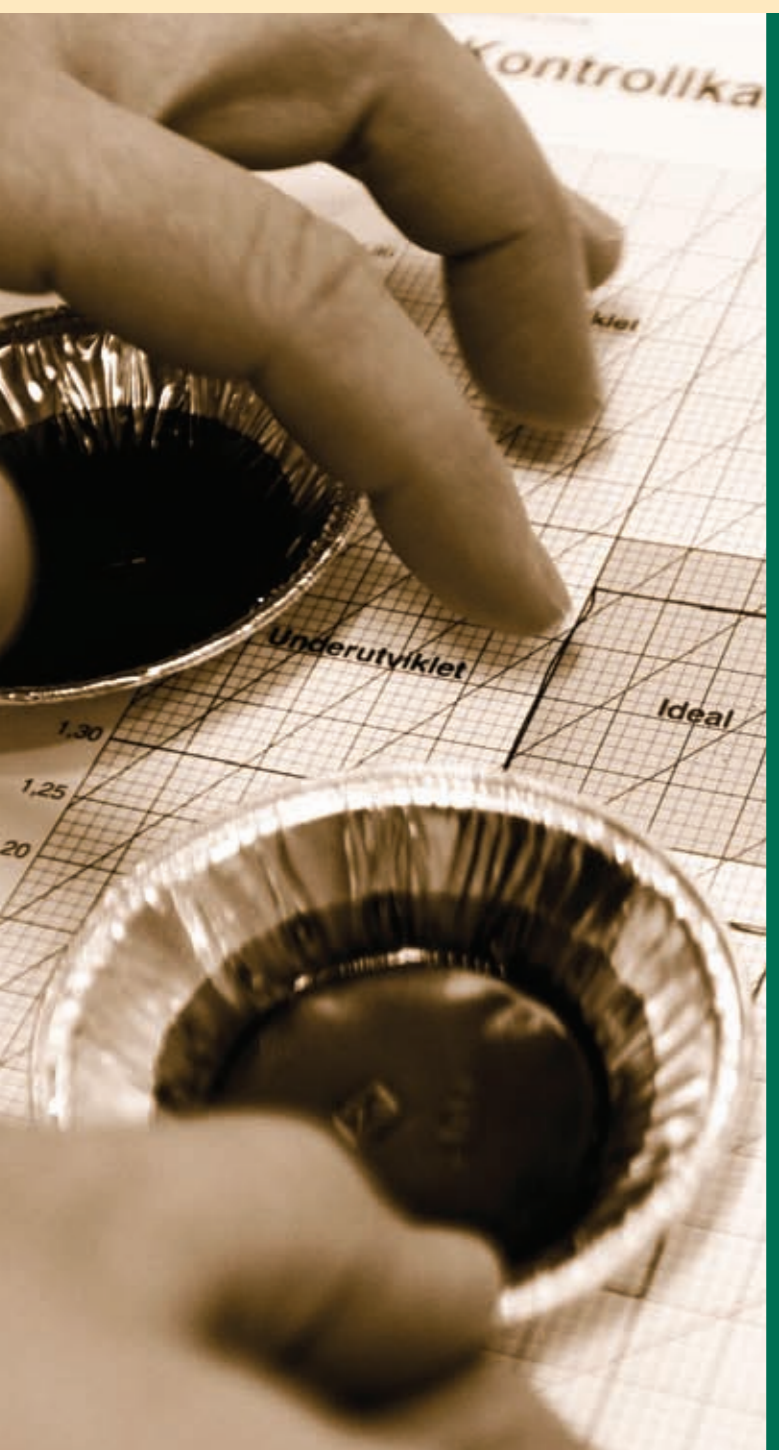




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www.kaffe.no
www.ecbc.info

Norwegian Coffee
Association



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Norwegian Coffee Association

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Norwegian Coffee Association

The Norwegian Coffee Association was established in 1962, and is an information centre for coffee and coffee brewing equipment. Our mission has always been to inform, train and educate professionals and consumers to brew their coffee the best way. We promote a good coffee culture by maintaining high quality in every step of the process; from the green beans to the finished brew at home, at work, in cafés, restaurants and coffee bars.

The Norwegian Coffee Association is an organization open for everyone in the Norwegian coffee business. We serve as the industry's neutral technical authority. Our objective is to help you make the best coffee possible.



Egil Pettersen
Managing Director



Marit Lynes
Information Manager



Ole J. Sønstebo
Consultant for ECBC

Look to Norway

Both in terms of quality and consumption, Norway is on top of the world. This is due to the organized promotion of quality standards that has been carried out since the start. No other country can boast a similar, continuous effort to enhance the quality of coffee, and the Norwegian coffee professionals are highly recognized worldwide.

European Coffee Brewing Centre



The European Coffee Brewing Centre (ECBC) was established in 1971 by the Norwegian Coffee Association. Our mission has always been to improve the technical qualities of the brewers. ECBC has since 1975 been testing and certifying coffee-brewing equipment for the seal of approval. The centre was supported financially by the International Coffee Organization (ICO) for many years, and is now the only independent coffee-brewing test centre in the world. Many of the large international manufacturers of coffee-brewing equipment send their brewers to ECBC to test for approval.



Seal of Approval

In the centre coffee-brewing equipment is tested against the standards established years ago. Based on the results of these tests, ECBC determines whether the coffee-brewing equipment is entitled to use the Seal of Approval. The seal is awarded only to products that pass the quality control of ECBC. Look for the Seal of Approval the next time you purchase coffee-brewing equipment. It guarantees that the machine will extract the best from your coffee.

The certification program has been highly successful. More than 90 % of the Norwegian catering trade and more than 50 % of households have purchased brewers meeting our certification standards.

“Coffee police”

To make good coffee is very simple. First of all you need pure water and a fresh good quality, correctly ground coffee. Then you use an approved and cleaned brewer and the right amount of coffee (min 60 grams per litre). That's it!

The Norwegian coffee roasters have committed themselves to 4 standard types of grind. NCA and ECBC are monitoring this program and running regular quality controls to check the particle sizes of the different types of grind. In addition to the grind and the approved brewers (right temperature and extraction time), we also focus on the right maintenance and cleaning.



Courses and Seminars

The Norwegian Coffee Association regularly arranges coffee courses and seminars. Our popular courses vary from short introduction courses for a few hours, to barista courses and our 2-day coffee course, and on request we can customize a coffee course for your need.

The Norwegian Coffee Association is located in Niels Juelsgate 16, close to the Oslo city centre.