



GENERAL REGULATIONS

1. Organization

IIAC – International Institute of Coffee Tasters and Good Senses S.r.l. (hereinafter Good Senses) with the support of Centro Studi Assaggiatori Soc. Coop. (hereinafter Centro Studi Assaggiatori), IIAC Japan, IIAC Korea and the patronage of the International Academy of Sensory Analysis (Iasa), organizes “International Coffee Tasting 2025”, an international competition between coffee and coffee-based products that will be held in several sessions starting from 01/03/2025 until 31/12/2025.

2. Purpose

International Coffee Tasting 2025 aims:

- to create a competition between coffee and coffee-based products from all over the world in order to highlight the hedonic level offered by the product coming from particularly suitable areas, cultivated with care, processed with expertise, selected with skill, roasted with wisdom and, where appropriate, blended with art and mastery;
 - to highlight quality products by indicating to consumers the best products existing on the market;
 - to encourage producers to pursue quality in its most modern sense: that of consumer satisfaction.
- Roasted coffees, single origin or blended, in beans or ground or in single doses can participate in the International Coffee Tasting 2025, under the condition that they are already on the market, that is to say:

- Samples must clearly indicate the brand and manufacturer
- Samples must be delivered exactly in the packaging in which they are sold to customers
- Samples must clearly indicate the batch number and/or roasting date and/or expiry date on the packaging

For each brand, it is possible to register a maximum of ten products in the competition year.

3. Product classification

International Coffee Tasting 2025 is reserved for the following product categories:

- A. single origins or blends for filter;
- B. single origins or blends for moka;
- C. single origins or blends for automatic machines;
- D. single origins or blends in single doses;
- E. blends for espresso;
- F. single origins for espresso;
- G. instant coffee;
- H. ready-to-drink coffee drinks (coffee drinks packaged in liquid form);
- I. concentrated coffee.

Categories G, H and I are reserved for products from companies with registered offices in the European Union or the People’s Republic of China.

The competition organization reserves the right to modify the categories in relation to the number of participating samples, possibly excluding samples that are too limited in number for a certain type of preparation and/or requesting the producer to insert them in another category if possible.

4. Organizing Committee

The Organizing Committee is appointed by mutual agreement between IIAC – International Institute of Coffee Tasters , Good Senses S.r.l. and Centro Studi Assaggiatori Soc . Coop.

5. Presidium

The presidiums will be made up of members of the Scientific Committee and/or individuals chosen by the same body or by the Organizing Committee from among persons suitable for carrying out the task. They have the purpose of ensuring the correct performance of the sensory evaluation operations of the products participating in the competition.



6. Organization of the competition

The competition will take place in two phases:

- Gold Medal sessions: selection sessions with the awarding of Gold Medals according to the procedures set out in Art. 8;
- Platinum Medal sessions: sessions reserved exclusively for the first 20% of the Gold Medal ranking with the awarding of the Platinum Medals according to the procedures set out in Art. 9.

7. Assessment

The evaluation of the samples will be carried out in a strictly anonymous manner in the sites that will be identified by the organizing committee, by panels composed of minimum five judges of proven competence. The panels will evaluate the samples based on the method developed by IIAC – International Institute of Coffee Tasters and Centro Studi Assaggiatori. The evaluations will be expressed independently by each judge and the final score will be obtained with appropriate statistical techniques and the application of the formula in Appendix A to this regulation. The judgements of the commissions are final.

8. Gold Medal awarding

In the Gold Medal sessions, products with a score equal to or higher than 85 points and in the maximum number of 25% of the ranking of the single tasting session will be awarded by 31/12/2025, ex-aequo and with International Coffee Tasting 2025 Gold Medal. The winners will be announced at the end of the session and the list of winners will be published on the website www.internationalcoffeetasting.com.

9. Platinum Medal awarding

The first 20% of the Gold Medal rankings will have the opportunity to access the selections for the International Coffee Tasting 2026 Platinum Medal. If a Gold Medal product does not wish to take advantage of the opportunity, it may be offered to the next winner in the ranking.

10. Organization

For each organizational aspect, the specific Executive Regulations applies based on the registered office of the participating company.

11. Confidentiality

To safeguard the prestige of the participating companies, only the list of awarded products will be made public. The names of the participating companies and the scores assigned to the individual samples will not be made public. Each participating company will be sent the sensory profile of the competing products in a confidential manner.

12. Limitation of liability

International Coffee Tasting is not responsible for any damage, loss or other consequence that may arise to the Gold Medal and Platinum Medal winning companies from the use or suspension of use of the related logos as detailed in the attached Executive Regulations.

13. Changes to the regulation

This regulation may be subject to changes at the express request of the competent Authorities or for needs identified by the organization.



ANNEX A - SCORE CALCULATION

$$Score = \left[\sum (Descriptors_{Pos} * Cor_Index) - \sum (Descriptors_{Neg} * |Cor_Index|) \right] * Multiplier$$

Descriptors _{Pos}	Value of each single positive descriptor: Texture, Olfactive Intensity, Body, Acidity, Flowers And Fresh Fruit, Dried Fruits And Nuts, Roasted, Spicy
Descriptors _{Neg}	Value of each single negative descriptor: Bitterness, Astringency, Vegetable, Emphyreumatic, Biochemical
Cor_Index	Value of the specific correlation index: <ul style="list-style-type: none">• Texture (0.60)• Olfactive Intensity (0.57)• Body (0.62)• Acidity (0.42)• Bitterness (0.17)• Astringency (0.11)• Flowers And Fresh Fruit (0.40)• Vegetable (0.13)• Dried Fruits And Nuts (0,54)• Roasted (0.44)• Spicy (0.37)• Emphyreumatic (-0.17)• Biochemical (-0.25)
Multiplier	Category A 6.50 Category B 6.50 Category C 4.00 Category D 4.70 Category E 4.00 Category F 4.00 Category G 9.00 Category H 9.00 Category I 9.00