Global Coffee Review

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The intelligent industry resource

SUSTAINABLE ROASTING
Overview of leading technologies

MARKET BALANCE 2013
What production will look like

PRICE PROJECTIONS
Factors to look out for

EXACTING EXTRACTIONS
Nuova Simonelli invests in the study of espresso

US FAIRTRADE SPLIT
FLO's new American representation

WEIGHING THE SCALES

4C ASSOCIATION CHAIRMAN ON WHY INCREASING YIELDS IS THE FIRST STEP IN SUSTAINABILITY

www.globalcoffeereview.com €29.00

S1 ARMONIA

The S1 Armonia by La Spaziale is a professional solution for baristas and restaurant operators looking for a high quality cup in venues with limited coffee output. The machine is small and flexible, and can be used with ground coffee, pods and capsules. It is a compact two-group machine, weighing just 30 kilograms. It does not need to be plumbed in, only connected to power. The machine offers two vibrating pumps (one for each group) and three boilers, with a separate steam boiler. **www.laspaziale.com**

BUNN TRIFECTA FOR HOME

Bunn-O-Matic Corporation launched earlier this year a domestic version of its famous trifecta brewing device. The domestic trifecta features the same technology for coffee and tea brewing as the patented Air Infusion features found in the commercial trifecta machine from BUNN. This home brewer features 25 adjustable brew settings that allow consumers to explore the taste profiles unique to each coffee and tea origin. The trifecta features five adjustable Turbulence Cycles and five Infusion Time controls, resulting in the 25 unique brew setting combinations. It enables adjustment for perceived acidity, sweetness, earthy flavours, and extraction level. The coffee or tea is pressed through a fine-gauge, permanent metal filter, preserving oils and aromatics. It is able to brew in small batches, from 6 to 12 ounces at a time. **www.bunnathome.com**

ANCAP CUPS

Ancap introduced a new range of classical ivory cups catering to the designs of modern cafés. All Ancap cups are kiln fired at 1400 degrees Celsius and are 100 per cent made in Italy. State of the art production techniques, thick hard glazed porcelain and a dedication to functional design and quality ensure that every Ancap product preserves coffee aroma and flavour. For information visit **www.ancapcups.com**