

OFFICIAL SIDE EVENT OF THE 2026 WORLD COFFEE BEAN FESTIVAL

2026 K-Coffee Award

Green Coffee Entry Guide | Category of the 10th World Coffee Competition (WCC)

GREEN COFFEE SUBMISSION Aug. 14 (Fri)-Sep. 30 (Wed) 21:00 KST	PROFESSIONAL EVALUATION Oct. 8 (Thu), 2026 10:00 KST	RESULTS ANNOUNCEMENT Oct. 13 (Tue), 2026 12:00 KST
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INVITATION

We invite embassies and public institutions in the Republic of Korea; coffee producers, farms, cooperatives, and processing facilities; and exporters, importers, and distributors. Please introduce coffees of verifiable origin that express the producer's technical expertise and the distinctive character of the place of production to coffee professionals and consumers in Korea.

Purpose of the Award

The K-Coffee Award is the green coffee quality evaluation category of the 10th World Coffee Competition (WCC), operated by the Coffee Critics Association (CCA). Its purpose is to evaluate the sensory quality of submitted coffees prepared under uniform conditions and to verify traceability information concerning the producer, origin, variety, processing method, and lot, thereby promoting outstanding coffees and producers in the Korean market. We hope the award results will lead to sustained exchange between coffee-producing countries and Korea, quality-driven trade, and responsible consumption.

Confirmed Schedule and Key Information

Competition	2026 K-Coffee Award 10th World Coffee Competition (WCC)
Event	Official side event of the 2026 World Coffee Bean Festival Festival: Oct. 31 (Sat)-Nov. 1 (Sun), 2026
Submission period	Aug. 14 (Fri)-Sep. 30 (Wed), 2026 Deadline: 21:00 KST
Entry fee	No entry fee Submission of the designated Green Coffee Entry Application Form is mandatory
Professional evaluation	From 10:00 KST on Oct. 8 (Thu), 2026 Venue: Coffee Critics Association
Results announcement	12:00 KST on Oct. 13 (Tue), 2026 Posted on the competition website
Consumer preference	A separate consumer preference evaluation will be conducted for first- through third-place winners in each category to select the 'BEST OF THE BEST 2026 K-COFFEE.'

Note: The date of the consumer preference evaluation will be determined before the awards ceremony and announced separately on the competition website.

ENTRY CATEGORIES

Four Entry Categories

01	Traditional Washed	The skin and pulp are removed; the mucilage is then removed by fermentation or mechanical means, followed by washing and drying. Intentional low-oxygen processing, additives, and co-fermentation are excluded.
02	Traditional Natural	Intact coffee cherries are dried and then dry-hulled. Intentional low-oxygen treatment or the application of externally introduced flavoring substances is classified under Other Processing.
03	Traditional Honey / Pulped Natural	After the skin and pulp are removed, the coffee is dried with some or all of the mucilage retained. The actual mucilage treatment and drying process must be stated in the application form.
04	Other Processing, including Anaerobic Processing and Co-fermentation	Includes anaerobic or low-oxygen processing, carbonic maceration, co-fermentation, infused processing, and the use of external ingredients, flavoring substances, or selected microorganisms.

Eligibility and Classification Principles

Domestic and international producers, farms, cooperatives, processing facilities, exporters, importers, distributors, embassies in Korea, and public institutions may submit entries. Each application must cover only one actual lot. The entrant must select one category based on the actual processing method and must obtain the producer's consent or otherwise hold lawful authority to submit the lot.

Entry Procedure

1	APPLICATION	Download the designated application form from the competition website and complete one form for each lot.
2	SUBMISSION	Submit the completed application form and a representative green coffee sample from the corresponding lot within the submission period.
3	VERIFICATION	The organizer verifies the receipt status, category selection, production, processing, and lot information, and confirms that the sample corresponds to the declared lot.
4	EVALUATION	Professional evaluation is conducted under the standardized roasting and tasting conditions and official evaluation criteria established by the organizing committee.
5	ANNOUNCEMENT	First- through third-place winners in each category are announced, followed by a separate consumer preference evaluation of the awarded coffees.

RULES AND INQUIRIES

This guide is a summary. The final competition regulations and the latest official notices shall prevail.

Website <https://www.ccacoffee.co.kr/wcc> | Email infocca@naver.com

Hosted and organized by Siheung City, Gyeonggi-do, and the Haerotoro International Environment and Culture Project Group

Operated and evaluated by Coffee Critics Association (CCA)