

# HOST MILAN

## 22/26 October 2021

FRIDAY, 22 OCTOBER

### 1. h. 13.00/13.45

**CONTENT: *Molecular:*** creation of a cold drink based on an oat flavored drink with the vacuum technique from coffee and cocoa beans, completed with molecular coffee caviar

**HALL and STAND:** 15; E49 – F48 – E41

**COMPANY:** La Marzocco Srl

### 2. h. 14.30/15.15

**CONTENT: *Ice Tea:*** tea-based drink made in a siphon thanks to the rapid infusion technique and made sparkling with the carbonation technique

**HALL and STAND:** 13; A15

**COMPANY:** Trabo Srl

### 3. h. 15.45/16.30

**CONTENT: *Molecular:*** creation of a cold drink based on an oat flavored drink with the vacuum technique from coffee and cocoa beans, completed with molecular coffee caviar

**HALL and STAND:** 15; G49 – H48

**COMPANY:** Dersut Caffè Spa

### 4. h. 17.00/17.45

**CONTENUTO: *Latte Art Colour Panting:*** the most captivating and colorful cappuccino decoration techniques which there are thanks to the use of the airbrush and the flow pencil pen

**HALL and STAND:** 15; A41 - A49 - B40 - B48

**COMPANY:** Gruppo Gimoka Srl

## SATURDAY, 23 OCTOBER

### 5. h. 10.00/10.45

**CONTENT:** *Coffee in the kitchen:* coffee sponge made with N2o siphon completed with carrot sauce flavored with spices and made with the vacuum technique

**HALL and STAND:** 15; E49 – F48 – E41

**COMPANY:** La Marzocco Srl

### 8. h. 11.30/12.15

**CONTENT:** *Ice cream and coffee:* the Asian ice cream roll flavored with coffee made live on an iced plate

**HALL and STAND:** 1; N18

**COMPANY:** Minipack Torre Spa

### 9. h. 13.00/13.45

**CONTENT:** *Ice coffee:* drink based on cascara and vacuum-extracted coffee flowers made sparkling thanks to the carbonation in the siphon

**HALL and STAND:** 24; K52 – L51

**COMPANY:** Bwt Italia Srl

### 10. h. 14.30 – 15.15

**CONTENT:** *Ice coffee:* drink based on cascara and vacuum-extracted coffee flowers made sparkling thanks to the carbonation in the siphon

**HALL and STAND:** 22; T20

**COMPANY:** Asachimici Snc

### 11. h. 15.45/16.30

**CONTENT:** *Coffee in the kitchen:* coffee sponge made with N2o siphon completed with carrot sauce flavored with spices and made with the vacuum technique

**HALL and STAND:** 15; G49 – H48

**COMPANY:** Dersut Caffè Spa

### 12. h. 17.00/17.45

**CONTENT:** *Ice cream and coffee:* the Asian ice cream roll flavored with coffee made live on an iced plate

**HALL and STAND:** 15; A41 - A49 - B40 - B48

**COMPANY:** Gruppo Gimoka Srl

## SUNDAY, 24 OCTOBER

### 13. h. 10.00/10.45

**CONTENT:** *Ice cream and coffee:* the Asian ice cream roll flavored with coffee made live on an iced plate

**HALL and STAND:** 15; E49 – F48 – E41

**COMPANY:** La Marzocco Srl

### 14. h. 11.30/12.15

**CONTENT:** *Ice coffee:* drink based on cascara and vacuum-extracted coffee flowers made sparkling thanks to the carbonation in the siphon

**HALL and STAND:** 1; N18

**COMPANY:** Minipack Torre Spa

### 15. h. 13.00/13.45

**CONTENT:** *Molecular:* creation of a cold drink based on an oat flavored drink with the vacuum technique from coffee and cocoa beans, completed with molecular coffee caviar

**HALL and STAND:** 22; T20

**COMPANY:** Asachimici Snc

### 16. h. 14.30/15.15

**CONTENT:** *Latte Art Colour Panting:* the most captivating and colorful cappuccino decoration techniques which there are thanks to the use of the airbrush and the flow pencil pen

**HALL and STAND:** 24; Q40 – R39

**COMPANY:** Nuova Ricambi Srl

### 17. h. 15.45/16.30

**CONTENT:** *Latte Art Colour Panting:* the most captivating and colorful cappuccino decoration techniques which there are thanks to the use of the airbrush and the flow pencil pen

**HALL and STAND:** 15; A53 - B50

**COMPANY:** Caffè Milani

### 18. h. 17.00/17.45

**CONTENT:** *Coffee in the kitchen:* coffee sponge made with N2o siphon completed with carrot sauce flavored with spices and made with the vacuum technique

**HALL and STAND:** 24; E40 – F39

**COMPANY:** Conti Valerio Srl – Eureka



## MONDAY, 25 OCTOBER

**19. h. 10.00/10.45**

**CONTENT:** *Ice coffee: drink based on cascara and vacuum-extracted coffee flowers made sparkling thanks to the carbonation in the siphon*

**HALL and STAND:** 13; A15

**COMPANY:** *Trabo Srl*

**20. h. 11.30/12.15**

**CONTENT:** *Molecular: creation of a cold drink based on an oat flavored drink with the vacuum technique from coffee and cocoa beans, completed with molecular coffee caviar*

**HALL and STAND:** 1; N18

**COMPANY:** *Minipack Torre Spa*

**21. h. 13.00/13.45**

**CONTENT:** *Ice coffee: drink based on cascara and vacuum-extracted coffee flowers made sparkling thanks to the carbonation in the siphon*

**HALL and STAND:** 15; A53 - B50

**COMPANY:** *Caffè Milani*

**22. h. 14.30/15.15**

**CONTENT:** *Ice cream and coffee: the Asian ice cream roll flavored with coffee made live on an iced plate*

**HALL and STAND:** 22; T20

**COMPANY:** *Asachimici Snc*

**23. h. 15.45/16.30**

**CONTENT:** *Ice Tea: tea-based drink made in a siphon thanks to the rapid infusion technique and made sparkling with the carbonation technique*

**HALL and STAND:** 24; K52 – L51

**COMPANY:** *Bwt Italia Srl*

**24. h. 17.00/17.45**

**CONTENT:** *Latte Art Colour Panting: the most captivating and colorful cappuccino decoration techniques which there are thanks to the use of the airbrush and the flow pencil pen*

**HALL and STAND:** 24; E40 – F39

**COMPANY:** *Conti Valerio Srl – Eureka*

## TUESDAY, 26 OCTOBER

### 25. h. 10.00/10.45

**CONTENT:** *Ice Tea: tea-based drink made in a siphon thanks to the rapid infusion technique and made sparkling with the carbonation technique*

**HALL and STAND:** 22; V16 - V18 - Z15 - Z17

**COMPANY:** *Il Villaggio del caffè - Altoga*

### 26. h. 11.30/12.15

**CONTENT:** *Latte Art Colour Panting: the most captivating and colorful cappuccino decoration techniques which there are thanks to the use of the airbrush and the flow pencil pen*

**HALL and STAND:** 22; V16 - V18 - Z15 - Z17

**COMPANY:** *Il Villaggio del caffè - Altoga*