

Porland
.Coffee



Coffee
mastery
begins
here





Coffee mastery begins here

At **Porland**, our vision is to create a coffee universe where every coffee lover and every professional can find a design that feels personal, intuitive, and deeply satisfying to use. From thin and thick rims to handled and handleless forms, from double-walled structures to delicately curved profiles that capture aroma, each detail is carefully **optimized to enhance the coffee experience**. Classic or contemporary, functional or expressive, diverse in size and color, this collection is born from our commitment to porcelain craftsmanship and our desire to enrich coffee rituals with designs that respond to both **sensory pleasure** and **professional expectations**.

Coffee is a craft built on precision, ritual, and sensory clarity, and true craftsmanship deserves tools designed with the same intention. **Porland's** coffee collection is created in collaboration with leading experts, shaped through rigorous testing, and engineered with our signature high-performance porcelain bodies such as **Alumilite**. Every form, curve, and rim profile is developed to enhance aroma expression, temperature stability, and flavor accuracy, ensuring that each cup supports the work of professionals who seek **consistency** and **excellence**.

As the official Title Sponsor of the **World Cup Tasters Championship**, Porland stands at the center of global coffee culture, proudly supporting those who elevate the standards of tasting and brewing. From championship-grade cupping cups to café-ready drinkware, our designs bring durability, balance, and sensory fidelity to every table. For those who chase perfection in every pour, **Porland is where craftsmanship meets performance**.

The New Standard of Coffee Tasting

As the official Title Sponsor of the **World Cup Tasters Championship**, Porland continues to redefine what true coffee precision should look and feel like.

Standing at the intersection of craftsmanship, sensory science, and professional gastronomy, **Porland** has developed a new generation of tasting cups created exclusively around the **expectations of the global coffee community**.

Crafted in close collaboration with celebrated coffee expert **Kat Melheim**, these cups are the result of deep research into aroma behavior, tasting ergonomics, and the ritualistic nature of coffee. The rim profile enhances aroma clarity with exceptional precision; the cup volume and curvature guide flavor perception in the most accurate way; and the body structure supports optimal heat retention ensuring consistency from the first sip to the last. Engineered with Porland's signature **Alumilite** body, these cups offer superior durability without compromising sensory performance, making them ideal for the rigorous demands of both **world-stage championships** and **daily professional use**.

Coffee mastery begins here. And the future of coffee belongs to Porland.



**WORLD
CUP TASTERS
CHAMPIONSHIP™**



**WORLD OF COFFEE
GENEVA
JUNE 26 - 28 2025**



3 WCC
GENEVA
2025
World Coffee Championships

PORLAND

Roaster
Kat



WORLD CUP TASTERS CHAMPIONSHIP™

Crafted for taste. Chosen by champions.

Porland serves as the official Title Sponsor of the World Cup Tasters Championship, a role that places the brand at the "center of global coffee culture". This sponsorship is not merely a marketing exercise but a technical partnership where Porland provides the essential tools required for high-stakes competition. The ongoing nature of this relationship is highlighted by the fact that the Porland taster cups "returns as the official vessel" for the 2024 and 2025 championships.

We Design the Future of Coffee Culture

In 2024, Porland proudly took its place at the heart of the global coffee community as the Title Sponsor of the World Cup Tasters Championship. Supporting a competition where precision, sensory clarity, and mastery define success, Porland reinforced its commitment to coffee professionals by delivering championship-grade porcelain designed to perform at the highest level. This sponsorship marked not only Porland's contribution to an internationally respected event, but also its belief that when taste is everything, every detail "from cup to craft" matters. Porland plans to continue its sponsorships for the World Cup Tasters Championship in 2026 and beyond.





WORLD COFFEE ROASTING CHAMPIONSHIP™



Fueling Precision at the World Stage

Porland proudly supported the World Coffee Roasting Championship 2024 in Copenhagen, Denmark and 2025 in Houston, Texas standing alongside the world's most skilled roasters at a competition where accuracy, consistency, and control define excellence. As a support sponsor, Porland reinforced its commitment to the craft of coffee by championing the tools and standards professionals rely on at the highest level. From heat to flavor, from process to presentation, Porland's presence underscored a simple belief: when mastery is measured in seconds and degrees, every detail matters.

Porland's Position in the Global Coffee Industry

Porland positions itself at the intersection of "craftsmanship, sensory science, and professional gastronomy". By sponsoring this championship, the brand asserts that "Coffee mastery begins here," and more aggressively, that "the future of coffee belongs to Porland". Porland distinguishes itself by moving beyond standard manufacturing to create a "new generation of tasting cups" developed exclusively around the expectations of the international coffee community. This strategy involves close collaboration with leading industry figures, such as the celebrated coffee expert Kat Melheim, to ensure every product meets the rigorous demands of "world-stage championships". Guided by the evolving expectations of baristas and coffee professionals, Porland will continue to develop products shaped by real-world practice and sensory expertise.





Diverse Dimensions and Forms

Porland offers an extensive range of capacities to suit every brewing requirement, spanning from petite 70 cc vessels to generous 365 cc cups. The collection features highly specialized shapes, such as the "Pro Taster" which uses a clever exterior recess for vertical nesting, and the "Ergo" series which incorporates subtle relief lines for a confident grip. Profiles vary significantly across the range, including the gently convex body of the "Heritage Standard," the fluid, ergonomic form of the "KatCup Omni," and the dramatic taper of the handle-less "Mirra" cups.

Precision Tools for Every Brew

The collection is engineered to support specific coffee rituals, ranging from high-volume commercial environments to the precise standards of international competition. For example, the "Pro Taster" is designed with the exact rim angle and capacity mandated by professional cupping standards, while the "Mirra" is tailored for concentrated servings of ristretto or mirra. Additionally, the "More Grace" line features a wide mouth ideal for tasting flights or tea service, whereas the "New Standard" series focuses on utility for busy cafés by allowing cups and saucers to stack as a single unit.

Engineered for Professional Endurance

Constructed from signature high-performance bodies like Alumilite porcelain, these products are designed to deliver superior durability without compromising sensory performance. This material ensures that the cups are scratch-resistant, safe for both dishwashers and industrial washers, and rigorously tested for thermal shock. The specialized Alumilite body also maintains brew temperatures longer than standard porcelain, supporting the work of professionals who demand consistency and excellence in every pour.

Bridging Tradition and Innovation

Porland's portfolio seamlessly blends eras, offering the "Abbey Classic" which channels a refined British profile and the "Heritage Standard" which embodies the timeless archetype of café porcelain. These traditional styles sit alongside modern, performance-driven designs like the "KatCup Omni," a debut piece from a signature series developed with coffee experts for the World Coffee Tasting Championship. Whether through the artisanal, hand-turned look of the "Ergo" line or the vivid color options available in the "Seasons" palette, the collection marries aesthetic versatility with the technical demands of modern gastronomy.



Ergo



Lines That Lead to Flavor

Ergo adds subtle, rhythmic relief lines exactly where fingers land, delivering confident grip and an artisanal look. The exterior taper meets a softly angled lip, making this cup as pleasurable to hold as it is to behold.

Material:

Alumilite Porcelain or Seasons (8 different colours)

Sizes:

175 cc

Form:

Gentle flare from foot to rim; tactile ribs at mid-height for an ergonomic grip

Stackability:

Rib intervals align for stable nesting.

Production:

Wheel-turned with integral relief texture

Finish:

The products are scratch-resistant. They are compatible with dishwashers and industrial dishwashing machines and have passed thermal shock tests.



Seasons



42WN20

175 cc 1

Turquoise - Beige - Black - Red -
Orange - Dark Gray - Gray - Yellow



Alumilite



42WN20

175 cc 1



Pro Taster



Engineered for Victory

Pro Taster returns as the official vessel of 2024's championship, delivering the precise capacity and rim angle mandated by professional cupping standards.



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Material:

Alumilite Porcelain or Seasons (8 different colours)

Sizes:

130 cc, 200 cc and 270 cc

Form:

The cup has a rim that widens outwards for rapid aroma release. As an important feature of tasting cups, the line on the inner surface indicates the limit of how much coffee should be filled.

Stackability:

Offset exterior ridge locks cups securely.

Ergonomics:

Low centre of gravity reduces tipping.

Finish:

The products are scratch-resistant. They are compatible with dishwashers and industrial dishwashing machines and have passed thermal shock tests.



Seasons



428111	130 cc	6
428121	200 cc	6
428125	270 cc	1

Turquoise - Beige - Black - Red -
Orange - Dark Gray - Gray - Yellow



Alumilite



428111	130 cc	6
428121	200 cc	6
428125	270 cc	1



KatCup Omni



Curves that Cradle Flavor

Featured as the official tasting cup at the 2025 World Cup Tasters Championship, the KatCup Omni from coffee professional Kat Melheim's signature series stands out with its refined design and fluid form.



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Material:

Alumilite Porselen

Sizes:

190 cc and 300 cc

Stackability:

The self-centering rim step provides the opportunity for orderly and balanced stacking.

Ergonomics:

Optimized for a perfect fit to the ergonomics of the palm.

Production:

Wheel-turned; perfected for ergonomic palm fit.

Finish:

The products are scratch-resistant. They are compatible with dishwashers and industrial dishwashing machines and have passed thermal shock tests.



Alumilite



42KC19
42KC25

190 cc 6
300 cc 6



KatCup Production



Minimal Shape, Maximum Clarity

Developed in collaboration with **world-renowned coffee expert Kat Melheim**, KatCup Production elevates Porland's porcelain expertise to competition standards. Its wide mouth and ergonomic design ensure stability, while the Alumilite porcelain texture completes the flawless coffee experience.

Material:

Alumilite porcelain

Sizes:

250 cc, 270 cc and 295 cc

Ergonomics:

Tapered waist ensures a cool, confident grip even when hot.

Stackability:

Thanks to its space-saving design, different sizes can be easily stacked together.

Finish:

The products are scratch-resistant. They are compatible with dishwashers and industrial dishwashing machines and have passed thermal shock tests.

Thermal Retention:

Alumilite body maintains brew temperature longer than standard porcelain.



Alumilite



42KM22	250 cc	1
42KM25	270 cc	1
42KM28	295 cc	1



Heritage Standard



Timeless Shape, Endless Possibilities

Heritage Standard embodies the archetype of café porcelain: a gently convex body that narrows toward its foot before opening again to an accommodating rim. Heritage Standard renews a timeless generic form with a Porland touch, elevating its aesthetics. Thanks to the ability to use different cups with shared saucers, it meets all the expectations of professionals with the optimal number of materials.

Material:

Alumilite Porcelain or Seasons (8 different colours)

Sizes:

70 cc, 175 cc and 300 cc

Production Method:

Wheel-turned (cups); isostatic powder press (saucers).

Form:

Narrow foot, outward taper to rim for enhanced aroma release

Finish:

The products are scratch-resistant. They are compatible with dishwashers and industrial dishwashing machines and have passed thermal shock tests.



Seasons



210609	70 cc TKA	12
220619	175 cc TKA	6
220630	300 cc TKA	6

Turquoise - Beige - Black - Red -
Orange - Dark Gray - Gray - Yellow



Alumilite



210609	70 cc TKA	12
220619	175 cc TKA	6
220630	300 cc TKA	6



More Grace



Broad Rim, Unique Elegance

With its generous mouth and softly tapered body, More Grace invites effortless swirling and spoon access ideal for tasting flights or refined tea service. Eight Seasons colours and Alumilite strength merge aesthetic versatility with everyday durability.

Material:

Alumilite Porcelain or Seasons (8 different colours)

Sizes:

100 cc and 365 cc

Form:

Wide rim (Ø 90 mm), narrow foot for steady grip

Stackability:

Hidden rim groove aligns cups securely

Production:

Wheel-turned cups; isostatic-press saucers

Thermal Performance:

Thick lower wall retains heat, wide rim accelerates cooling for cupping accuracy.

Finish:

The products are scratch-resistant. They are compatible with dishwashers and industrial dishwashing machines and have passed thermal shock tests.



Seasons



218309	100 cc TKA	12
228334	365 cc TKA	6

Turquoise - Beige - Black - Red -
Orange - Dark Gray - Gray - Yellow



Alumilite



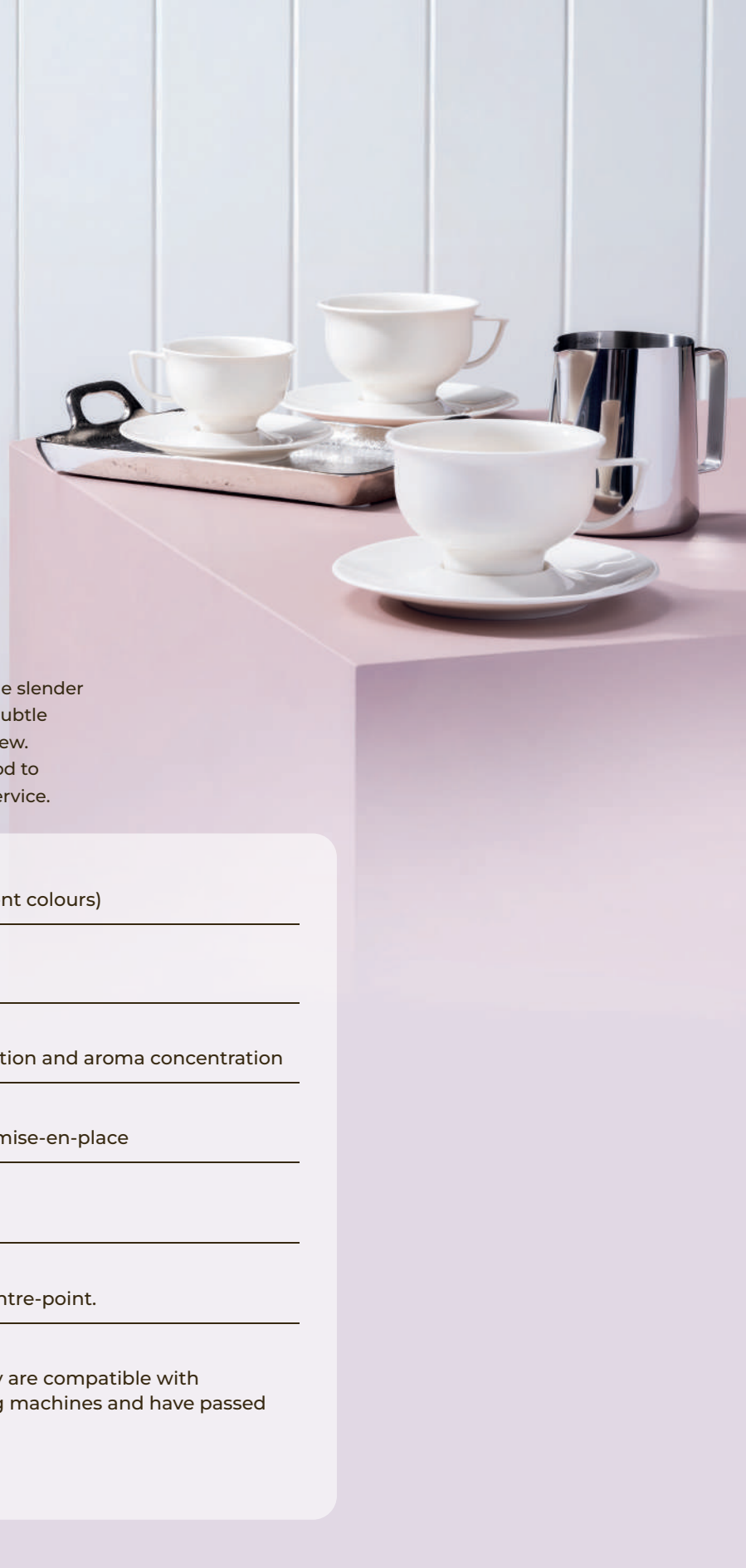
218309	100 cc TKA	12
228334	365 cc TKA	6



Abbey Classic

Classic English, Crafted by Porland

Abbey Classic channels a refined British profile slender at the base, gracefully flaring upward with a subtle concave-convex transition that flatters any brew. Alumilite porcelain and Seasons tints turn this nod to tradition into a modern workhorse for busy service.

**Material:**

Alumilite Porcelain or Seasons (8 different colours)

Sizes:

95 cc and 210 cc

Form:

Dual-curve wall for balanced heat retention and aroma concentration

Stackability:

Saucer-under-cup nesting for efficient mise-en-place

Manufacture:

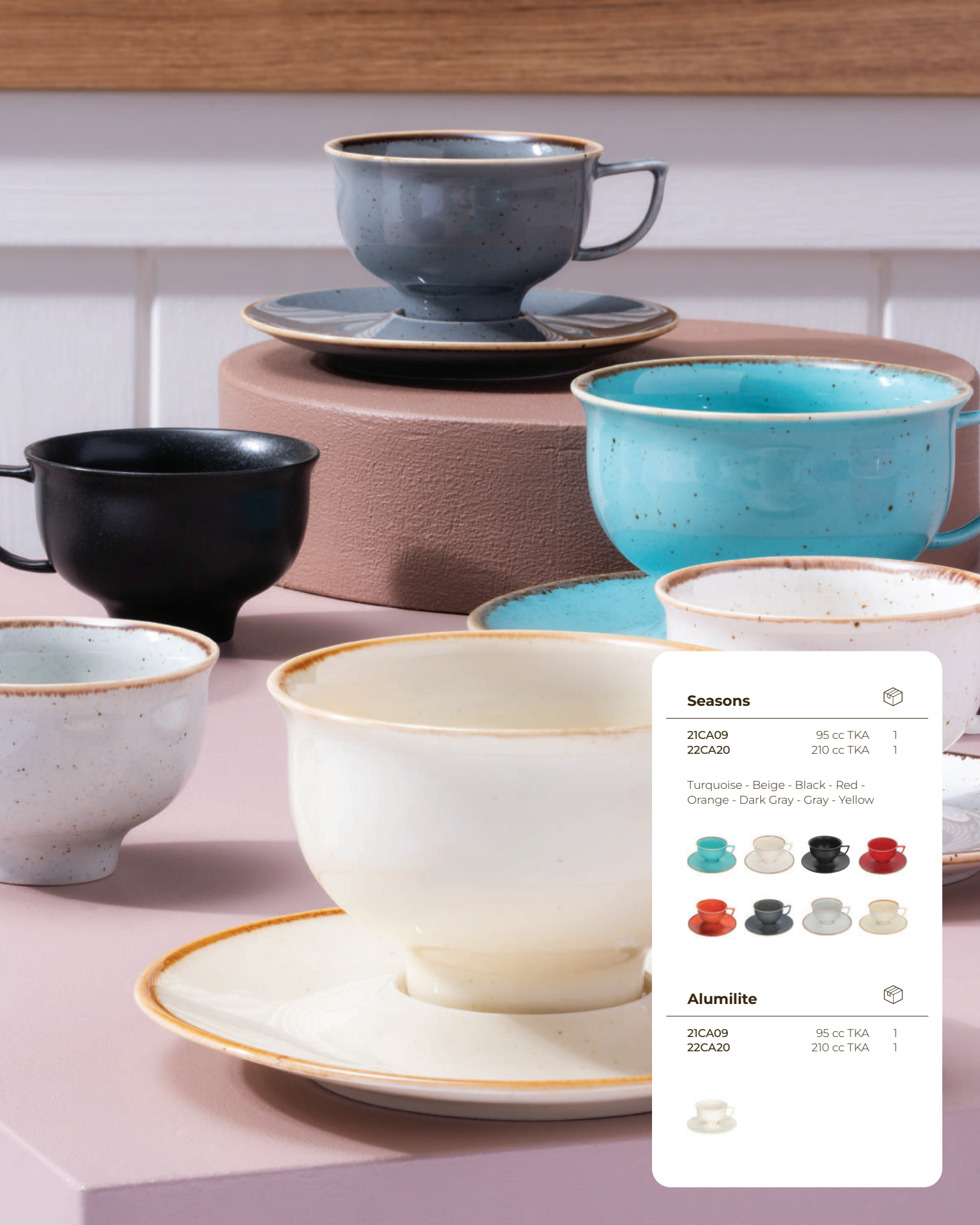
Wheel-turned cups; pressed saucers

Saucer Design:

Inner well slopes softly to cradle cup centre-point.

Finish:

The products are scratch-resistant. They are compatible with dishwashers and industrial dishwashing machines and have passed thermal shock tests.



Seasons



21CA09	95 cc TKA	1
22CA20	210 cc TKA	1

Turquoise - Beige - Black - Red -
Orange - Dark Gray - Gray - Yellow



Alumilite



21CA09	95 cc TKA	1
22CA20	210 cc TKA	1



New Standard



The New Baseline for Baristas

New Standard redefines utility by allowing cup and saucer to stack as one space-saving unit. Designed for high-volume cafés, this collection marries Porland's precise turning with the vivid Seasons palette, giving chefs a reliable "go-to" vessel that never compromises on poise.

Material:

Alumilite Porcelain or Seasons (8 different colours)

Sizes:

90 cc, 200 cc, 280 cc and 300 cc

Form:

Flared lip for smooth sip; compact foot ring for tray stability

Stackability:

Interlocking recess secures paired sets vertically.

Production:

Wheel-turned cups; pressed saucers

Ergonomics:

Outward opening rim for easy drinking and base ring design that ensures stable positioning on the tray

Finish:

The products are scratch-resistant. They are compatible with dishwashers and industrial dishwashing machines and have passed thermal shock tests.



Seasons



218608	90 cc TKA	12
228620	200 cc TKA	6
228628	280 cc TKA	6

Turquoise - Beige - Black - Red -
Orange - Dark Gray - Gray - Yellow



Alumilite



218608	90 cc TKA	12
228620	200 cc TKA	6
228628	280 cc TKA	6



Mirra



Tradition Poured Pure

Mirra pays homage to the centuries-old middle eastern brewing ritual. The petite, handle-less cup features a wide, flaring rim and a dramatic taper to a minimal foot perfect for intense, concentrated servings of mirra or ristretto.

Material:

Alumilite Porcelain or Seasons (8 different colours)

Sizes:

70 cc and 195 cc

Form:

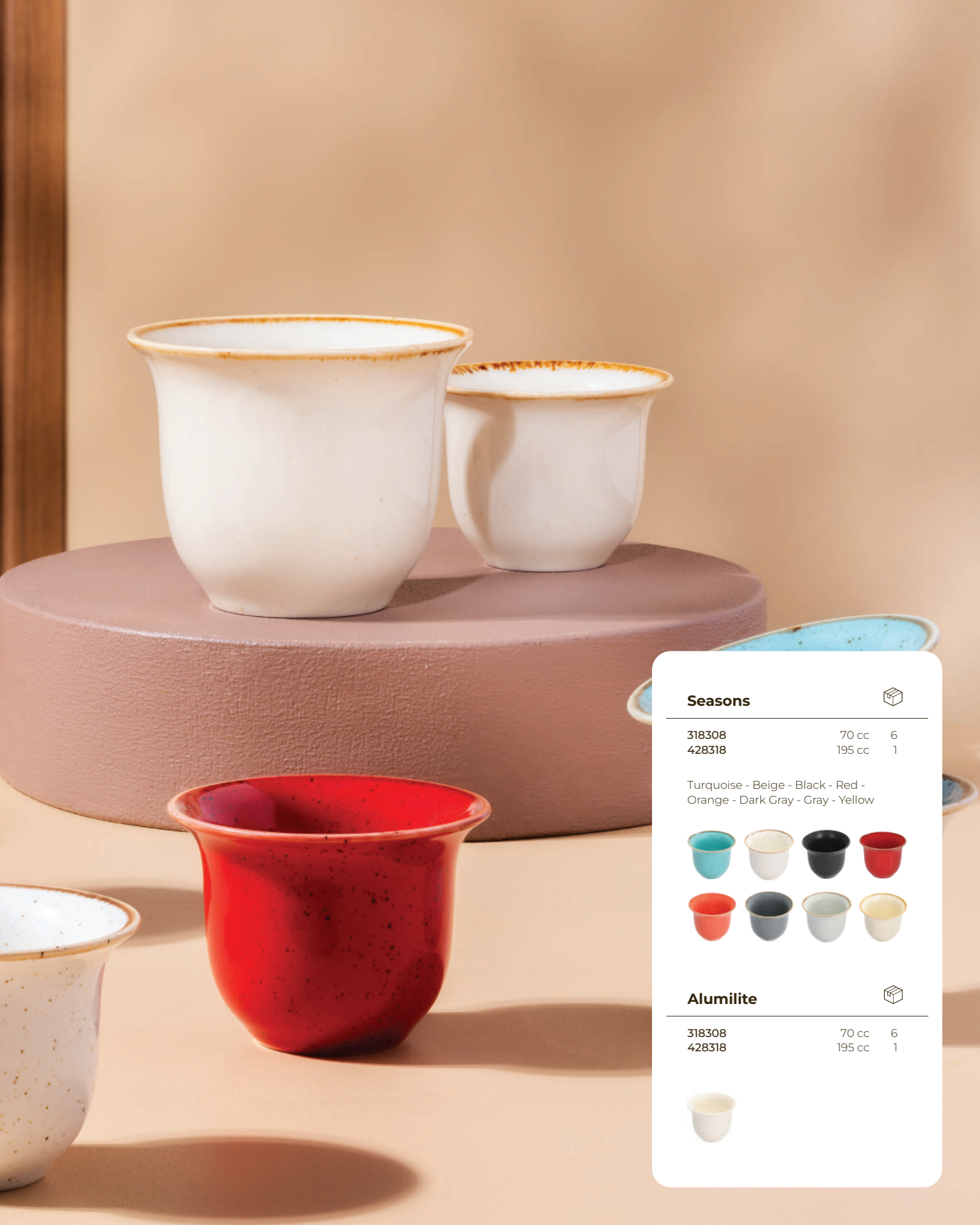
High flare for cooling, micro-foot to preserve heat at base

Production:

Wheel turned cups

Finish:

Unglazed base providing non-slip properties on brass trays. Products are scratch-resistant. Compatible with dishwashers and industrial dishwashing machines and have passed thermal shock tests.



Seasons



318308	70 cc	6
428318	195 cc	1

Turquoise - Beige - Black - Red -
Orange - Dark Gray - Gray - Yellow



Alumilite



318308	70 cc	6
428318	195 cc	1



Duo



Cool Hands, Warm Coffee

Duo features a double-walled Alumilite construction that insulates hands from heat while swirling aroma evenly around the inner chamber. Ideal for prolonged tastings, it keeps brews at competition temperature with minimal heat loss.

Material:

Alumilite Porcelain or Seasons (8 different colours)

Sizes:

55 cc, 100 cc and 185 cc

Form:

Its double-walled structure prevents heat from reflecting outwards, providing comfort on the exterior surface; function and form meet in balance.

Production:

Precision slip-casting

Insulation:

Temperature drop ≤ 4 °C after 10 minutes (150 ml fill)

Grip:

Exterior remains < 40 °C during 95 °C fill.

Finish:

The products are scratch-resistant. They are compatible with dishwashers and industrial dishwashing machines and have passed thermal shock tests.



Seasons



31CC05	55 cc TKA	6
31CC10	100 cc TKA	6
32CC18	185 cc TKA	6

Turquoise - Beige - Black - Red -
Orange - Dark Gray - Gray - Yellow



Alumilite



31CC05	55 cc TKA	6
31CC10	100 cc TKA	6
32CC18	185 cc TKA	6







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