the world final in Kuala Lumpur with a chance to be crowned Global MONIN Cup Champion."

John makes it clear that the MONIN Cup is not something you want to miss as a competitor, with all competitors to be lavishly rewarded for their efforts.

"There is a constantly growing array of

prizes including a \$5000 cash prize for the Australian winner, to be awarded at MICE, and the top three winners at Kuala Lumpur will get to enjoy an exotic Asian destination as part of their prize,” John says.

The competition is aimed at young baristas between 18 and 27 years old.

John says MONIN intends to create a platform for people to explore the potential of flavour and aroma by combining many herbs, spices, and plant flavours into one unique espresso serve.

“We want competitors to use their creativity, skill, passion, and inventiveness to develop a memorable cocktail moment that is delivered with sense and emotion,” he says. “By using all five senses, we challenge you to create a coffee experience that can engage aroma, touch, flavour, site and even sound.”

The idea of the MONIN Cup was born when searching for a way to keep up with premium beverage trends. It has since evolved into something more than just a beverage competition. It is an opportunity to use coffee innovation to build a strong community and develop trend setters in the space.

“We want to move away from anyone’s idea of putting vanilla into a latte and calling it a day, and create something truly unique and special and really engage with the crowd,” John says.

Ultimately, John hopes competitors take advantage of the challenge and MONIN’s range of products to create something remarkable.

“We’re expecting big things in terms of texture and we’re really looking forward to seeing how people engage with the five senses and put on a performance for the crowd,” John says.

John believes this year will feature contestants following current industry trends such as sustainability and simplicity.

“I think over the past five years, trends have shifted from knowing exactly how



your beans have been washed, roasted, and stored, and is now about people wanting to know more about the farmers and having this sustainable green ethos around everything we do,” John says. “That’s the same for cocktails, coffee, food, restaurants, even McDonald’s have paper straws.

“It’s definitely something that, once the competition is underway and we see the finalist’s recipes, there will be some great storytelling through the five senses about sustainability or about people’s relationship to the coffee and where they get it from.”

John is also pushing for more creativity in botanicals to craft signature drinks that have never been seen before.

“I expect to see some dynamic flavour pairings that are still very elegant. We don’t like to dissuade competitors from being as creative as possible, so we want to completely engage with them and hear their full stories, however they choose to display them,” he says.

In order to ensure that the competition remains fair and impartial throughout the judging process, MONIN vows to include contestants and judges from many different backgrounds in the competition.

“Judges will include industry professionals such as a representative from the Australian Specialty Coffee Association and MONIN. This way we can get a really good consensus on who deserves an international trip or two this year,” John says.

“The team of judges will analyse all aspects of the competitor performance, including presentation, efficiency and skills of the competitor, appearance, aroma, taste and theme of the drink.”

John says the MONIN Cup is a key element in providing a budding network for young up and coming bartenders and believes in the importance of building a community and expanding networks within the coffee industry.

“At MONIN, we are proud to give back to the creative and talented people within the coffee industry, by sponsoring competitions and elevating profiles of the talented past winners,” John says.

John says MONIN’s previous winners have gone on to become great thought leaders in their respective field.

“We have also worked with some really talented people such as Danny Wilson, who is now Head Roaster at ONA Coffee, and won the Australian Coffee in Good Spirits Championship, sponsored by MONIN, in 2018 and 2019,” says John.

John looks back fondly on the previous six editions of the MONIN Cup and is eager to see who the next champion will be.

“The first major MONIN Cup winner that I remember was James Irvine, who was a bartender in Sydney,” John says. “He’s now the Creative Director of Drinks for Four Pillars. He created his serve based on his love of the movie *Fear and Loathing in Las Vegas*, adapting his bartending knowledge, and setting trends that are still considered relevant in the industry today.”

John encourages young bartenders to take part in the competition and plans to continue priming the next generation of enthusiastic coffee makers.

“The right people have come out of these contests, and they have since become advocates and educators of modern coffee,” John says. ■



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Extraction expertise

Barista Group discusses its latest piece of equipment, the R2 Extract, and the value of the refractometer that's undergone a serious upgrade.

Coffee consistency is the name of the game with the newly launched DiFluid R2 Extract, a coffee concentration meter or refractometer that is now available from coffee equipment distributor Barista Group.

Barista Group General Manager Joe Chalhoub says the highly engineered refractometer streamlines the brewing process and improves the way coffee is prepared and evaluated.

"The R2 Extract is a professional-grade refractometer that detects how much coffee solids have been dissolved into the water and gives a readout. Whether you're a barista looking to maximise consistency day-to-day, or a home brewer looking to brew the best possible coffee, the R2 Extract caters for every coffee aficionado," Joe says.

DiFluid originally came out with a small, affordable refractometer in February 2022, before the company made some key improvements and ultimately presented the R2 Extract iteration to Barista Group in November 2022.

"We conducted rigorous and methodical tests on the R2 Extract and decided it suited our brand ethos of supporting specialty coffee products that improve workflow and consistency," Joe says.

He says the R2 Extract is a modern upgrade to an old technology, featuring Microcalibration that is a major leap in precision.

"The Microcalibration layer compensates for external disturbances and physical deformations such as temperature changes or undissolved particles, greatly improving accuracy and stability," Joe says.

The R2 Extract offers a higher resolution, colour display that allows for a greater density of information for more testing modes, and greater versatility.

"The refractometer allows users to test the precise concentration of coffee dissolved into their cup. This advanced piece of technology uses a 2D CMOS image sensor which avoids misalignment and increases durability when compared to old CCD-based refractometers. It also has duo temperature sensors which reduce interference from the environment," Joe says.

"These sensors must be kept in good condition and scratch-free in order to provide accurate readings. This might be an



The R2 Extract's higher resolution colour display allows for more testing modes and greater versatility.

issue with other refractometers especially if the user wipes the lens after every use. DiFluid solved that problem with the application of a Nano-Scale Hydrophobic Layer which prevents liquid from remaining on the sensor. R2 Extract is also IP67 water resistant, allowing you to rinse it under running water for easy cleaning."

The R2 Extract has a total dissolved soluble (TDS) range of 0 to 30 per cent, which Joe says allows plenty of leeway for the optimal range typically used within the coffee community.

"TDS is a crucial objective metric for a barista, as it helps them to assess the brew efficiency by working out the extraction yield. The whole point of measuring extraction yield is to determine how much of the flavour-producing compounds in the grounds have been dissolved by the hot water," Joe says.

"If you're a barista starting your shift in the early hours of the morning and you

want to make sure your coffee is running right, or your café has just changed its coffee recipe and you want to spend a few minutes dialling in new varieties or origins, the refractometer can speed the recipe process along."

Joe adds that another advantage is its price point.

"The R2 Extract is available from Barista Group for \$325 plus tax, much more affordable than other refractometers on the market, which range from \$600 to \$1000. The whole idea is that it's accessible for all baristas and anyone who wants control over their extraction," he says.

DiFluid's latest refractometer comes with a coffee spoon, protective pouch, and USB-C charging cable.

"The R2 Extract ships with a quality metal reusable coffee spoon to replace single use plastic pipettes. Not only does this prevent plastic waste, but also helps to distribute heat from coffee, resulting in better accuracy. It also ships in sustainable packaging, and the charging cable does not contain toxic materials," Joe says.

The device's inventor, DiFluid, is a technology company founded by Linus Peng in Shenzhen, China. His fascination with the idea of liquid digitisation led to the development of his line of refractometers. As the public find more uses for what used to be laboratory equipment, DiFluid has provided more tools to keep up with demand.

This includes Microbalance, a precision smart scale that records and transmits data to the companion app, another useful tool which is the DiFluid Café application.

"Coffee scales have been around for a long time, but Microbalance just upped the ante. Its level of precision and accuracy is usually only seen in large pan-scales used for trade. It boasts 0.1-gram resolution and flow rate tracking, while automatically transmitting your results to DiFluid Café," Joe says.

The DiFluid Café app then displays Microbalance's data in a clean, easy-to-read chart including flow rate, time, and weight.

Joe says while the first iteration of the DiFluid Café app is designed as an extension of the smart tools, future versions will allow users to sign into their own account and search for recipes that match their beans and brewing preferences.

"If you've made some improvements

to a recipe, you'll easily be able to share it with the café community, get feedback, and track the results of other users. Using information from Microbalance, DiFluid Café determines how well your coffee was brewed, and whether you stayed true to the recipe. You can also learn what needs to be adjusted to get the taste you're looking for if you didn't get the outcome you were hoping," he says.

Barista Group had worked together with DiFluid for six months prior to distributing the refractometer on its website in February 2023. Joe says the technology-based enterprise has been a great partner to work with, sharing a likeminded approach to consistency and quality.



The DiFluid Café app displays Microbalance's data in a clean, easy-to-read chart including flow rate, time, and weight.

"They're always open to our suggestions and take our feedback on board really well. You can tell they really value the specialty coffee community and share the same attention to detail that we do," he says.

Joe says Barista Group is home to some of the coffee industry's most innovative and outstanding coffee systems and resources, working alongside manufacturers like DiFluid to create and supply best-in-class coffee tools.

"We at Barista Group pride ourselves on distributing unique products with a point-of-difference in the market and we believe the R2 Extract fits this criterion," he says.

"An efficient workflow begins with measuring coffee extraction at the start of the day, and what better way to accomplish optimal results than with the R2 Extract refractometer?"

The coffee equipment distributor is



Microbalance is a precision smart scale that records and transmits data to the DiFluid Café application.

continuously seeking products that simplify workflow and is launching many niche products in 2023.

"Barista Group has also partnered with Swiss company Tone to bring the next generation in recipe development and boilerless brewing technology to the global coffee industry," Joe says.

Barista Group will present the Tone Touch 04 boilerless batch brewer at the

Specialty Coffee Expo in Portland, United States, from 21 to 23 April.

"We aim to share innovative products with a broad group of baristas, and in turn meet the needs of consumers in the global coffee industry's ever-growing café culture," Joe says. ■

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The next phase

Coffee Machine Technologies Founder John Colangeli discusses the brand's evolution and what the growth of the business says about its longevity in the specialty coffee industry.

When John Colangeli founded Coffee Machine Technologies (CMT) in 2004, the business was simply “a man and a van”, centering around John and his trusty tool bag.

Today, CMT is one of the most recognised independent service establishments in Australia, supplying and servicing a range of coffee roasters, coffee chain stores, independent cafés, and corporate organisations Australia-wide.

“Coffee Machine Technologies built its reputation as one of the first independent service companies and today is an industry leader in international and domestic markets for coffee equipment service, repairs, and sales,” says John.

After providing a wealth of knowledge and expertise to the industry for the first 12 months, John expanded the business to five technicians, a service department consisting of handpicked industry professionals who

were providing around-the-clock support to all customers.

“Our knowledge of technical expertise covers all coffee machines including the early models through to the latest in design technology,” says John.

He has developed his expertise over the years by offering customers integrated and tailored service solutions designed for the hospitality industry.

Once CMT reached its fifth year in business, John was eager to take it to the next stage, and perfect sales, customer relations, and account management.

CMT originally sold equipment for other Australia distributors as a Victoria-based partner, and in 2009, was given the opportunity to work with La Marzocco and offer its equipment in Australia.

“While John focused on the technical side, I came on board to drive home the point that we offer more than just servicing coffee machines, and that we also offer quality specialty coffee equipment,” says

National Sales Manager Carmelo Corallo.

“At the time, there was only a handful of La Marzocco machines in Melbourne. After reaching out and confirming we could offer their products, we had immediate success with La Marzocco machines in the first year,” John says.

This ignited John's interest to branch out and distribute international brands. He secured exclusive international agreements for the world's leading brands in coffee equipment.

“In 2012, I travelled to Europe to engage with overseas manufacturers and source our own brands. I secured contracts with companies such as Elektra, Orchestrale, Fiorenzato, and Astoria, to sell their machinery commercially,” says John.

In 2013, CMT opened one of Australia's largest coffee machine showrooms in Docklands, Victoria. Storing the largest inventory of equipment and parts, CMT could supply its customers quickly, and easily customise customer requests.

"The Docklands showroom spanned 40 metres long of just coffee machines, and was widely recognised by overseas suppliers, who'd tell us they'd never seen anything like it," John says.

"Our point of difference is that most manufacturers only showcase their own product or service one brand, but we provide all makes and models of coffee machines. We're very lucky that our suppliers gave us the opportunity to showcase multiple brands."

As the company built its equipment inventory, John says the industry could barely keep up with the brand's growth.

The Docklands showroom allowed the company to hit the ground running in the domestic market with a suite of brands on offer, enabling a focus on manufacturing its own machine components.

In 2014, John decided he would further assist the company to service a wider range of Victoria by opening a second CMT branch in Rye. This allowed the company to service machinery in the Mornington Peninsula and provide a place for visitors to see new equipment that was not previously available in the area.

By 2015, CMT had opened a third branch in Geelong, Victoria, giving the company greater reach to service machinery state-wide. Although CMT still services the Geelong area, the company was forced to close the branch due to COVID-19.

As the company continued to grow, it followed a natural progression into surrounding states. In 2019, CMT opened its first New South Wales branch with the launch of its Port Botany headquarters. With the help of CMT Business Development Manager Dino Demetriou, the

company's influence quickly spread across Sydney and was able to reach other states, like Queensland.

"In those first 10 years of business, we established a precedent for high-quality service, which has allowed the business to maintain a continued growth," John says.

This led to CMT opening a new retail showroom on Lygon Street in Melbourne in 2022. John says this positioning allows the company to reconnect to the Italian quarters of Melbourne, where one of the first lever-style espresso machines was installed at Università Café in the 1950s.

"To culminate our almost 20-year journey in the heart of Melbourne's coffee culture, and to see [the showroom] so well received by the public, has been so rewarding. We've breathed life back into Lygon Street and it has allowed us to educate people about coffee machines on a domestic and retail level," John says.

The showroom is accompanied by a café serving coffee and cannoli. John says it embodies an upper-class, elegant design.

"We want to bring Italy back to Carlton by creating a nostalgic, old-Italian feel, with lightbox displays of Italian actors from the 1960s and Italian music played in the background of the showroom," he says.

The showroom replaces CMT's Docklands location, which operated for 12 years.

"Because this is a retail-based showroom, we're displaying a variety of commercial and domestic machines for the domestic market, as after the pandemic, people have grown accustomed to making a coffee at home," says John.

He says watching the brand's growth and impact on the café industry has been the



John Colangeli is the Founder of Coffee Machine Technologies.

most rewarding part of his career, as well as turning it into a family-run, second-generation business. John says CMT's industry longevity reflects the support of both the Australian specialty coffee community and international partners worldwide.

"When I look back to what the business started as, to what it is now, and the 28 people now involved in the company, it's easy to see the brand's growth is thanks to the contribution of everybody in all aspects of the business. I'm very grateful for each of them," says John.

"I've also enjoyed watching my son, Gianluca, take over aspects of the business and become Assist General Manager, which has taken a lot of pressure off me."

The company has continued to develop and introduce new innovative ideas and technologies to the market, creating more reliable and cost-effective solutions. This includes the Australian designed Viper, an independent milk steamer which hit the market in 2015.

"We are a world industry leader and proud to be at the forefront of innovation in all types of coffee equipment," says John.

"Nowadays, excellence lies in being able to manage changes and where possible, anticipate it. CMT is made up of motivated people who are committed and passionate in offering outstanding solutions and exceeding expectations."

John says the brand's commitment to service is underpinned by its detailed knowledge of the coffee industry.

"Through valuable connections we provide products designed for purpose and supported by our highest standards. Our promise is to provide high-quality service and coffee equipment that will add value and growth to your business," he says. ■

For more information, visit www.coffeemachinetechologies.com.au





R2 Extract

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DiFluid

Brew Control System (R2 Extract + Microbalance + Café app) was newly launched by Shenzhen Digitizing Fluid Technology Co., Ltd. in Nov. 2022.



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Minor Figures Barista Oat creates balanced, full-bodied coffees.

Reimagining coffee

Minor Figures has reimagined its Barista Oat M^lk with an updated recipe made with the specialty coffee industry in mind.

Minor Figures Co-founder Jonathan Chiu says the company has reimagined its Barista Oat Milk with a new recipe that will set it apart from its competitors, creating more balanced, full-bodied coffees.

"Our goal was to create an oat milk that would pair perfectly with any specialty coffee, highlighting rather than smothering the tasting notes that make each espresso unique. The result is a silky micro-foam when steamed, adding natural sweetness, density, and balance to the final cup," Jonathan says.

"With the hundreds of hours of work that goes into making beans what they are, from growing, harvesting and processing to roasting, is there a milk you can reach for that will truly do that espresso shot justice?

With our newly developed recipe, we're filling that space between espresso and the traditional latte."

The updated formula is designed to create rich, vibrant coffees that celebrate the original flavour profile of the espresso.

"It orbits coffee closely, not overwhelming the espresso but magnifying its unique tasting profile across the full spectrum of flavour to produce that perfectly balanced final cup," Jonathan says.

Perfecting the taste profile of its products is just one part of the company's ethos. Jonathan says operating sustainably is another crucial element of Minor Figures.

"Our efforts to minimise and improve our impact on the environment have been a core principle of Minor Figures since the start" he says.

He adds that operating sustainably is a way for Minor Figures to uphold its commitment to its customers, communities, and the planet.

"We are B Corp Certified, carbon neutral and all our oat milks are made in Australia. All our products are vegan, and we are committed to upholding the values of plant-based living throughout the company," says Jonathan.

Jonathan adds that the company's commitment to sustainability extends beyond its oat milk range.

"We're not only working to leave the planet a better place than we found it, but we're also specifically targeting the most impacted by the climate crisis," he says.

"At present, we're investing our carbon offset credits into supporting solar power in Sural, India. In previous years we've supported both carbon renewal and carbon

removal projects including shade grown coffee, afforestation, and the Clean Cooking Alliance, among others.”

According to Jonathan, the newly reimagined Barista Oat Milk has been well received by the community.

“The feedback we’ve been hearing has us really excited, with people within the coffee community telling us that Minor Figures Barista Oat perfectly complements any espresso it’s paired with to create a final cup with a silky texture that is full of flavour,” he says.

“This fidelity of the bean characteristics balanced with a bigger mouthfeel is where Barista Oat really stands out from the crowd, magnifying each individual tasting note rather than overpowering the espresso with the flavour of the milk itself.”

As the market for alternative milk continues to evolve, Minor Figures is focused on continuing to perfect its oat milk offering.

“We often get asked if we would expand into other non-dairy milks, like soy and almond, however our belief is that oat milk is the best milk currently available for coffee,” Jonathan says.

“That said, we are always experimenting with new ideas and recipes. We maintain



Minor Figures is B Corp Certified,
made in Australia and carbon neutral.

an open mind, so if we ever do come across a different kind of plant-based milk that's better suited to making perfect cups of coffee, you can expect to see us embracing it with open arms.”

As an independent business that is B-Corp and carbon neutral, Minor Figures will continue to expand its plant-based product range with increasingly innovative sustainable practices in place. It is also eager

to grow its music collaboration platform, MinorFigures FM.

“We’re committed to providing an alternative to big corporate brands with an oat milk that is better for your coffee, better for communities and better for the planet,” says Jonathan. **■**

For more information, visit au.minorfigures.com

Minor Figures FM is a platform for mixtapes, music, and broadcasts from the coffee community.



A collaborative approach

Complete beverage brand Naked Syrups discusses its partnership-focused approach and how it offers a suite of products to complete any café menu.

Whether consumers want to add depth to common dishes or versatility to their hot or cold beverage, Australian beverage flavouring company Naked Syrups is making its mark by offering a one stop shop for beverage flavourings, powders, and sauces.

Naked Syrups Business Development Manager, Ryan Kalatzis, says the company is a partnership-focused brand that kindles genuine relationships with its clients.

"Naked Syrups is passionate about providing products that resonate deeply with the industry, that keeps up with modern industry trends and has a solution for anywhere that trend could lead," Ryan says.

"One thing I like to say to customers and prospective clients to give them an understanding of our one stop shop offering is, 'if you think of the shelf behind the counter in a café where all of the beverage flavouring bottles and bags sit – if that shelf were to tip over, everything that hits the floor, we supply'."

Ryan says another string in the company's bow is its commitment to being Vegan Australia Certified, which places it in a unique position, one where it can stand out.

"Our brand is unique as our beverage flavourings, powders, and sweet sauces are natural with no artificial colours or flavours, are gluten-free, Australian-made, and Vegan Australia Certified," says Ryan.

"Our flavourings have been designed to be a secondary flavour and not sickly-sweet and overpowering. For example, when used with coffee, the coffee will always be the hero, which is what our customers like about the product."

Ryan adds that Naked Syrups is also committed to the Australian market, which is what drives its passion.

"We're proud of the fact that we're an Australian company with all Australian-made products. So being able to offer that within the coffee industry is something that we see as a huge bonus for our customers," he says.

CUSTOMERS FIRST

Ryan says supporting Australian businesses by fostering meaningful relationships and providing a memorable customer service



experience is at the core of Naked Syrups' business ethos.

"We understand that within our industry, every business is unique and as such, their requirements will differ. We take a no one shoe fits all approach. From the get-go, we sit down and talk with our customers to understand who they are, their requirements, and how we can best support them as a supplier partner," says Ryan.

"With each individual customer, we understand that their requirements for stock will differ. We don't have the same minimum order quantity for everyone. We work together with the customer to find a quantity that will suit them and their business."

Ryan says the company doesn't focus on its customers as merely a transaction but offers a tailored service to each customer and ensures they are looked after by an account manager.

"Due to the fast-paced nature of the foodservice industry, we ensure customers always have their stock in a timely matter. We offer a simple ordering experience and offer next-day dispatch on all orders," he says.

Ryan says each flavouring has been

specially formulated to deliver each customer a delicious final product and to mix evenly through every sip or bite.

"Naked Syrups is constantly monitoring what's trending in the industry so it can continue to offer a complete menu experience to our customers," says Ryan.

"The company supports its partners with menu development, building recipes and products that align with the new fascinating directions the industry is heading in."

"We're always trying to stay ahead of the game and keep our finger on the pulse," Ryan says.

According to Ryan, "Naked Syrups is not another wholesaler. It's a way to connect human to human in the industry, through a passion for natural flavours and Vegan Australia Certified products."

"Our range of natural flavours and colours has become a must-have for café goers," he says.

"Naked Syrups is setting a new standard in the industry, and it's just the beginning of what's to come." ■

For more information, visit www.nakedsyrops.com.au

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TASTE A taste you won't find anywhere else. Deliciously smooth and natural in flavour. Italian in heritage, we know almonds and we know coffee.

TEXTURE Partners with all types of coffee perfectly, delivering a luxuriously creamy froth and silky texture. A Barista's dream for the art of pouring and presentation.

STABILITY Nothing to hide. Made with only five simple ingredients, our almond milk satisfies the high standards of Australian Baristas naturally without the aid of any gums, thickeners or emulsifiers.

HEALTH Completely clean. Low in sugar, low in carbohydrates and is a powerful source of Vitamin E, making it the healthy choice for your coffee.

Our Four Elements of Sustainability

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AIR With every coffee reduce your carbon footprint. Almond trees absorb carbon dioxide for the majority of the year, significantly reducing carbon emissions.

EARTH Our soil rejuvenation program keeps the cycle of sustainability active. This not only improves overall tree health, it also produces a high quality product and a long-term sustainable approach to farming.

FIRE Our customers are the fuel that keep our fire going to produce the best possible plant milk that's good for you and the planet.





Shift into high gear

Shift has partnered with Nowek Coffee to offer credit and payments solutions that help its customers trade, pay, and access funds.

Papua New Guinean coffee producer Nowek Coffee has found the opportunity to make Australia the main market for its premium and specialty coffee in 2023.

Terry Shelley, Commercial and Exports Director at Nowek Coffee, says while the company maintains a strong level of supply through various methods, it needed a finance option that would provide the certainty of cashflow, while ensuring customers had the payment flexibility to manage their own finances.

“As you can imagine for a producer that’s shipping and warehousing our own coffee, cashflow is something we need to keep a constant focus on. Roasters naturally want flexible payment terms, but at the same time keeping the mill operating can be very cash intensive during harvest,” Terry says.

“Once you consider time for production, quality control and export, plus 30-day payment terms that most roasters require, we can be carrying costs for the stock we produce for 90 days or more, so cashflow is a balancing act.”

Shift, a provider of credit and payment platforms to Australian businesses, has joined forces with Nowek Coffee to alleviate these issues. Terry says its payment platform Shift Trade has enabled a seamless payments experience for its customers.

“We invoice the customer as we normally would but get paid straight away by Shift, while the customer can choose to accept our standard payment term or extend the term for a period that suits them,” he says.

A key focus for Nowek Coffee is currently making strong, direct connections with Australian-based roasters and

providing them with access to small volumes of coffee straight from the Nowek mill.

“Shift Trade caught our attention during a period when we were experiencing extended port clearance delays, which was dragging out delivery, and therefore payment, times. Once we looked into it, we could see that Shift Trade made sense for us,” says Terry.

“We can now offer flexible payment terms to our customers while having the confidence that we’ll receive payment immediately after delivery, which takes away the burden of traditional trade terms.”

Terry says the company has warehousing facilities in Queensland, with expansion planned across Victoria and New South Wales this year.

“Shift Trade helped us overcome a significant hurdle to sending more coffee directly to our Australian-based warehouse and expand into more states and territories,” he says.

According to the Shift Business Index, from December 2022, cafés spend on average 55 per cent of their expenses on supplier costs, while looking to grow, find staff and manage their businesses.

Paul Barker, Shift’s Merchant Director, says he’s seeing a desire from businesses for streamlining financial and back-end processes while having trade terms that work for them rather than against them.

“During 2023, we expect to see an increase in demand for platforms and products that make suppliers easier to do business with. Shift Trade is a great example of this, allowing suppliers to save time and create a smoother sales process with a simple-to-implement solution

for administering their customer trade accounts,” Paul says.

“It streamlines trade by automating customer onboarding and credit assessment, simplifies trade account receivables and addresses credit risk with guaranteed invoice payments.”

Paul adds that the cashflow cycles of customers and their suppliers rarely match up, creating another hurdle that can be overcome with smart use of technology that can cut through paperwork.

“We see this with small business suppliers whose invoices are paid on average 6.9 days late, according to the Xero Small Business Insights from November 2022,” he says.

“The right embedded financial solutions can meet this issue head-on, enabling suppliers and their customers to continuously trade through any cash flow gap whilst also being able to take advantage of bulk or investment buys when they arise.”

When looking at business payment solutions, Paul says other suppliers like Nowek Coffee need to choose providers that work for the customer through an easy sign-up process and for the suppliers by working into their business processes.

“The idea is that both parties can get on board easily, the transactions are simple, and the platform streamlines processes, so the merchant and their customers can get on with business. Once set up, it encourages repeat business and takes away the stress of unpaid invoices,” says Paul. ■



For more information, scan this QR code or visit link.shift.com.au/trade



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tailored to suit the needs of the world's busiest cafes, making espresso preparation easier for baristas. la marzocco, considering the needs of high volume cafes and their staff, has redesigned the portafilter system to reduce the wrist strain of the user.



www.lamarzocco.com.au

Filtration fixation

Coffee Tools Distributing discusses its diverse range of coffee filters and why the pour over brewing method has stood the test of time.

Although the pour over method is a simple way of brewing coffee, many coffee filter materials and shapes exist in the specialty coffee industry to customise and enrich its flavour.

Luckily, equipment distributor Coffee Tools Distributing supplies a diverse range of coffee filters, aiming to cater to every customer need.

"We try to offer as broad a range of products as we can for the specialty coffee industry, which is our target market," says Company Director Curtis Arnold. "I think it's really important to support all of the different brewing methods, so more people experiment with coffee and try new things. That's how we grow and learn, and it just adds to my enjoyment in the industry."

Cafec, a Japanese brewing equipment company that pioneered the world's first cone shaped filter paper for brewing coffee, is one such filter brand that Coffee Tools Distributing offers.

"Cafec are always advancing their filter products for different brewing methods. They offer different paper construction that changes water flow, and filter papers that are more suitable for light, medium and dark roasts. It's hard to believe that a thin piece of paper has so many varieties, but Cafec keeps finding ways to improve the filter coffee experience," Curtis says.

Fellow Japanese brand, Loca, is another company with a unique filter offering, one that Curtis says uses ceramic to "bring out

the clear taste and aroma of coffee".

"The Loca Ceramic Filter is a seemingly solid piece of artwork, but the special ceramic system is composed of countless micro-pores, measuring microns in diameter, through which coffee or other beverages are filtered. The resulting taste and aroma of your coffee or beverage is quite unique, compared to other pour over systems," he says.

He adds that this unique ceramic technology removes 78 per cent of miscellaneous flavours, including unpleasant and salty tastes.

"The flow rate is adjustable, like a paper filter or mesh screen, and is dependent on the amount of water poured into it. Consumers can tailor-make their coffee strength by adjusting not only the amount of water poured, but by the grind type as well," Curtis says.

Coffee Tools Distributing also stocks United States-based CoffeeSock, which creates reusable organic cotton filters for a variety of coffee brewers, from pour over to drip to traditional cones and baskets of various sizes.

"CoffeeSock filters are handmade, durable, environmentally friendly, and a reusable alternative to paper filters and nylon sacks. The cotton filters are designed to absorb some of the oils released from coffee beans yet let acids pass through. It results in a crisp cup with all the acid of paper brewed coffee without the paper taste, and all of the richness of French press, without the heavy oiliness," says Curtis.

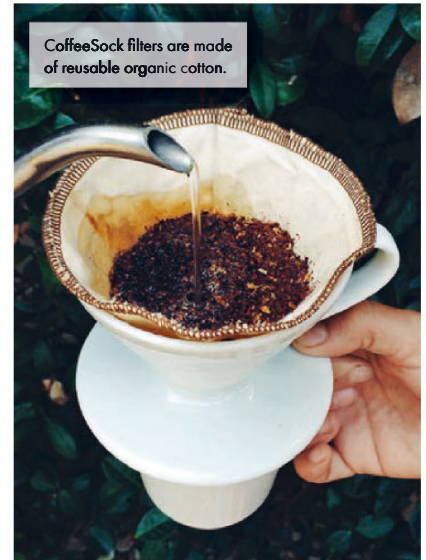
According to Curtis, another recyclable alternative to paper filters is the Able Disk Coffee Filter, a reusable product designed to be used with the AeroPress Coffee Maker.

"This allows more oils and a fuller bodied cup of coffee when used with the AeroPress. It also eliminates the need for paper filters, which is especially convenient when travelling.

The Standard Disk produces a fuller body cup of coffee, is thicker and should last many years of heavy use," Curtis says.

Coffee Tools Distributing also offers the Able Kone and Able Kone Mini Filter, containing a new square-to-round hole design, polished finish, and durable construction.

"These features prevent clogging and facilitate a more even flow of water through your coffee grounds for better extraction



and consistent flavour. The updated design more effectively prevents sediment from passing through the filter and optimises water flow rate whether you're brewing a single cup or larger batch," says Curtis.

Curtis says last but not least, the Australia-based distributor offers the AeroPress Replacement Filter Pack, containing biodegradable, compostable paper filters.

"This pack comes with 350 AeroPress replacement filters, which equates to about one year of AeroPress-made coffee," he says.

While pour over coffee has been embraced in the specialty coffee industry, Curtis says the filter method isn't just for competitions and specialty coffee shops. It's simply a straightforward way to make a delicious cup of coffee.

"Whether you're a new home brewer or a seasoned barista, filter coffee can work for you. Pour over accentuates intricate flavours when compared to other brewing methods. This makes it a popular choice for single origin coffees since it allows the flavours and aromas to shine," he says.

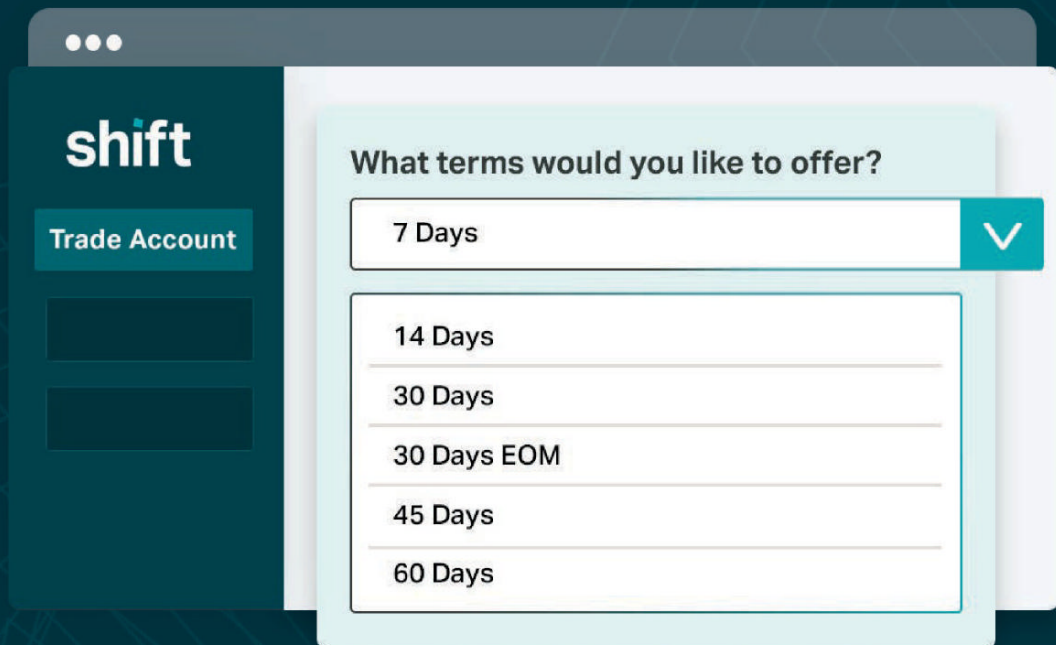
"Pour over coffee can be a great way to make your daily cup, but it all starts with choosing the right filter for you. The world of coffee filters is yours to explore, and Coffee Tools Distributing is here to help you find the best equipment to suit your tastebuds." ■

For more information, visit www.coffeetools.supply





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40-year feat

Bonsoy celebrates its 40-year anniversary and discusses how the brand has persevered through the changing landscape of the specialty coffee industry.

When Bonsoy launched in 1983, its vision of a sustainable future through a macrobiotic diet was an offbeat sentiment. After all, Bonsoy was the first modern Japanese soy milk to arrive in Australia.

Bonsoy Marketing Director Raphaëlle Wilson says while health fads come and go and the vegan health kick is well and truly underway, the brand's commitment to quality, all-natural nutritional beverages, hasn't changed.

"Like the box, the name and the product itself, the story of Bonsoy's popularity is one that played out naturally. You can't fake real food value. And for people chasing a solid source of vegetable protein, you can't overlook premium quality soy milk," Raphaëlle says.

After riding the wave of popularity of natural diets, Raphaëlle says people started catching onto macrobiotics and the wonders of Japanese foods.

"There's no denying that the world soy masters are the Japanese who we've worked closely with for 40 years now. Bonsoy had

superior frothability and stretchability, exactly what the burgeoning café scene was looking for. Decades on, Bonsoy still plays nice with coffee," she says.

In 2019, Bonsoy expanded its range to include Bonsoy Almond Milk. With a light flavour profile that holds when heated, and a natural nutty almond fragrance, Raphaëlle says it's the ideal pairing for whatever the barista is blending.

"Baristas and coffee lovers know that Bonsoy is super frothable and won't change its flavour profile when heated. It's the perfect canvas for latte art and creamy coffee because it stretches further," she says.

To add to its suite of products, Bonsoy also released a range of sparkling coconut waters in 2020, including organic natural, watermelon, ginger, lychee, and passionfruit flavours. Raphaëlle says the refreshing beverages give hydration a real sense of occasion.

"We use certified organic coconut water, no added sugars, and the refreshment of sparkling bubbles. The Bonsoy sparkling coconut waters are a revelation," she says.

Despite the astronomical growth in the dairy alternative sector in recent years, the company prides itself on staying true to its ideals and brand values. Today, Bonsoy is available across the globe in Asia, the Middle East, Europe and Canada.

"Bonsoy has paved the way for cafés and baristas to introduce plant-based milks onto their menus. Bonsoy's trademark flavour paired with the way it performs in coffee was a revelation for baristas as it meant people could enjoy the coffee flavour without the milk taking over. Despite competing alternative milk brands extending their offering to include oat, hemp, rice, coconut, and more, when we released the Almond milk it needed to stand up to the premium quality of the iconic soymilk, of which it does," Raphaëlle says.

"I think this is a massive strength of ours and has contributed to our longevity in the industry. We always go back to our roots and remember why we began this journey, which was to provide a nutritional dairy alternative with food value. We've persisted through generations with the same principles, remaining a constant, comforting presence in the industry."

Despite its integral values, Bonsoy isn't afraid to get creative with branding and partnerships. For example, Bonsoy sponsors

the Vietnamese rowing team and has also partnered with the World Surf League (WSL) Asia Pacific.

Together, Bonsoy and WSL align on implementing healthy habits into customers' daily routines, with Bonsoy activating that messaging across the four Australian marquee events at Bells Beach, Margaret River, Gold Coast and Narrabeen. Raphaëlle says Bonsoy will continue its product and brand integration with WSL's global live broadcast with the sale of product and merchandise at the Australian Championship Tour and Challenger Series.



"Already the Official Milk of WSL, we're thrilled to continue our partnership with WSL, and this year to become the presenting partner at the iconic Rip Curl Pro Bells Beach event," Raphaëlle says.

Raphaëlle sees Australia as a world leader in café culture and quality, and with that, Bonsoy will continue promoting milk alternatives for baristas to remain at the forefront.

"We're really proud of our soy milk formulation with trademark flavour and when we're able to continue thriving in the market with such a positive response, it's a justification for all the hard work that went into it. In 2020 and 2021 we were voted Best Plant-Based Milk in the Nourish Vegan Awards" she says.

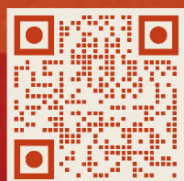
"Since 1983, we've let soy lovers and lovers of soy lovers come to us. And today, we're proud to be sharing our finest qualities with millions of devoted Bonsoy people, and on millions of shimmering latte rosettes too." ■

For more information, visit [bonsoy.com](https://www.bonsoy.com)



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THE PERFECT BLEND OF PASSION AND LOCAL

The Alternative Dairy Co. always looks to its own backyard to show case the beans that work in harmony with the taste of its plant-based barista milks.

For Rachel Glasbergen, Senior Business Leader for Café and Food Service at The Alternative Dairy Co., a new partnership with Veneziano Coffee Roasters presents a unique opportunity to blend passion for local with a passion for perfection in a cup.

“The synergies of our partnership were very clear, quality products, love of our industry, shared learnings, giving back and overarchingly an amazing team culture and the joy in everything that we do.”

From farms to local cafés, The Alternative Dairy Co.’s Barista Oat Milk is sourced locally from Australian farmers. Rachel says this sense of locality and community is one of the reasons why it united with Veneziano Coffee Roasters.

“The Local Way is The Alternative. For us, there is no alternative to quality that’s why we work with our local farmers to create the best when it comes to The Alternative Oat.”

Similarly, Michael Taylor, National Sales Manager of Veneziano Coffee Roasters, is a firm believer in supporting local producers. He says supporting and working with local companies like The Alternative Dairy Co. ensures the longevity of Australia’s coffee industry.

“WE SHARE A DEDICATION TO THE COMMUNITY.”

“They share with us a love for local and quality products and ingredients. We recommend The Alternative Dairy Co. as the dairy alternative of choice to our café clients,” Michael says.

“When the quality’s there and the opportunity to buy Australian is also there, you’ve got to grasp it with both hands.”

Ultimately, it was an easy decision to partner with The Alternative Dairy Co. after a blind taste test.

“Quite simply, we choose to partner with The Alternative Dairy Co. because of the taste. When we put it up against competitors in the market, their milk was the clear winner.”

“Every state has its own identity. To truly embrace the taste of each beverage and help it thrive, we need the support of other companies who share our love for Australian coffee,” Michael says.

He says the partnership between The Alternative Dairy Co. and Veneziano Coffee Roasters is one that came together naturally.

“I think it’s one of those things where you’ve got a local product and passionate people; they just meld seamlessly. Our partnership has great give and take, it’s a constant development of people, coffee, and conversation,” Michael says.

A shared love of the dynamics that the industry brings is part of what unites the two companies.

“One of the things I love about coffee is the challenge that it brings. You constantly find yourself exploring, learning new things, and this is what led us to partner with The Alternative Dairy Co.,” Michael says.

He adds that the partnership extends beyond the industry itself:

“We share a dedication to the community. It was a common theme when we spoke to the team from The Alternative Dairy Co. and really reaffirmed our decision to work with them,” says Michael.

“If you can buy Australian first, you definitely should. With the quality Australian products our two businesses use, it will be a memorable experience.”



2023 Dairy & Dairy Alternatives

FEATURE

A variety of brands and products have become a necessity at cafés throughout Australia to meet customer demands. *BeanScene* celebrates the growth of the dairy and dairy alternate market with products every coffee shop should consider.

Bonsoy

It takes wholefoods to nourish whole humans. Since 1983, Bonsoy has been crafting premium-quality beverages packed with real food for real people. Whether it's saying goodbye to lactose, or simply your inner-health preference, Bonsoy is wholly made goodness. From soy and almond milk to sparkling coconut waters, Bonsoy is the golden halo of health. So, when you visit a café and see its boxes stacked high, or open a fridge to that welcome warm glow, you'll experience a feeling of calm it likes to call "Bonjoy".

For more information, visit bonsoy.com



Gippsland Jersey

When it comes to crafting the perfect coffee, Australians understand the importance of selecting the right milk. A latte, for example, is primarily made up of milk, which means that choosing the right milk can make all the difference between a mediocre or an outstanding cup of coffee.

Gippsland Jersey is an excellent option for those seeking the perfect coffee experience. With its high levels of protein and fat, this milk provides a creamy and rich flavor that's sure to impress even the most particular coffee aficionados. Gippsland Jersey offers light, full cream, and unhomogenized options.

If you're interested in trying Gippsland Jersey's premium milk for yourself, you can order samples by emailing hello@gippslandjersey.com.au.

For more information, visit gippslandjersey.com.au



macamilk.™

As the demand for macadamia milk continues to grow, macamilk's premium offering sets a new benchmark in the plant-milk category. Starting with the best Australian produce, macamilk is made from 100 per cent premium cold pressed, east-coast macadamias. Farmed from 100 per cent rain fed crops using no nasty pesticides, or seed oil, and rich in vitamins and minerals.

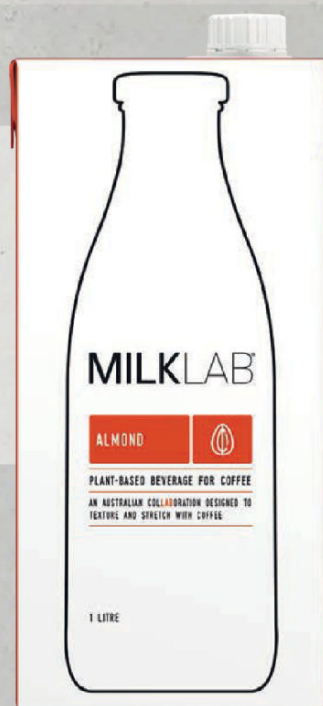
Formulated alongside the country's best barista's, delivering the smoothest, creamiest plant-based milk on the market, it's bound to delight latte-lovers, smoothie-smashers, and muesli eaters nationwide. Better for you, better for the planet, and tastier than other alternatives, a new dawn in Australian milk has arrived. Designed to froth, foam, and behaves like real milk. That's why they say, real milk grows on trees...Macadamia trees that is.

For more info visit macamilk.com.au or email hello@macamilk.com.au and follow @macamilk on social media.

MILKLAB Almond

MILKLAB Almond is the #1 Almond milk used in Australian cafés. Proudly made in Australia with 100% Australian Almonds, MILKLAB Almond has a mild, nutty flavour and a rich, creamy mouthfeel that perfectly complements the flavour of espresso coffee. Designed in collaboration with baristas and coffee professionals to texture, stretch and pour with high performance. Ask your barista for MILKLAB Almond.

For more information, visit milklabco.com/almond-milk/



MILKLAB Oat

MILKLAB Oat is a smooth and creamy alternative to dairy from the #1 plant-based milk used by Australian cafés. Proudly made in Australia with 100% Australian Oats, MILKLAB Oat has mild oat flavour and no added sugar delivering a natural subtle sweetness that complements the flavour of espresso coffee. Designed in true MILKLAB style in collaboration with baristas to texture, stretch and pour with high performance. Ask your barista for MILKLAB Oat.

For more information, visit milklabco.com/oat-milk/



Planut Oat Milk Base

Planut Oat Milk Base combines oats, organic hi oleic sunflower oil and coconut (protein) which are precision milled to produce a super smooth texture.

Its shelf-stable Planut Oat Milk Base is ready to be blended with water to create a fresh, clean tasting creamy milk that compliments all good coffee.

Without the use of gums, stabilisers and emulsifiers, Planut Oat Milk Base froths perfectly when steamed and never splits. Using only the goodness of whole plant ingredients Planut Oat Milk Base is available in five-kilogram pails that makes 50 liters of fresh Oat Milk.

You don't compromise on the coffee, don't compromise on the milk.

Take your milk game to the next level at planutgoods.au and learn more about its starter pack.

Planut Almond Milk Base

Planut Almond Milk Base is made using carefully selected Australian blanched almonds and whole ground dates, which are precision milled to produce a super smooth texture.

Its shelf-stable Almond Milk Base is ready to be blended with water, to create a fresh and clean tasting, creamy milk that compliments all good coffee.

Without the use of gums, stabilisers and emulsifiers, Planut Almond Milk Base froths perfectly when steamed and never splits. Using only the goodness of whole plant ingredients Planut Almond Milk Base is available in five-kilogram pails that makes 50 litres of fresh Almond Milk.

You don't compromise on the coffee, don't compromise on the milk.

Take your milk game to the next level at planutgoods.au and learn more about its starter pack.



Mandolé Orchard Barista Almond Milk

Mandolé Orchard is a family owned and sustainably operated almond orchard located in country New South Wales.

Australia's first and only single origin, premium Barista Almond Milk is freshly made from a nutritious blend of whole, activated almonds selected from its sustainable family farm.

Mandolé Orchard Barista Almond Milk partners with all types of coffee perfectly, delivering a luxuriously creamy froth and deliciously smooth flavour.

Made with only five simple ingredients, it is completely clean, satisfying the high standards of Australian Baristas naturally without the aid of any gums, thickeners or emulsifiers.

Mandolé Orchard Barista Almond Milk is also low in sugar and carbohydrates and is a good source of Vitamin E, making it the healthy choice for your coffee.

For more information, visit mandoleorchard.com.au, @mandoleorchard or email info@mandoleorchard.com.au





Riverina Fresh Full Cream Milk

Riverina fresh is an independent, 100 per cent Australian owned dairy manufacturer and foodservice distribution business based in the Riverina Region of New South Wales. This year, Riverina Fresh celebrates its 100th anniversary with a continued focus on producing premium, innovative dairy products. Riverina Fresh milks are highly regarded by leading roasters and baristas for their taste, functional performance, and consistency.

Riverina Fresh has built a reputation as the milk of choice for specialty coffee by focusing on the science and art of delivering quality milk for coffee, understanding the key role of milk composition, the importance of on-farm practices, and the many other factors that influence the functionality of fresh milk with coffee.

Riverina Fresh Full Cream has a smooth, full-bodied flavour, delicious taste, exceptional mouthfeel and was chosen as the competition milk at the 2022 World Barista Championships in Melbourne.

It delivers a rich mouthfeel and creamy flavour, complementing a wide range of coffee blends.

Riverina Fresh produces a range of milks, creams and yoghurts and distributes a full range of leading dairy and non-dairy products throughout New South Wales, Victoria, and the Australian Capital Territory to meet your café's needs.

For more information or for a free milk trial in your café, call 1800 993 081 or visit www.riverinafresh.com.au (*Maximum of 2 mixed crates per store.)

Follow Riverina Fresh on Instagram & Facebook @riverinafresh.

Today's milk is Cream of the Crop

Working side by side with the local barista community, The Alternative have developed a plant-based barista milk range that delivers on performance and taste, as well as the best texture to highlight latte art.

According to 2023 Sanitarium Salesforce data, The Alternative's Oat barista milk has quickly climbed to the no. 1 spot for Oat milk. With only five ingredients and Australian-grown oats, its oat milk is simple clean and delicious. Delivering a smooth and creamy experience in your cup, for locals like you.

For more information, visit altdairyco.com and follow @thealternativedairyco on Instagram.



Today's Milk is not nutty, it's Almond

When it comes to being local, The Alternative has got it covered. Australian-owned and lovingly crafted on the Central Coast of New South Wales, it constantly hones its ingredients and processes to deliver the best plant-based milk experience.

Delivering a subtle, creamy, and neutral taste, its Aussie-grown and made Almond Barista milk delivers on performance as well as finding a great balance between flavours to deliver an incredible cup every time.

For more information, visit altdairyco.com and follow @thealternativedairyco on Instagram.



Fabio Cordovado is the CEO of Coffee Works Express.

The whole package

Coffee Works Express CEO Fabio Cordovado reflects on his partnership with BRITA and how its water filtration supports the entire specialty coffee supply chain.

Making great coffee might be an art, but in the end, it all comes down to science. If you want to get the best from your coffee, you need to consider exactly what goes into it, and most of that is water.

Coffee Works Express (CWE), an Australian coffee machine and equipment distributor, strives to provide the best quality to our growing customer base, and our long-standing partnership with water filtration company BRITA has allowed us to do just that.

When BRITA's water filtration solutions were proposed to CWE in 2016, we were using a combination of drop-in carbon filters and ion resin exchange filters, so BRITA offering all these in one seemed like a good fit.

BRITA provides a range of filters along with a series of different sized filters suitable for tackling water impurities. Unfiltered water can contain contaminations including chlorine, organic compounds and limescale, all of which can affect the flavour and dull its appearance, making the drink less appealing.

All BRITA water filtration systems reduce chlorine and organic water compounds – and almost all can adjust the mineral level. Filtering these things out of the water also enables the barista to bring out the full aroma and flavour of their coffee.

Besides defining the taste of coffee, water filtration is critical to prolonging the integrity and functionality of the espresso machine.

When it comes to serving an excellent cup time and again, ensuring your staff have the knowledge to fix and effectively maintain espresso equipment is vital. Don't forget to implement maintenance schedules,



so that your water filters are exchanged on time and continue to optimise your water supply.

While you want a bit of calcium and magnesium for the coffee extraction, too much of it will cause some to be left behind in the boiler, causing scale to accumulate. The key to a healthy coffee machine is prevention, not letting problems build up in the first place.

This is something BRITA can help with. It offers tailored packages that can relieve the pressure by supporting operators with preventative maintenance on equipment. By offering advice, monitoring filter usage,

and carrying out essential filter exchanges, operators can rely on their equipment to have a longer life span and consistently deliver a quality cup of coffee.

At CWE, we work with machines from a variety of manufacturers, including Slayer, Wega, Astoria, Franke, and Isomac, and often each machine will have different requirements based on the materials used. For instance, copper and stainless-steel boilers require different filters, and BRITA allows us to cater to their needs, which is why we promote its filters with every sale.

CWE is involved in our customer's water filtration every step of the way, helping

cafés with the initial installation to regular replacement intervals.

The cafés we work with love using BRITA, firstly because it is respected globally as a reputable brand. Companies also enjoy the simplicity of swapping out cartridges, often doing this themselves to save costs.

The water quality – and amount of work your filter does – differs from state-to-state and city-to-city, so it's important a café or its supplier be familiar with the local area's water quality and requirements.

Our wholesale partners use BRITA products to provide the best filtration solution and coffee quality to customers across the nation. Our partners entrust us to recommend which BRITA filters work best depending on the location. For example, BRITA's hydrogen exchange Quell ST and sodium exchange Finest ranges are each tailored to different levels of water hardness and types of machinery.

The Purity C range is a staple of CWE's product offering. It guarantees optimum water quality for every application of the coffee machine within the Australian market.

Its quick-change, multi-purpose head allows anyone to easily do a filter interchange between the Purity C Finest and Quell ST offerings, depending on machine boiler types. This removes the need for a technician to change your filter and provides a cost-effective solution.

The Purity C Quell ST is a decarbonisation filter, designed for areas with a carbonate hardness higher than permanent hardness, meaning there is a calcium exchanges with hydrogen, the by-product resulting in softer water. If this type of water is left unfiltered, the carbon will build up as scale in the boiler of the coffee machine, eventually leading to a breakdown. Namely, we recommend the Quell ST filter range for copper boilers and the Finest filter offerings for stainless steel boilers that require pH buffering to help prevent low pH corrosion.

The Purity C Finest range comes in the same sizes as the Quell ST, has a capacity ranging from 1100 to 6000 litres, and specialises in softening water. BRITA filters all use the same filter head and are designed for ease of installation with the ability to fit into tight spaces, with a simple locking mechanism to safe house your filter post installation.

We work closely with our customers to ascertain the café's critical details, such as the water quality, equipment style, and volume usage. The value of a quick and simple action of water testing is often overlooked, though it is absolutely critical to understand the site's water quality, thus



BRITA filters can be used in Wega coffee machines, which Coffee Works Express supplies.

enabling a café to extract the best flavour characteristics from its coffee.

You don't work with a company for seven years unless you have complete faith in the product and service they provide. Not only does CWE supply and install BRITA filtration, but we have also become experts in its water dispensing units, servicing many institutions, hotels, and restaurants across Australia.

The needs of the coffee market are forever evolving, and CWE will continue to work with BRITA to provide the best water filtration solution. Thanks to BRITA's efficiency and the fantastic and professional support from the company, we've never had to go with anyone else. ■

For more information, visit www.brita.com.au or www.cwe.com.au



Coffee Works Express can assist cafés with installing BRITA filters.



Image: James Butler @howiebutler

Debbie Louise wants customers to discover and enjoy the taste of single origin chocolate.

Embracing bean-to-bar

Debbie Louise, Founder of Ratio Cocoa Roasters, is passionate about sourcing high-quality cocoa beans direct from origin. The former zoologist-turned-chocolate maker explains why education is key to specialty cocoa bean appreciation.

The aroma of freshly roasted coffee is enough to bring most shoppers off the street and into a coffee shop, and it's the same at Ratio Cocoa Roasters.

Only at Debbie Louise's Melbourne-based experiential store and factory, it's for specialty roasted cocoa.

"Most people confuse us for a coffee roaster, but we are indeed a cocoa roasting company. The smell of freshly roasted cocoa is like the aroma of baking brownies. It's what attracts most people into our factory and café – that's why we always leave the door open," she says.

Ratio opened its doors six years ago with only eight chocolate bars. Today, Ratio has grown to one of the largest bean-to-bar chocolate offerings in Australia, featuring 20 different chocolate bars, 18 chocolate-coated items, a variety of chocolate gelato, and a novelty range. It also showcases seven hot chocolates and helps Australian cafés complement their specialty coffee range.

"Chocolate has always been my passion," Debbie says. "When I started Ratio, the goal was to introduce Australia to specialty chocolate and the different tastes you can experience. Cocoa is actually very similar

to coffee and wine in that terroir, climate, processing techniques, origin and skill of the farmer drastically alters the end taste."

Ratio prides itself on using high quality raw materials that are traceable, and ensures that its hand-crafted chocolates are ethical, vegan-friendly, and don't use stabilisers or fillers.

"Unfortunately, commercial chocolates use poor-quality cocoa with additives and preservatives to mask the bitter taste, so you're not actually getting to taste the cacao at all. With Ratio, I really want people to taste and experience cocoa the same way they do single-origin coffees versus commercially graded coffee," Debbie says.

She notes there is a crucial distinction between chocolate makers and chocolatiers. While chocolate makers produce chocolate from scratch using cacao beans, chocolatiers usually purchase pre-made chocolate from overseas and use it to create chocolate-based confections. In Australia, there are only 38 bean-to-bar chocolate makers, and Ratio is one of them.

"Cocoa is delicate and more fragile than coffee. When it arrives from its origin, it still has the shell on. At Ratio, we roast

cocoa in a vintage 12-kilogram ball roaster from the 1960s. This process takes place at a much lower temperature and slower drum speed than coffee," Debbie says.

After roasting, the cocoa is winnowed to remove the husk. It is then mixed with sugar and crushed in stone grinders for 24 hours until it's nice and smooth. For flavour development, the chocolate is then aged for three weeks before being tempered into a chocolate bar.

Like the trading of green coffee beans, Ratio faces the same challenges of increased shipping costs, a weaker exchange rate and delayed shipments, meaning it has to order stock one year in advance. However, consolidating shipments with other bean-to-bar makers or coffee companies helps to keep costs down.

"I choose to offer a variety of different origins to my customers, although it's much more challenging because of the expensive freight. That's why most chocolate businesses only work in one origin, as they have greater buying power," she says.

The upside to cocoa beans, however, is that they last much longer than coffee beans – seven years or longer if frozen. Unlike coffee which needs to be used within

a month of roasting, chocolate can also remain dormant for years until tempered.

Ratio supports cocoa growers around the world, namely from the South Pacific region of the Solomon Islands, East Timor, Vanuatu, and areas of the Caribbean and South America.

Debbie says coffee shops are now looking at specialty cocoa origins like they do specialty coffee, although further education is still needed.

“The next time you go into a café, pick up the menu and read it. It will most likely list where the eggs are from, the dairy milk, the bread, and the chai. Still, when it comes to hot chocolate, there’s generally no hint of where the cocoa is from, just the words ‘hot chocolate’, which will likely be only 30 per cent with fillers and emulsifiers, and that’s what we need to change,” she says.

“Unfortunately, many cafés are unaware they are serving up hot chocolate that actually goes against their moral standings. A big hint is that there’s no such thing as Belgium or Swiss chocolate. No cocoa trees grow in Europe. It just means where the ingredients were thrown together or blended with no traceability back to origin.”

At Ratio, Debbie knows exactly where her cocoa beans come from. She also buys Australian sugar, milk powder, fruit, and nuts. Debbie says because of Australia’s quality food produce and safe and trusted food security, it has increased interest in foreign companies wanting to do business with Ratio, including Japan, China, and Vietnam.

Since COVID, Debbie has also noticed a fundamental shift in the attitudes of Australian consumers and wholesalers to support local producers.

“Customers are more aware of problems in the food and beverage supply chain. They also see the benefits in ethically sourced and sustainable products and are willing to pay for it,” she says.

“Both the coffee and cocoa industries strive to bring to market only quality products with everyone along the way being paid a fair price for their work. Cafés offering both specialty coffee and cacao show their customers they also care about these issues, and it helps build a strong customer base.”

Debbie credits the coffee industry’s educational inroads with the public about ethical sourcing and fine flavour varieties for helping pave the way for specialty chocolate.

“We use the same terminology of direct trade, single origin and fine flavour beans as those meanings are now understood thanks to the coffee movement,” she says. “There are a lot of similarities between coffee and cacao. I love when a coffee enthusiast comes into our store and loses their mind when tasting our cacao nib pour over or cold brew.

Specialty cacao is a great accompaniment to specialty coffee. We are telling the same story.”

Over the years, Debbie has been lucky to form great relationships with prominent coffee roasters including Veneziano, Axil Coffee Roasters, Padre Coffee, and Craftwork Roasting Co as distributors of its drinking chocolate. She is always looking for the next progressive coffee company to reach out and get involved.

“For Veneziano Coffee Roasters’ 20th anniversary, we made a chocolate bar paired to their coffee blend. Padre Coffee has their Budd range of Panela, Cocoa, Chai and Cascara, and we matched a bar to each of these. HA Bennetts & Sons import our East Timor beans, so for Christmas they gave out chocolate bars made from those beans,” Debbie says.

She has also mixed her chocolate with Tea Drop’s matcha, Oh My Gelato’s gelato, with Australian herbs for Kakadu Plum Co and seaweed for Alg, plus several local breweries to make stouts.

“All the companies we work with already focus on quality raw ingredients and understand the importance of sustainable farming practices, conservation, and ethical sourcing, so they understand and align with our business philosophy,” she says.

Debbie would like to establish more relationships with like-minded coffee businesses so that more people can experience ethical drinking chocolate at their local café.

In addition, Ratio Cocoa Roasters hosts factory tours and invites coffee roasters and café owners to explore their understanding of cocoa by watching the sorting, roasting, winnowing, grinding, and moulding of cocoa behind transparent glass screens.

“We want you to be mesmerised by our work and the preparation of making chocolate,” Debbie says. “Education is the best form of awareness. Once people experience our shop and try our cocoa, they’ll never think of chocolate the same way.

“We need more people to taste single origin chocolate and experience the variety of flavours that are possible from quality chocolate. Once people try the fruitiness of cocoa from the Solomon Islands, all of a sudden, they can relate the same language to coffee and it’s fun to watch that realisation unfold. We need more people to have this moment of discovery.” ■

Use the promo code “beanscene” to book a free factory tour. For more information, visit www.ratiococoa.com.au



Debbie Louise is one of 38 bean-to-bar chocolate makers in Australia who creates chocolate-based confections from scratch.

Image: James Butler @howiebutler

Baristas in front



Barista Attitude explains how the Tempesta multiboiler espresso machine assists the barista with features and functionalities designed for all abilities.

For machine manufacturer Barista Attitude, the role of the barista goes beyond simply making coffee; it's about building relationships, providing exceptional hospitality, and giving customers a memorable experience.

To support its multi-faceted role, the Tempesta multiboiler espresso machine is designed to enhance the user experience and make the barista shine. Cinzia Pietrobon, Barista Attitude Brand Manager, believes it empowers baristas with the

technology they need to make high-quality coffee consistently with any kind of milk.

"With fully automatic machines, what you lose is the human touch. In our traditional machine, the barista is exemplified and put on centre stage, giving baristas the chance to showcase their expertise," says Cinzia.

The brand's latest espresso machine, Tempesta, is the Qualified Espresso Machine of the World Barista Championship (WBC) from 2022 to 2025. It made its competition debut at

the 2022 Melbourne International Coffee Expo (MICE), which hosted the WBC in September last year.

Cinzia says the Tempesta's long steam wand helps support baristas by allowing them to be more precise and customise their milk froth based on demand.

"The longer steam wand means you can move it to any position that you prefer. You have unlimited customisation over the application site," says Cinzia. "This feature makes it easier for baristas to achieve the perfect milk froth, regardless of the size of the jug they are using."

Each element has been designed with ergonomics and ease-of-operation in mind. The height of the trays is adjustable and the steam wands – featuring Super Dry technology without need for additional water – are easy to modulate with progressive levers that adjust to different pitcher sizes.

"If your ratio of heat and steam is miscalculated, you risk the milk bubbling, which can be a problem for milk alternatives. The dry system is particularly useful for plant-based milks because they are not a mix of fat and protein but are already full of water," Cinzia says.

The Tempesta lever also enables baristas to easily control the speed of steam.

Compared to switches or knobs that simply turn the steam on or off, the lever allows for a more precise application by letting baristas vary steam levels.

"With this lever, the barista can choose



The Tempesta's long steam wands allow baristas to be more precise and customise milk froth based on demand.

how they want the steam, allowing them to achieve the desired consistency and texture every time,” Cinzia says.

Thanks to its easily controllable features, Cinzia says the machine has received positive feedback from baristas worldwide.

“During the WBC, we had many baristas praise the features on the Tempesta, especially the lever, as it is crucial for latte art, and the long steam wand that allows the barista to ensure consistency,” she says.

“The Tempesta machine is designed to optimise the milk frothing process for dairy and non-dairy milk, and it has been shown to work exceptionally well with oat milk, as shown during the tournament, producing a delicious taste that rivals full-cream milk.”

The steam wand also includes a cool touch feature, meaning baristas can focus on frothing and touch the steam wand without fear.

“The steam wand is cold to the touch, so you don’t get burned as you do your work. This is especially important during peak times when baristas are under pressure,” Cinzia says.

“Therefore, the barista can move the wand while frothing, making it more comfortable for them to achieve the desired consistency.”

The automatic steam wand also has a temperature sensor and a compressor. The auto steamer pushes the steam automatically into the milk jug, and the



temperature sensor ensures that baristas can set different recipes and temperatures for the desired froth level.

The Tempesta has the ability to store up to four different pre-sets, providing value in a fast-paced environment where baristas need to swap between different kinds of milks on demand, or if there is not an experienced barista on deck.

“This feature is especially beneficial when using plant-based milks that require different temperatures and different froth. While this may not be a problem for skilled baristas, not every coffee chain is able to employ talented workers. This enables a higher quality of coffee across the board,” Cinzia says.

The Tempesta’s intuitive functions also extend to its touchscreen interface, which controls the brewing of the coffee. Displays on the group head make it easy for operators to receive performance and extraction data in real-time, in addition to information on pressure, flow and temperature. This is another feature Cinzia is confident baristas around the world will be impressed with.

The Tempesta comes in other modules with FRC pressure profiling for users to modulate manually or program. The temperature of the group heads can also be changed quickly, with a precision of ± 0.5 in temperature settings, which can be easily adjusted.

“Every feature and function of the Tempesta is for the insurance of quality in the cup, and to allow the barista to focus their attention on the customer,” Cinzia says.

“Coffee-making is about more than just coffee. It’s about the operation, ergonomics, value, human interaction, and hospitality. The Tempesta is designed to make the job and life of a barista easier, allowing them to focus on customers and delivering remarkable experiences.” **■**

For more information, visit www.barista-attitude.com



The Tempesta multi-boiler provides a wide and ergonomic working space.

Paradox Coffee Roasters supports many café partners on the eastern seaboard.

For The People

BeanScene speaks with key café partners of Paradox Coffee Roasters about why they love collaborating with the iconic Australian roastery.

It's a well-known assumption that Australians love their specialty coffee. As such, choosing the right wholesale coffee supplier is an important decision for any café to make. It must ensure the best beans are consistently sourced and freshly roasted in order to deliver on its role of producing quality coffee.

It's for this reason that Picnic Café in West End, Queensland has partnered with Paradox Coffee Roasters since its opening in October 2021.

"It's really important to myself and the team that we serve high quality coffee to our customers," says Anthony Leung, Picnic Café Head Barista and Manager. "As baristas, we are at the end of the supply chain, so we want to represent the coffee and pay homage to the growers and roasters who prepare the beans in the best way we can. We also have our own reputation on the line, and we want to keep customers coming back for their daily caffeine hit."

Anthony, who also works as Interim Manager of Goodness Gracious Café in Graceville, Queensland, says the partnership with Paradox Coffee Roasters is a natural fit, and provides a point of difference in its quality and service.

"I knew that the owner [of Goodness Gracious Café] had partnered with Paradox several years ago. We decided to use Paradox at Picnic Café as well due to the reputation and rapport that was built with the roastery from that relationship," he says.

Picnic Café uses Paradox Coffee Roasters' Paper Moon Blend as its house blend, which is also available in one-kilogram and 200-gram retail bags for customers.

"Paper Moon is certainly a crowd-pleaser. It works well in milk-based and black coffee, with a nice flavour intensity and balanced acidity and sweetness," he says.

"I've also always been impressed with Paradox's monthly rotations of single origin coffees, both for filter and espresso. It's given us baristas a different variety of coffee to experiment with and learn how to brew, as well as be able to sell."

Paradox Coffee Roasters offers both face-to-face barista guidance and an online training portal to educate staff on how to use equipment and prepare quality coffee.

"Being able to liaise with our Sales and Support Manager James Dunbar has been so helpful. He's always been a great sounding board for advice, feedback, to bounce ideas

off regarding different equipment, and a different perspective on how to grow our business," says Anthony.

"We've built a great relationship with the entire [Paradox Coffee Roasters] team that has allowed us to deliver quality espresso and service to our customers."

Another customer that appreciates its collaboration with Paradox Coffee Roasters is Banksia Bakehouse, which chose to work with the roaster because it believed in its culture.

"We put a lot of thought into the coffee we serve because we wanted to give our customers excellent coffee. The guys at Paradox Coffee Roasters provided exactly what we were looking for. They do a fantastic job and always provide expert service," says Banksia Bakehouse Head Barista Cindy Carolina.

With so many specialty coffee roasters in Australia, Cindy says the decision to partner with Paradox Coffee Roasters wasn't solely based on quality, but the connection it has with the roaster.

"To us, coffee isn't just about the products, you need to be able to connect with the team. How they support you from behind the scenes and work to overcome any issues is just as important, and Paradox

has provided that support from day one,” she says.

“Our Sales and Support Manager visits us pretty much every week to meet our coffee needs, and whenever we need advice about equipment, such as which grinder to choose, they are there straight away to help us and increase our knowledge.”

Banksia Bakehouse uses Paradox Coffee Roasters’ Penny Lane blend for milk coffees and the Picasso Baby blend for black coffees.

“We chose Penny Lane because we’re able to extract body and flavour and maintain the coffee’s caramel notes and sweetness, while the Picasso Baby blend has a good intensity without being too overpowering,” says Cindy.

Cindy says the alliance has been smooth sailing from the beginning and the two share a passion for providing an amazing coffee experience for customers.

“It’s a true partnership. I feel like we’re in business with family and uphold the same values. The Paradox team have a depth of experience in the coffee industry and understand the challenges and opportunities in the coffee market to help us grow and succeed,” she says.

Well Bread and Pastry is another partner that appreciates the service and quality that Paradox Coffee Roasters provides.

“Our needs are always met with Paradox, we know they are always a phone call away. I love partnering with a roaster that has a presence in Queensland where we’re based,

and they have such a wide range of blends to choose from,” says Owner Michelle Van Der Hoven.

“Yes, the coffee is amazing, but it all comes down to the service Paradox provides.”

From day one, Paradox Coffee Roasters has stood by its mission, ‘For The People’ in a devotion to those that grow, roast, educate, serve, and enjoy their coffee.

“We are responsible custodians of the coffee journey, always putting people first. From the farmers we source from, to our expert team that roast and share their knowledge, wholesale partners and baristas who serve coffee, to the customers who enjoy it,” says Paradox Coffee Roasters Marketing Director Nicole Saleh.

“We believe in the growth and success of our wholesale café partners, so we support them with barista education, systematic training, premium equipment, reliable service, creative branding, and innovative solutions so our partners can deliver a consistent quality coffee experience.”

Paradox Coffee Roasters Sales Director James Rodger says a key way the roaster educates its customers is through its Paradox Training Academy with online courses and practical training sessions.

“Paradox’s coffee training focuses on many topics, including espresso, alternative brewing, cupping, blend and single origin education, and getting the best from your equipment. We provide holistic support and

solutions to our café and wholesale partners to help build their business,” James says.

“We work alongside our wholesale partners and hold cupping sessions at our Paradox Labs to guide them through our process of selecting the ideal coffee blend or single origin coffee that delivers the right taste profile for their customers. We are all about creating coffee that is ‘For The People’ — providing our end customers with the best quality coffee and flavour that they will enjoy drinking and fall in love with.”

Paradox Coffee Roasters employs that same energy to its own team, using its experience and relationships to steer the brand’s growth.

“It is about bringing our deep passion and knowledge for coffee and the industry together and developing a business that is making a difference in the way we operate and the products we serve,” Nicole says.

With roasteries, labs, and training facilities in both Sydney and the Gold Coast, Paradox Coffee Roasters has assembled a group of passionate coffee professionals to represent its café partners.

“Our team is incredibly important throughout the whole process. Our people are some of the best in the industry who share our vision, investing their skills, knowledge, and passion with the coffee community,” James says. **■**

For more information, visit www.paradoxroasters.com



Goodness Gracious Café has partnered with Paradox Coffee Roasters since 2020.

Climate-conscious coffee

Italian professional coffee company Rancilio Group explains how its coffee machines are designed to operate sustainably and improve energy efficiency.



Rancilio Group designs espresso machines with sustainable functions.

Rancilio Group's desire to innovate and achieve best performance standards is evident through the new machinery it released in its professional and domestic ranges of coffee equipment throughout 2022. But in the midst of a mass upgrade, the Italy-based manufacturer has not forgotten the importance of sustainability.

"In recent years, the unexpected rise in energy and gas costs and the growing concern for the environment has led professionals and companies to re-evaluate their energy consumption, and therefore also the way in which they select and use available technologies," says Marketing and Communication Manager Simona Sordelli.

"Rancilio Group is dedicated to developing cutting-edge products and patented technologies with an eye on sustainability. We encourage businesses to operate using the best practices to help reduce their daily consumption."

Simona recommends using machines with insulated boilers to ensure sustainable operation.

"Heat insulation around the boiler saves energy by preventing unintentional heat loss. Rancilio machines with this technology have guaranteed insulation through a covering based on a heterocyclic compound that is particularly suitable for insulation and protection," she says.

This is the case for the Rancilio Classe 20 espresso machine, which includes an insulated steam boiler, smart energy management, and a low-energy mode, as well as the Rancilio Specialty RS1. It has an insulated boiler with programmable water exchange and eco-mode.

"Coffee machines that can activate eco mode, such as Rancilio Classe 11 and Rancilio Specialty RS1, allow for ideal, dynamic water management by optimising the ratio of water to steam in the boiler for maximum energy savings," Simona says.

"In fact, at times of reduced use, the amount of water in the boiler is limited, thereby increasing the amount used for steam. By working with less water in the boiler, less energy is consumed to bring it to the desired temperature. At the same time, with more steam and less moisture in the

boiler, the performance of the steam wands also improves."

Throughout the day, high-intensity workloads alternating with periods of rest or reduced activity can greatly affect the performance of a coffee machine. Re-establishing the optimal boiler temperature after a period of inactivity involves sudden, high-energy expenditures. To avoid this problem, Rancilio single boiler espresso machines from Classe 5 up to Classe 11 carry the Steady Brew system. Simona says this patented solution guarantees high thermal stability during peak workloads and at times of low-intensity production.

"The Steady Brew system minimises wasted energy and allows different coffee temperatures to be set while maintaining the boiler at one bar, without limiting steam performance," Simona says.

Rancilio's Classe 11 and Classe 20 machines are also available with the Advanced Boiler Management (ABM) system, developed to improve the performance of a machine under intensive use and ensure constant thermal stability.

"When brewing espresso while



The Rancilio Classe 20 includes an insulated steam boiler and a low-energy mode to reduce energy consumption.

dispensing water and steam, the ABM activates the heating element to anticipate any drop in pressure below the pre-set limit and to ensure stable heating during coffee extraction. The ABM controls the power absorbed by the machine and also prevents the machine from being subject to the sudden, high energy demands necessary to re-establish the optimal temperature,” says Simona.

She adds that the ability to set the time that the machine automatically switches on and off should not be overlooked to ensure power saving and environmental efficiency.

“It all depends on how many hours the machine is off. In some cases, this function may even increase consumption instead of reducing it,” Simona says.

“Equipping an establishment with a coffee machine with an operating time that can be regulated, such as the Rancilio Classe 7, Classe 9, Classe 20 and Classe 11, guarantees net savings for any place with a downtime of even just four hours, which is the vast majority of establishments serving coffee.”

Simona says another great tip is remembering to switch off idle group heads to avoid wasting hot water and to use only those needed.

“A feature that distinguishes Rancilio multi-boilers such as the Classe 11 Xcelsius, Classe 20 ASB and Rancilio Specialty RS1, is total energy consumption. With the same number of group heads, these multi-boiler coffee machines consume the same amount of energy as single-boiler machines while offering more technology, and consistently high-quality coffee,” she says.

To further reduce emissions, Rancilio

machines utilise hot water boiler economisers, which enables custom temperature for water doses.

“Water economisers allow the correct water temperature to be set by mixing cold and hot water to prevent only hot water being drawn from the boiler, which typically consumes a lot of energy,” says Simona.

Each Rancilio machine, with the exception of Classe 5, can be equipped with an economiser to reduce electricity and water consumption. Rancilio Classe 11, Classe 20, and Classe 9 USB, and all Rancilio Specialty espresso machines can also be equipped with X-Tea technology, allowing baristas to program water doses and temperature levels directly from the user interface.

Another function of Rancilio machines that reduces hot water and electricity wastage, is by setting the dose and duration of the backflush. This process involves forcing water through the machine system to remove any build-up that could cause functional problems or affect the taste of coffee.

“With Rancilio Classe 20, Rancilio Specialty RS1 and Invicta, the dose and duration of the flush can be set to two or three seconds, which prevents hot water, and therefore electricity, from being wasted,” Simona says.

To further improve efficiency and achieve optimal milk quality, Simona encourages businesses to choose espresso machines with automatic steam wands. Automatic steam wands are designed to optimise consumption and even out the texture and temperature of the foamed milk.

“Rancilio’s patented iSteam automatic steam wand has two buttons which can be programmed with the functions ‘Cappuccino’, for heating and frothing milk, and ‘Latte’, for heating only. It can be installed on the Classe 11, Classe 20, and Classe 7,” she says.

Simona also suggests considering a machine with an adjustable cup warmer to reduce emissions.

“A cup warmer with adjustable temperature prevents the heating element from always being on at maximum power, thus consuming energy when it is not necessary. Rancilio Classe 11, Rancilio Specialty RS1, and Invicta cup warmers allow you to set the time they switch on and to modulate the temperature from the user interface, providing a great option for waste-conscious baristas,” she says.

Rancilio Group recognises the impact global businesses like itself have on the environment and society, and for this reason, takes responsibility in daily economic activities. Simona says the manufacturer is committed to addressing the climate change crisis by taking the first crucial steps to embracing and promoting the principle of circular economy.

“For Rancilio Group, sustainability is a responsibility which involves each and every part of our business worldwide. As a cornerstone of our vision, it will be a crucial factor in the process as we define a new development model capable of balancing economic, financial, environmental, and social interests,” she says. ■

For more information, visit www.ranciliogroup.com

Modern-day makeover



Piazza D'Oro unveils a complete overhaul of its branding and packaging to suit Australia's sophisticated coffee landscape.

Piazza D'Oro coffee is the result of 265 years of knowledge and craftsmanship in the field of blending and roasting thanks to parent company Jacobs Douwe Egberts (JDE) Peets, one of the world's largest pure play coffee and tea companies that has roasted some of the world's favourite coffees since 1753.

This year, the business is taking its experience to the next level with a brand refresh to uphold its status as one of Australia's leading coffee brands, synonymous with quality and taste.

"As one of the original espresso brands in the Australian café scene, Piazza D'Oro has a proud history of coffee excellence, always evolving and adapting to ensure that as a brand we deliver on our purpose to make good quality coffee accessible for everyone," says JDE ANZ Marketing Director Virginia Marsh.

"The Piazza D'Oro refresh is about evolving the brand to ensure we remain relevant to the modern coffee consumer, while retaining what is timeless for the brand."

Virginia adds that Piazza D'Oro has a long history in the Australian market, with a proud Italian heritage that continues to

inspire creativity and excellence in coffee craftsmanship.

"Piazza D'Oro has been proudly locally roasted in Australia since 1998 and will continue to focus on crafting quality blends best suited for local tastes," she says.

"The brand refresh includes a range of five distinct blends on offer to meet the needs of today's Australian coffee consumers. While it is a new look for the brand, the crafted blends remain unchanged — a new look, with the same great coffee."

The range consists of the Mezzo medium roast with flavours of milk chocolate, caramel and fudge; Forza, a sweet dark roast; Colombian, a 100 per cent Arabica single origin with flavours of caramel, citrus and toffee; Artisan, a rich fudge brownie 100 per cent Arabica blend; and Organic, a double certified and the most sustainable blend.

The Organic blend, formally packaged by JDE Professional as 'Org', is certified by the Rainforest Alliance and ACO Certified Organic, labels that stand for more sustainable farming and better opportunities for farmers, their families, and the planet.

"Our journey from farm to table includes our investment in sustainable farming

practices. Our belief is that together, through the power of our brand, we can unite our actions to deliver impactful change and be a force for better," says Virginia.

"While the blend recipes remain unchanged, [bringing Piazza D'Oro Organic into our core range] is a really exciting development for the brand as it formally welcomes dozens of existing, high quality and popular cafés and leisure sites around Australia into the Piazza D'Oro family, in turn helping to reach a larger scale audience and awareness for the overall Piazza D'Oro masterbrand."

Partnering with Fuman, a packaging and graphic design agency based in Auckland, New Zealand, the coffee company has worked to deliver a packaging redesign for its beans and accessories over the past 18 months.

"We offer a branded Biocup® certified compostable takeaway cup range, as well as branded sugar sticks to complete the package. We are so excited about our new look," says Virginia.

"This will be supported with a completely refreshed eye-catching range of trade marketing assets and branding for our café partners, with a new hero colour

‘terracotta’ inspired by the artisanal skill of our Italian heritage. We will also have significant investment in media support for the brand across socials, out-of-home advertising, and events, as well as a brand-new website launching. The refresh will be visible across the café, hotel and leisure network nation-wide.”

Virginia says Piazza D’Oro believes in crafting exceptional coffee without compromise, taking the best of its people, blends, and coffee expertise to create high quality coffee experiences for everyone, every day.

“At Piazza D’Oro we always strive for better, and that’s what the brand refresh is all about. Constantly embracing our imagination and our passion for coffee to pave the way for the future,” she says.

“We appreciate that great-tasting coffee requires passion and dedication to continue to create high quality consistent blends that our customers love and rely on to support their business.”

To protect the brand’s ethos and ensure the best cup of coffee reaches every customer’s table, Piazza D’Oro provides a national training service for baristas.

“Locally, we pride ourselves on supporting our customers to deliver a great coffee experience every time, with a team of

expert coffee trainers at our onsite training centres nationally, a regional network of distributors, customer service and technical service teams that are committed to keeping our customers businesses running and serving consumers the best coffee every day,” Virginia says.

It’s this commitment to consistency that Virginia says is the reason Piazza D’Oro has such a strong following of customers serving its beans.

“Piazza D’Oro has a fantastic national network of cafés, hotels and leisure sites proudly serving our exceptional blends, with many being part of the Piazza D’Oro family for more than 20 years,” she says.

“I think what sets Piazza D’Oro apart for our customers, is the consistently high quality of coffee we blend and roast locally in Australia, that they love and can trust will be the same, great quality every time. As a result, their own customers are regulars that return time after time.”

Piazza D’Oro aims to carry this dedication into all future endeavours, with premium coffee as its core.

“Our pack redesign is bold and brave, and we have a team of passionate account managers ready to take Piazza D’Oro to the next level for the brand. We have already acquired a number of key new café sites

that will launch the new brand look in some really fantastic locations on the Eastern seaboard. We also can’t wait to see the new terracotta café branding popping up in the hundreds of locations we have across the country,” Virginia says.

“Our main goal is to spread the Piazza D’Oro story in 2023 and give as many Australian coffee lovers as possible the opportunity to enjoy a great Piazza D’Oro coffee, either at their well-loved local café or on a well-deserved break at one of our hotel partners around the country.”

Piazza D’Oro is actively looking for new café and coffee partners to join the brand that are aligned to sharing its passion for quality and craftsmanship. Virginia encourages the coffee community to get in touch and book a coffee tasting.

“Piazza D’Oro creates refined flavours, and it is our mission to serve a consistent cup of coffee each and every time. Ultimately, we want every cup of coffee with Piazza D’Oro to become an unforgettable experience,” Virginia says. **I**

For more information, visit www.piazzadoro.com.au or get in touch at au.hello@piazzadoro.com.au to arrange a tasting.





Early bird buzz

As the Melbourne International Coffee Expo fast approaches, baristas and industry leaders advise how to make the most of the iconic coffee convention.

For coffee lovers, industry professionals, and aficionados alike, the Melbourne International Coffee Expo (MICE) provides an opportunity to get up close and personal with the latest and greatest in the world of coffee. This year, the event celebrates its 10-year anniversary, and MICE Show Director Lauren Winterbottom is pulling out all stops to ensure it's a celebration to remember.

"We want to make sure that this year's MICE is not only informative and inspiring but also a fun and memorable experience for all attendees. We're putting in extra effort to make it a celebration of our 10th anniversary and the resilience of the coffee industry through challenging times," Lauren says.

MICE2023 will take place at the Melbourne Convention and Exhibition Centre from 17 to 19 August. For those eager to secure a spot, time is running out to secure a ticket at Early Bird pricing, closing 30 June. Attendees can save up to 50 per cent on the full ticket price. An early bird one-day pass is \$30, two-day pass is \$40, and three-day pass is \$50.

After 30 June, standard pricing for a one-day pass is \$45, a two-day pass is \$55, and a three-day pass is \$65.

Snagging discounted tickets is not the only reason to attend the largest dedicated coffee show in the Southern Hemisphere. Current Barista World Champion Anthony Douglas says attending coffee expos like MICE can be beneficial to a barista's growth as a coffee professional.

"MICE hosting the Barista World Championships was obviously really special to me as it was my first victory in the world championships. I'll remember MICE forever because of that," says Anthony.

"Other coffee expos are similar, but the difference is the scale of its reach. MICE is one of the bigger shows, and the quality of the stalls is higher."

Anthony says MICE is also a great opportunity to network and meet new



The International Women's Coffee Alliance Australia attended MICE2022.

people in the industry, and that it provides a great opportunity for fellow baristas to connect.

"The networking potential and the opportunity to have people from all over the world in a single place makes it a valuable opportunity to broaden your horizons. Networking is the best part of MICE, but the new products and tools are also interesting," says Anthony.

In addition to networking, Anthony sees MICE as an opportunity to stay up to date on the latest trends and innovations in the industry.

"Things are more barista-focused these days and less origin-focused on

the competition side of things. Higher green coffee pricing means that conveying coffee quality to consumers has taken a higher priority, so this is a newer trend. Because roasteries are bearing more of the costs these days, coffee is a little bit more expensive and thus needs to be conveyed by the baristas directly," says Anthony.

For the World Barista Champion, attending coffee conventions is also about contributing to the growth and development of the coffee community.

"I see competing as a pathway in my career. Dave Makin built Axil Coffee of the backbone of competition. Who you know is important, and competition helps with



this. MICE being the platform for one of the biggest competitions made it an even better event that helped build individuals in the coffee community," he says.

With three separate areas spread across the exhibition floor, including Origin Alley, Roasters Alley, and Roasters Marketplace, Anthony says attendees are going to need a game plan for their coffee consumption.

"It's easy to get lost, so have a plan and focus on the stalls you want to see most, then branch out from there," he says.

"Connect with people in all industries, not just coffee. Plan out your day and pick and choose what you like. Most importantly, don't overdose on caffeine, just pace yourself."

International Women's Coffee Alliance Australia President Veronica Ponce says MICE stands alone as the single and only event that brings the supply chain together to showcase their specialty on an international stage.

"We are excited to see more cultural and social diversity and inclusion of different marginalised groups in this regard, only to offer an even greater opportunity for individuals to connect that may never have had this opportunity before," Veronica says.

"MICE has evolved to meet the needs of the market and continues to do so. We hope to see more innovation initiatives or frameworks that can contribute to the sustainability and longevity of our industry."

For first-time attendees looking to make the most of their experience, Veronica says they should connect with as many people as possible.

"Give yourself the opportunity to engage with others to share ideas and knowledge. That is where you will find the most memorable experience," she says.

This year, MICE is set to host more than 100 exhibitors and counting. With companies ranging from Espresso Company Australia, a coffee equipment supplier; to Naked Syrups, a complete beverage brand, visitors can expect to see a variety of products and services on offer. While some will showcase the latest in coffee technology and equipment, others will offer specialty blends and alternative milk options.

For the first time in eight years, the Global Coffee Report Leaders Symposium will also take place in Melbourne on 16 August. The one-day event is designed to bring together key industry executives and



Anthony Douglas was crowned World Barista Champion at MICE2022.

roasters from around the world to share insights on topics that impact the global coffee market. With topics ranging from sustainability to innovation, the symposium will feature a range of keynote speakers and interactive sessions. It promises to be a valuable learning experience for anyone looking to gain knowledge and insight into the coffee industry.

As the coffee industry continues to grow and evolve, MICE Show Director Lauren says events like MICE will play an increasingly important role in bringing together professionals and enthusiasts to

showcase new products, exchange ideas, and promote sustainability and inclusivity.

"MICE is a platform that brings the supply chain together to showcase their specialty on an international stage, standing alone as the single and only event of its kind," says Lauren.

"With its impressive line-up of workshops, masterclasses, and industry experts, MICE is sure to be an exciting and informative event for anyone interested in coffee." **D**

To get your tickets, visit internationalcoffeeexpo.com



MICE is the largest coffee-dedicated event in the Southern Hemisphere.



Gear Street Union embodies an old-school American diner with a modern twist.

GEAR STREET UNION

18 Gear Street,
Petone, New Zealand, 5012
Open Tuesday to Friday 8am until late,
weekends 9am until late
+64 (03) 282 1733

Situated in the old Wellington Motorcycles building, Gear Street Union is a fresh new hot spot with something for everyone, including quality espresso, a huge wine and beer selection, and dishes designed to keep customers coming back for more.

Having opened in early 2023, Coffee Program Manager of parent company Kāpura Amber Ivamy says the opening went "100 times better than expected".

"We had a few soft openings that were pushed back due to COVID-related delays, but when we finally opened the venue, we were blown out of the water by the foot traffic. There's been a fantastic response from the local community," Amber says.

"Gear Street Union is all about dishing up banging brunches, pouring delicious coffee, and most importantly, creating an awesome atmosphere that everyone in Petone wants to be a part of."

With multiple dynamic spaces operating six – soon to be seven – days a week, Gear Street Union embodies an old-school American diner with a modern twist. Being employed specifically for Kāpura to launch

its coffee program, Amber says the site also features a micro-roastery, designed for customer interaction and education.

"What I'm aiming to do in this role is make coffee more approachable to the general public. You don't need to know everything about coffee to be interested in it, so I'm glad people can see the roastery as soon as they walk in," she says.

Gear Street Union roasts its coffee fresh

onsite, and uses Māori coffee brand Āio Kāwhe, which translates to "peace and tranquillity" with ties to mindfulness and the creation of Te Ao Māori, the Māori universe.

"The coffee brand represents the community we're based in and pays homage to our Wairua and Kohtahitanga – our spiritual wellbeing, belonging and 'oneness'. The name itself 'Āio' was chosen to represent those moments when you drink your first coffee in the morning, the time you take for yourself when you're slowly waking up and preparing to face the day," Amber says.

Gear Street Union features an extensive food offering, including classic brunch and lunch options.

"We've got your typical customer favourites like our avocado smash and eggs on toast, while also offering new and exciting items like our Fried Chicken Hero, a roast chicken meal in a sandwich, and our Wagyu Chucky Cheese Burger, which is a total crowd pleaser," Amber says.

Despite opening mere months ago, Amber says the venue already has regulars visiting every day.

"I love watching the young staff flourish in their roles. We conducted a week's worth of training prior to opening, and they've just hit the ground running, which is awesome to see. They provide the heart and soul to the community connection we are trying to create," she says.



The café has a variety of meal and beverage options.

THE NEST ESPRESSO BAR AND KITCHEN

77 George Street,
Thebarton, South Australia, 5031
Open Monday to Friday 7am — 2pm,
weekends 8am — 2pm

The Nest Espresso Bar and Kitchen

Owner Nicole Griffiths describes the café as a place where names are known, stories are shared, and where customers get to try Toby's Estate Coffee Roasters' Woolloomooloo coffee blend.

"I knew what I wanted in a coffee blend, and when our friends recommended Toby's Estate, I knew I'd found what I was looking for. I resonated with their story and their vision, and they make one tasty brew," Nicole says.

"We also feature an exciting selection of Toby's Estate's single origin filter coffees. We brew a fresh batch brew each day for customers to discover and enjoy."

Whether customers are grabbing a takeaway coffee from the window or want to enjoy the fresh air in outdoor seating, Nicole says there are plenty of menu options to pair with a morning coffee.

"We offer all the Aussie classics like the smashed avocado, breakfast burger, and

granola bowl, but our most popular menu items are our toasted sandwiches. We have all the ham, cheese, and tomato variations as well as a delicious vegan mushroom toasted sandwich that's quite popular," she says.

"We also offer a French toast brioche with lemon curd, mascarpone, raspberry coulis, fresh berries, toasted coconut, white chocolate shavings, and maple syrup on the side. It's a bit special."

In February 2022, Nicole decided to try her hand in the hospitality industry and completely refurbished a book-binding business into a new café with the help of her husband, John Griffiths.

"It was a super fun process but also quite challenging, having no experience in the hospitality industry. But we have friends around us who helped get us on our feet. We couldn't have done it without them," Nicole says.

Featuring black walls, turquoise fish scale tiles are a pop of colour behind the cash register, while cosy couches add to the calming ambience for a quiet place to read a book by a local author or catch up with a friend.

"As new business owners, we are keen to support local, new entrepreneurs and anything to do with being creative," Nicole



The Nest Espresso Bar and Kitchen is located in the Thebarton community.

says. "Customers will see works from local artists on our walls and novels from local authors on display."

CRATE AND CO

8 Stuart Street,
Bulimba, Queensland, 4171
Open Monday 6:30am — 2pm,
Tuesday to Friday 6:30am — 4pm,
weekends 7am — 2pm

Crate and Co, a small but charming café in Bulimba, aims to deliver a complete experience with a focus on quality coffee, food, and customer service.

Owner Erin Chester-Master says he and his partner Krista Chester-Master united in their love of coffee and started their own business after meeting in a café where they worked together.

"Crate and Co is a small café that's proud to deliver a full service to its customers, focusing on food, drinks, and good coffee. We try to make our customers feel comfortable when they visit our place," says Erin.

The café has a cosy and homey vibe, emulating a poolside bar with blue tiles lining the café's walls.

Located across the road from Bulimba Memorial Park, Crate and Co attracts a wide range of customers.

"Our customer base includes young families, teenagers to middle-aged customers, but our most significant demographic is young parents," says Erin.

Since October 2020, Crate and Co has



Crate and Co Bulimba serves coffee from Wolff Coffee Roasters.

been working with Wolff Coffee Roasters and serving its Big Dog and Lil' Red Blends. Erin says they chose Wolff Coffee Roasters because of its unique blends and excellent customer service experience.

"Most roasters only have one option, which is a chocolatey flavour that most people in Brisbane gravitate towards," he says. "But Wolff's Lil' Red Blend is fruity and works well with plant milks. It was unique to Wolff, and we wanted to be unique in Brisbane."

Erin says Wolff Coffee Roasters has been supportive and provided lots of training to its employees. He says the café utilises a

La Marzocco Classic espresso machine, ensuring consistency in their coffee.

To pair with the coffee, Crate and Co offers a healthy, innovative range of smoothie and juice flavours including dragon fruit, berry, and tropical smoothies as well as healthy meal options such as an egg benedict bagel and vegan sandwiches.

"We have a real focus on providing healthy meal options while not compromising on flavour," says Erin.

"If you are in Bulimba, visit Crate and Co for a delightful café experience that is sure to satisfy your taste buds."

GP CONTINENTAL

3 Lehn Road, East Hills,
New South Wales, 2213

Open Monday to Friday 7am – 2pm, and
Saturday 7am – 1pm
(02) 8764 6744

In May 2022, an 80-year-old building in a quiet residential community in East Hills was converted from an old doctor's surgery to a clean, bright, minimalist café. Also echoing the building's prior history as a butcher, the café was aptly named GP Continental.

The breakfast and lunch menu is curated with ingredients that reflect the building's history as a butcher, combined with tasty house-made condiments.

"The food that we're offering ties in with the name of 'continental' and we're planning to add in some cured meats and fish," Owner Daniel Iannello says.

GP Continental menu features sourdough with whipped ricotta, Spanish prosciutto, poached eggs and house-made pesto. The smoked salmon on soy linseed bread with poached eggs and a refreshing cucumber salsa is another house favourite, as is the chorizo breakfast burger and Spanish omelette with house-made chimichurri, aioli, and wilted spinach.

Daniel was looking for the right coffee to pair with this menu and found it in Paradox Coffee Roasters.

"We found the quality and their passion for coffee was what we were looking for, and their blends really suit our clientele," he says. "They've been very supportive and every single one of their staff that comes through have been so welcoming and become instant friends."

GP Continental has plans to expand its offering and become licenced as more staff come on board.

A passion for coffee, food and hospitality has spurred Daniel's career so far, and



The café serves coffee from Paradox Coffee Roasters.



The converted doctor surgery and butcher is now a beloved suburban café in East Hills.

"has been so rewarding to see what GP Continental has become over the past months."

"It feels like we've known all our customers that come in here on a daily basis for a long time, and we feel welcomed to

the community as well," Daniel says.

"It feels like I've been doing coffee and food forever, and I have a lot of passion for it. You've got to do what you love in life – life's too short to do something that you don't enjoy."



The menu reflects the building's history as a butcher.

ADDICT FOOD AND COFFEE

240 Johnston St,
Fitzroy, Victoria, 3065
Open Monday to Sunday 8am - 4pm.
(03) 9415 6420

When searching for the perfect brew to provide at Addict Food and Coffee, Head Chef and Owner Kai Yan looked no further than his own backyard, partnering with Veneziano Coffee Roasters to serve its Elevate Blend.

Featuring a medium body and notes of milk chocolate, cashews, spice, and a honey finish, Kai says Veneziano has always provided him with quality coffee and service.

"Veneziano Coffee Roasters has been incredible to work with," Kai says.

"They're real professionals and have helped me greatly in the sales and marketing side of the business."

The café uses a La Marzocco espresso machine and Mahlkonig EK grinder to ensure consistency in each coffee.

For hungry visitors, Addict Food and Coffee has a range of healthy food options on the menu, such as the Thai green curry scramble with spicy Polish sausage, and French toast with Japanese Shokupan bread with fresh strawberries and



strawberry cream.

Those who enjoy Kai's cooking should keep their eyes peeled for his future business endeavours, as Kai plans to open a ramen bar, open Thursday to Saturday nights from 5:30 pm to 9:30 pm.

Located in the heart of Fitzroy, Victoria, Addict Food and Coffee is a small neighbourhood café with a big personality. The café serves quality coffee and food

with a focus on customer service. The café's airy and light interior, inspired by a garden, is a calming escape from the busy Fitzroy streets.

"We try to make our customers feel comfortable when they visit our place," Kai says.

"If you're looking for a cosy and relaxing escape in the heart of Fitzroy, be sure to pay us a visit."

LITTLE WAY

161 Broadway, Nedlands,
Western Australia, 6009
Open Tuesday and Wednesday
7:30am - 3pm, Thursday 7:30am - 9:30pm,
Friday and Saturday 7:30am - 10pm,
and Sunday 7:30am - 3:30pm
(08) 9386 3639

Nestled in the heart of Nedlands, Little Way boasts a unique dining experience. With its beautiful garden spaces, multiple function areas, and heritage-listed building, Little Way aims to provide an unforgettable ambiance for patrons.

"We saw a gap in the market for outdoor dining and specialty coffee in the Western suburbs," says Little Way Owner Corey Stott. "We started the business five and a half years ago and since then, we have grown into a café, restaurant, wine bar, and function venue."

One of the key elements that makes Little Way stand out is its close partnership with Locale Coffee Roasters.

"We've been with Locale for close to four years now," says Corey.

"Their Original Gangsta blend is our go-to coffee. They have incredible customer service and provide free training. It's really useful for us because we have more than 30



staff members."

Corey says the relationship between Little Way and Locale Coffee Roasters is perhaps testament to the excellent service that Locale provides.

"Pauly from Locale Roasters is amazing," he says. "We get incredible feedback from our clients about the coffee. A lot of people even buy Locale beans from us. They gave us a new coffee machine a few years ago, and they've been very accommodating with our needs."

Little Way serves a selection of seasonal menu items, with fresh ingredients sourced locally. The café caters to various dietary



requirements, including gluten-free, vegetarian, and vegan options. Some of its highlights include apple pie buttermilk pancakes with cinnamon apples and a slow-cooked chicken salad.

Corey says the team at Little Way is always looking to innovate.

"We have a new menu every season, and we're always trying to create an experience for our customers," he says.

"We're planning on building a patio with couches and a boho picnic area with cushions. We want to keep bringing our vision to life and providing our customers with the best possible experience."



Babin Gurung is the New South Wales Barista Trainer of UCC Australia.

How to keep the doctor away

Babin Gurung on the importance of cleaning and maintaining coffee equipment, and how to set-up healthy rituals to keep your venue in peak operational condition.

Although we rely on technical service providers to perform regular servicing, it is important café operators have a basic understanding of preventative measures to keep machines running in top condition.

Matthew Galea, National Business Development Manager of Espresso Mechanics says daily cleaning of espresso machines is a must.

“In doing this, you are not only keeping your coffee machine’s internals clean from coffee and or milk build-up, but you are also increasing the longevity of your equipment and avoiding any unnecessary costly repairs,” he says.

As such, I am a big believer in having a well laid out café procedure checklist to ensure all cleaning and maintenance tasks are carried out in timely manner. Dividing tasks into daily, weekly, and monthly occurrence is the most effective way to ensure nothing gets missed.

What’s important to keep in mind while performing any maintenance task, is that safety comes first, and only get involved if you have prior knowledge and experience. If in any doubt, leave your maintenance needs to your service technician. With that in mind, let’s look at some of the tasks that need to be carried out regularly.

DAILY CLEANING TASKS AND SETUP PROCEDURES

- **Machine cleaning:** running backflush using cleaning chemicals ensures there are no build-up of coffee oil and grime. Regular purging between shots helps maintain cleanliness during service, but at the end of each day, a thorough chemical clean is required. Using sharp tools while performing any of the tasks is not recommended as it can damage the machine or its parts. Similarly,



group handles along with baskets need to be soaked in cleaning chemicals for anywhere between 20 minutes to half an hour before rinsing for best results.

- **Grinder hopper:** hoppers collect lots of oil and grime from coffee and without daily cleaning, can quickly build up. This gives off an unpleasant smell and adds to a stale and bitter coffee flavour. The best way to keep hoppers clean is to empty the beans after the service period and rinse them under warm water. Soap can be used to remove excess build up. Do not put hoppers into dishwashers as the heat can damage the plastic. Ensure it is thoroughly dried before placing it back on the grinder.
- **Steam wand:** if you notice a drop in steam pressure, it could be due to a blockage

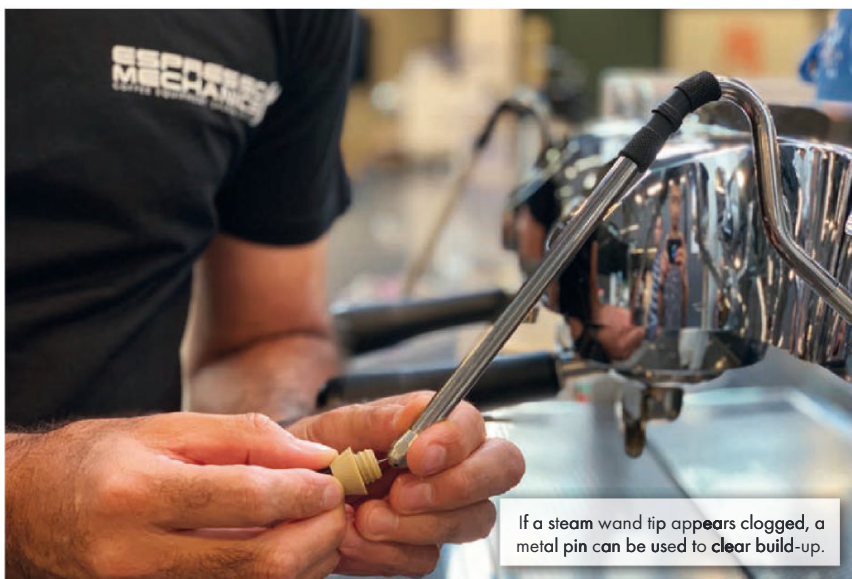
in your steam wand tip. Purging before and after use followed by a thorough wipe is the best way to keep it clean, and ensure no obstruction for steam to pass. If however, the holes in the tip are clogged, a metal pin can be used to clear build-up. Some group head brushes come with this attachment but any pin that isn’t likely to break will work in this case. If this doesn’t solve the steam pressure issue, further investigation will be required. Also, remember to clean you milk jugs to avoid scaling using a dishwasher or handwash using soap. If your jugs have excess scale build-up, you can soak them in a descaling chemical before thoroughly rinsing them.

- **Automatic tamper:** one final task to finish daily cleaning is to give your

automatic tamper a wipe down. Manual tampers are easy to clean while automatic ones may need some technical know-how. Ensure you follow proper steps to give your automatic tampers a good clean.

WEEKLY TASKS

- **Grinder cleaning:** depending on the coffee usage, cleaning your grinder should be done once or twice a week. Add a small amount of grinder cleaning pellets into an empty hopper and grind it out completely. Then, add a small amount of leftover coffee beans back into your grinder and run it through till all visible cleaning pellets are removed. This ensures a clean chamber and burrs, resulting in consistent dosing and grinding with fewer grinder jams. It also helps prolong the life of burrs which has cost saving impact in the long run.
- **Shower screen:** the shower screen is responsible for dispersing water evenly into the group handle. Over time, it collects coffee grinds leading to blockage and uneven distribution of water. Daily backflushing does help maintain cleanliness of shower screen, but a more thorough cleaning is needed on a weekly basis to clear excess build-up. Using a shorter flathead screwdriver, remove the screw at the centre of the shower screen which detaches shower screen and plate. Once again, put safety first when performing any maintenance tasks. The shower screen can now be hand washed or soaked in espresso cleaning chemical for few minutes to remove build-up. After rinsing thoroughly, screw it back without getting it too tight.



MONTHLY TASKS:

- **Grinder burrs:** between weekly cleaning and a six-monthly service, performing a monthly clean of burrs and chamber ensures high performance and accuracy of your grinder. This operation, however, can only be performed with expert knowledge and experience which includes knowledge of grinder mechanics, various hardware and software functions while maintaining product warranty and safety. To remove the burrs, follow a product manual, after which they can be cleaned using a damp cloth or a dry brush. Use this opportunity to clean the chamber and remove excess build-up. Secure the burrs back in place and ensure it is tightly screwed. You will now need to perform grinder calibration as the burrs have moved from their original position.
- **Clump crusher:** due to numerous factors

including humidity and static, coffee grinds can come out with clumps or sometimes spray out of the chute. This can have a negative impact on workflow and espresso quality. Therefore, most grinders are equipped with what's called a 'clump crusher' to tackle this. Clump crushers come in many different shape, form and materials including plastic, metal, or rubber and are located near the dispense chute. Their durability is limited, so keeping them clean is important for maximum performance. Removing clump crusher for cleaning or replacement is simple and can be done in-house by following a product manual.

- **Rubber seals:** rubber seals or gaskets ensure a tight locking of group handles into the group head. Daily cleaning and locking handles in the group head when not in use to keep them warm are some ways to prolong the life of the gaskets. However, through heavy use, they can wear and tear resulting in water leakage and poor performance of coffee machine. They can be replaced easily without the need of a technician. Usually, a metal hook or a screwdriver is used to remove the unit and can be fitted with a new one without any use of adhesive or screws. As café operations rely heavily on smooth performance of coffee equipment, it is important to have the above procedures carried out regularly. Upskilling yourself and the team to be able to perform these tasks and knowing the risks involved are key elements that will add long-term benefit to your café.

Most importantly, stick to your regular preventative maintenance schedule with your trusted service provider. Just like you wouldn't miss a car service, you wouldn't miss the chance to have your coffee machine tuned up. After all, a healthy working machine is the pillar to all café operations, and delivering coffee to your customers that looks and tastes as it was intended. **I**





Amy Zhang of The Maillard Project is the 2022 ASCA Australian Latte Art Champion.

Slinky Dog



Reigning ASCA Australian Latte Art Champion Amy Zhang shares a refined take on her *Toy Story* Slinky Dog design with a little more detail, and a lot more character.

As you may well know by now, my favourite film of all time is *Toy Story*. Today, I would like to share one of my original design patterns, Slinky Dog, inspired from the film. This pattern is an update of the Slinky Dog design I shared in the 2022 ASCA Norther Region Latte Art Championship. I created this pattern with simple and fun tips for you to follow. I love it a lot.

Slinky Dog, simply known as “Slinky” or “Slink” by the other movie characters, is one of the main toys in the film. He’s Woody’s sidekick and willing to go to great lengths to help his toy friends. I resonate with his friendly, kind, and helpful attitude, because I love

to help others. I want to share this simple happiness through my latte art.

To perfect this design yourself, all you need is a basic understanding of latte art techniques and how your elements will interact with each other in the cup. This is a fairly easy design to master, and makes it all the more worthwhile when you do.

Finally, I hope this design brings you good fortune in the year ahead, as well for myself as I prepare for the World Latte Art Championship, taking place in Taipei, Taiwan from 17 to 20 November 2023.

In the meantime, slink away from your barista duties or slide into your inner home barista, and let me show you how to pour Slinky Dog. **■**

1



Starting with the cup handle at two o'clock, pour one curved rosetta with 10 leaves at the bottom of the cup to create the lawn Slinky Dog is standing on.

2



In line with the cup handle, pour one curved rosetta with six leaves to make Slinky Dog's body. Then turn the cup handle to six o'clock and pour another short curved rosetta with four leaves at the end of the body to make Slinky Dog's tail.

3



Turn the cup handle back to two o'clock, then pour the last short rosetta with four leaves to make a hat.

4



After drawing four rosettas, drag a line from the middle of the body to the tail, creating Slinky Dog's back foot.

5



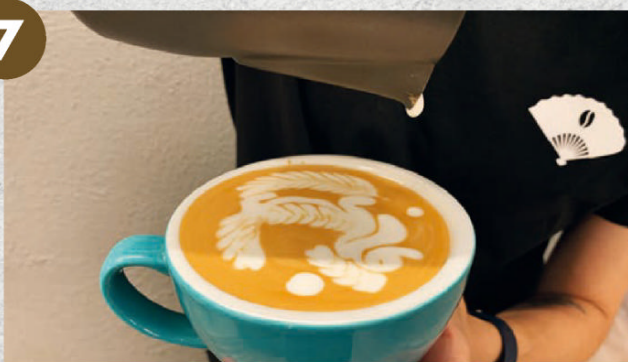
Without lifting the milk jug, continue the pour, dragging a curved line to make the belly of the dog, then the front foot. Pull up then draw a line to connect with the second rosetta to form the neck.

6



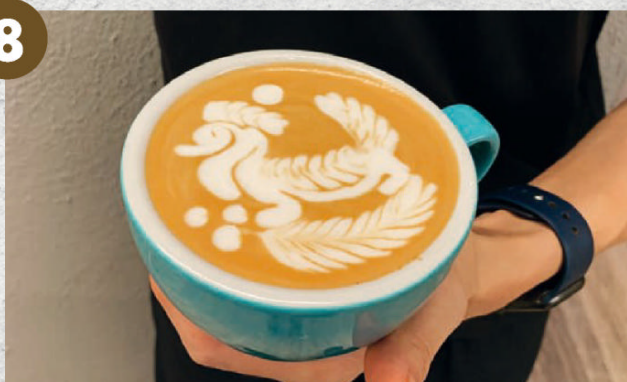
Drag a line down the cup to create a C-shape ear, then draw a circle to make the dog's face. Pour another line back up the body to finish the mouth and nose.

7



Drag your pour in a circle shape to create the eye. Then raise your milk jug and drop three small dots to create Slinky Dog's play balls, and another dot of milk froth on top of his head.

8



Finish your design with any extra play balls if you wish, and watch Slinky Dog bound towards you to share his toys with you.

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Emma McDougall is the Communications and Administration Co-ordinator of the NZSCA.

There's a lot in that cup

NZSCA's Emma McDougall on the importance of acknowledging individuals that contribute to New Zealand's coffee industry in this year's Recognition Awards.

We know schedules are jam-packed, natural disasters tragically disrupt lives, and last-minute bookings are expensive, so we cordially invite all NZSCA members to book your seats at the annual Recognition Awards and join the only specialised coffee conference held in New Zealand.

The Recognition Awards will be held on the evening prior the Annual General Meeting (AGM), on Thursday 18 May at Sherwood, Queenstown.

This year, we're proud to have partnered with Sucafina Asia Pacific as our main sponsor over the two-day event. The Recognition Awards is a chance to catch up and acknowledge the individuals within New Zealand that give back to the industry. Without these individuals we would not be where we are today.

The event will feature the four usual specialised awards for recipients, including Lifetime Achievement, On-Going Contribution, Development Award, and Friend of NZSCA, as well as a new Historical Award.

The Lifetime Achievement Award is a category for individuals who have made a significant contribution to the New Zealand coffee industry. The On-Going Contribution Award is in recognition of an individuals' outstanding ongoing contribution to the NZSCA and the New Zealand coffee industry. It recognises those who have consistently dedicated time and knowledge to make a lasting impact on the industry and association. The Development Award is for an individual in recognition of their contribution to developing a NZSCA project and the New Zealand coffee industry as a whole.

These awards amplify the incredible work that people are currently doing to improve our community. We also look



forward to presenting the new Historical Award, which honours an individual that was active prior to the formation of the association in 2005. They may or may not be active now, but we wish to acknowledge their valuable contributions to our industry.

The next day, the NZSCA AGM will gather our members together in a warm tipi to network and reflect on the previous year. It is also an opportunity for members to have their say in the direction the association is taking. This year's theme will concentrate on "there's a lot in that cup", with the sustainability of our industry underpinning discussions.

While the hero aspect of the AGM is the off-the-record conversations and networking of like-minded coffee industry legends, a highlight will be the update from the Energy Efficiency and Conservation Authority, which has been working closely with us and a select volunteer working group to decarbonise the coffee industry. This is a multi-step process which is progressing positively with a coffee specific calculator, check sheet and research into our changing future.

The AGM will comprise of cohesive

reports from the President, Roz Cattell, Treasurer's report from Nic McClean, and presentations from the committee Chairs – Events, Professional Development, and Membership. The exciting yearly elections for the NZSCA Board will also be held. It's an amazing opportunity to give back and we are so thankful for everyone who contributes.

Last year, we moved to an online forum and had epic goodie bags and a guest speaker who directed our attention to filling our own cups before pouring into others. The environment of Sherwood encourages this self care and connection in a meaningful way. There's something about meeting in person, so if you're employed by an NZSCA member company, book now via Humanitix.

We can't wait to see you. Come along and be inspired. Deals will be brokered, friendships forged, and great coffee ideas will be shared, and drunk, of course. **I**



For more information on the New Zealand Specialty Coffee Association, or to join, visit www.nzscA.org

Image: ATPhoto, Andrew Turner



Global Coffee Report Leaders Symposium returns

With event organisers working to make this year's Melbourne International Coffee Expo the best one yet, there's another reason roasters should be making the trip to the coffee capital.

For the first time in eight years, the Global Coffee Report Leaders Symposium is returning to Melbourne and will take place at Cargo Hall in South Wharf on 16 August 2023, a day ahead of MICE.

The one-day event is designed to bring together key industry executives and roasters from around the world to share insights on topics that impact the global coffee market.

"The GCR Symposium will return after eight years, and we couldn't be more excited. The event is designed to educate and inspire the audience of international roasters about the big issues and developments impacting the global coffee market, and to provide this opportunity to the Australian market and the wider Oceania district is a huge opportunity," says *Global Coffee Report* Editor and Symposium Moderator Sarah Baker.

"With many international guests travelling to Melbourne for the 10th anniversary of the Melbourne International

Coffee Expo, attending the Symposium the day prior to the expo will set the scene for a weekend of collaboration, new partnerships, and further education on ways we can continue to support and grow the international coffee industry and the many people and businesses within it."

The Symposium will highlight four topics across four panel sessions, including an examination of the economy and market trends, industry sustainability, the future of flavour, and the role of automation across the coffee value chain.

Attendees will have the opportunity to gain valuable insights and strategies to implement in their own café or roastery business.

Opportunities for sponsorship at the symposium are limited and offer brands the chance to showcase themselves as industry and thought leaders in the global coffee industry.

The event will precede MICE, which also provides an anchor point for international guests to connect with new and existing Australian customers. At the 2022 MICE

event, 15 per cent of attendees were international representatives, a testament to the prestige of the expo and the many eyes on the Australian market to see what's new and what's next in terms of industry trends and developments. The 2023 event already has 20 per cent of international representatives expected to attend.

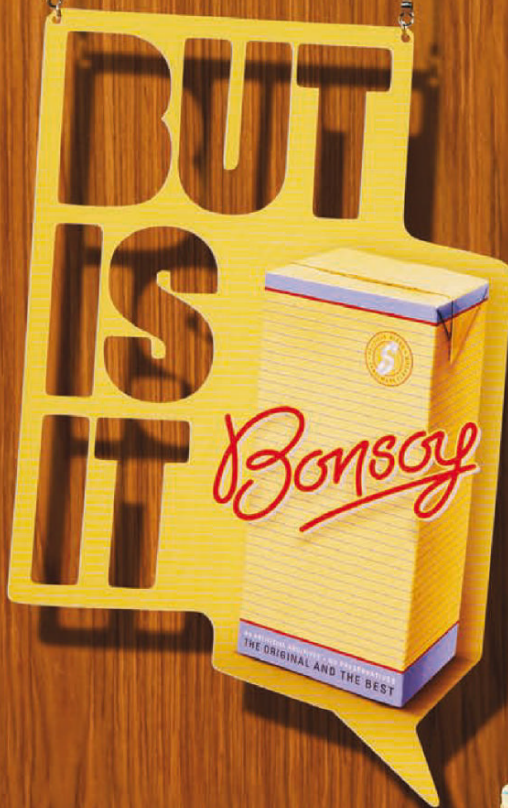
"Both the GCR Symposium and MICE are expected to attract a quality audience and provide us with the opportunity to connect the Australian and international coffee communities," says MICE Show Director Lauren Winterbottom.

"If you're interested in immersing yourself in the coffee industry, especially within this market, then the GCR Symposium is a great opportunity to connect with coffee professionals throughout the supply chain and discover how we can move coffee forward together." ■

For more information, sponsorship opportunities and speaker inquiries, contact lauren.winterbottom@primecreative.com.au

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