

Hak Ja Han's Café Kona Queens Coffee Wins First Prize

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October 29, 2014



[Seoul Economics] Café Kona Queens Wins First Prize, the ‘House Blending’ Award, at the Golden Coffee Awards.

Café Kona Queens, which specializes in premium Hawaiian coffee, won first prize in the house blending category at the “2014 Golden Coffee Awards (GCA),” held at the Center in Seocho-gu, Seoul on the 29th.

At the 3rd annual GCA, coffee shops that roast their own beans and roasters were selected from all over the country to see which one exhibited the best flavor. Participants were divided into six different categories: espresso, milk based, house blending, single origin, roasting champion and hand drip championships.

Jae-Won Han, who represented Café Kona Queens, had the honor of winning the house blending first prize for two consecutive years.

He was appraised favorably by the judges for his quick roasting time and air roasting method.

The Café Kona Queens franchise business model has adopted an air roasting method in which coffee beans are roasted to order by customers, allowing them to enjoy fresh, high quality coffee.

“Last year, we won first prize at a Hawaiian Kona Coffee Quality Contest, and we are currently managing our own coffee farm in Hawaii. We do our absolute best to ensure the quality of our products. This second consecutive win at the GCA is a direct result of our dedication to our customers to provide the best quality flavor possible,” said a representative of Café Kona Queens...

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Café Kona Queens (Representative Seong-Gyun Lee), which specializes in premium Hawaiian coffee, won first prize in the house blending category at the “2014 Golden Coffee Awards (GCA),” held at the Yang Je aT Center in Seoul on the 29th.

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Jae-Won Han, who represented Café Kona Queens, had the honor of winning the house blending first prize for two consecutive years.

He was appraised favorably by the judges for his quick roasting time and air roasting method, which he developed after last year’s competition. He used a roasting method which is much faster than the standard method, and the results yielded a rich aroma and clean taste.

The Café Kona Queens franchise business model has adopted an air roasting method in which coffee beans are roasted to order by customers, allowing them to enjoy fresh, high quality coffee.

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