

THE L.A.G.S. BATTLE

REGULATION 5.0

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1. WHAT IS “THE LAGS BATTLE”?

The Latte Art Grading Battle is a competitive event organized by the Latte Art Grading System and is held both at a national level (THE LAGS BATTLE) and at a global level (WLAGS BATTLE). The aim of the event is to promote latte art and the LAGS system through the technical discipline of latte art, within a competition divided into categories that comply with the structure and criteria established by the official regulations of the system.

2. PARTICIPATION AND ACCESS

To take part in the competition, participants must be at least **18 years old** at the time of the event. The competition is exclusively reserved for competitors holding a LAGS certification at **Green, Red, Black, or Gold level**. By registering for **The LAGS Battle** or **The WLAGS Battle**, the competitor automatically accepts **these regulations in their entirety**.

The **top-ranked competitors** from the **national competitions (THE LAGS BATTLE)** advance to the **FINAL ARENA**, where the **world championship (THE WLAGS BATTLE)** takes place.

A world competitor is defined as someone who, by winning the national championship of their own country/state in the respective category (Green, Red, Black, or Gold), earns the right to participate in the **World LAGS Battle**.

To access the World LAGS Battle, a nation may:

- organize a national or regional competition (THE LAGS BATTLE),
or
- directly select one competitor for each category (Green, Red, Black, and Gold), **if there is only one person** in the country holding that level.

The winner of the world competition, in the following edition, may **no longer compete in the same category and must compete at the next higher level**. An exception is made for competitors holding the Gold level, who may compete again in the same category in subsequent editions.

Arrival Time and Delays

All participants must arrive at the time established by the organization for the start of the event. A tolerance of 30 minutes is allowed. Beyond this limit, the judges may—at their sole discretion—disqualify the participant. Punctuality is essential to ensure the proper running of the competition.

2.1 PARTICIPATION FEE – NATIONAL THE LAGS BATTLE AND THE WLAGS BATTLE

The participation fee for the national THE LAGS BATTLE competitions is determined by the individual organizers, while for the world competitions THE WLAGS BATTLE it is established by the Latte Art Grading System headquarters.

3. THE WLAGS BATTLE REGISTRATION FORM

To participate in the **World LAGS Battle**, competitors must complete the **WORLD LAGS Battle Registration Form**, available on the website: <http://www.latteartgrading.com/>

Failure to complete and submit the form will result in **automatic exclusion** from the competition.

With regard to registration for the LAGS Battle, it is specified that:

- if a competitor registers for the LAGS Battle **twice** and subsequently **does not attend or withdraws** from the competition, they **will no longer be allowed to access** the qualifying selection stages valid for the current year.

The same rule applies to the **World LAGS Battle**:

- if a competitor **does not attend for two consecutive years** the WLAGS Battle without justified reason, they **will not be allowed to participate in the following world edition** and must wait **two years** before being able to access a world competition again.

4. ORGANIZATION AND COMPETITION AREA (ARENA)

The LAGS Battle must take place within an event, fair, or dedicated space, identified by the name **ARENA**. The Arena must have an **epic name**, as well as music accompanying the event.

Examples: *FINAL ARENA, WARRIOR ARENA, EXTREME ARENA, HELL ARENA.*

It is mandatory — **especially during the WLAGS Battle** — to provide:

- a video system with screen for broadcasting the competition
- an adequate audio system
- an official presenter's microphone
- a cameraman for recording the event

Recommended background music examples: *Two Steps From Hell, Aggressive War Epic Music, Pirates of the Caribbean, Gladiator.*

Ideally, **royalty-free music** should be used (available online).

The following are required for the competition:

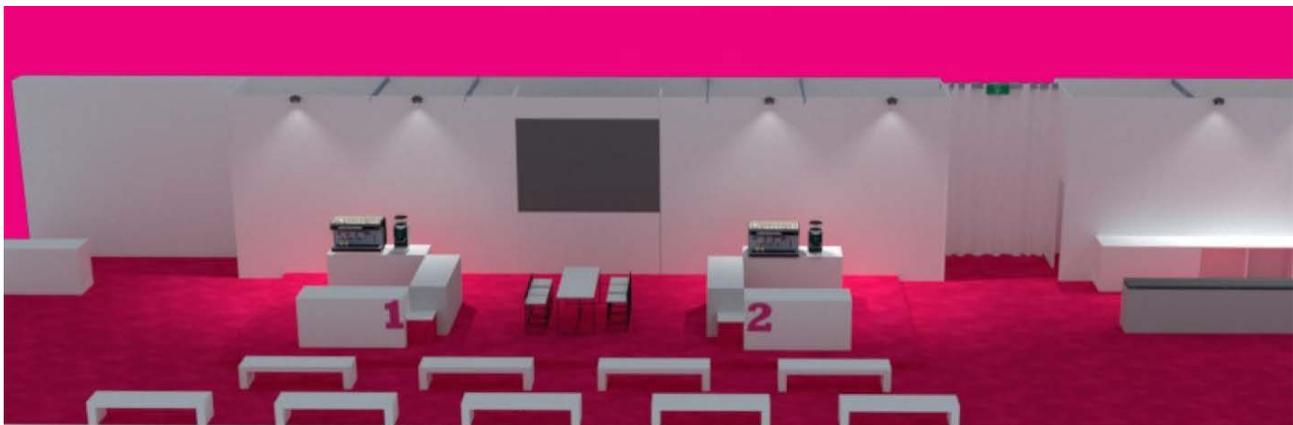
- **one or two espresso machines** for the competition
- **a central or front counter** on which to place the finished products for evaluation
- **a third machine with grinder** positioned in a separate area for competitors' training (training area)

On all three competition counters, **identical LAGS Symmetry Wheel sheets** must be placed.

Example of Arena configuration

- **Competitors' counters:** indicative dimensions: *h 74 cm × w 200 cm × d 100 cm*
Maximum distance between the two competitors' stations: **2 meters**
- **Judges' counter (central):** indicative dimensions: *h 74 cm × w 150 cm × d 80 cm*
Equipped with **3 to 5 high stools**

Example of Arena:



5. TRAINING AREA

Ideally, the training area should be a space separate from the competition/arena area. Within the training area, the same equipment used for the competition must be present and available to competitors:

- **1 ESPRESSO MACHINE** (same model and settings used for the competition)
- **1 GRINDER** (same model and settings used for the competition)
- **OFFICIAL LAGS CUPS** (minimum number of cups for the training area machine: 6 per type – 6 espresso, 6 cappuccino, and 6 big cappuccino)
- **TAMPER, KNOCK BOXES, AND SPONGES**
- **MILK or PLANT-BASED BEVERAGE** (1 liter per competitor, at a temperature of 4°C, or 1 milk steaming)
- **COFFEE BEANS** (must be the same blend used for the competition)

The training area will be managed by a technical assistant/judge from the Latte Art Grading System.

6. EQUIPMENT PROVIDED: MACHINERY, ACCESSORIES AND THEIR LAYOUT (COMPETITION AREA)

The organization (requesting entity or venue) must provide the following equipment.

The two competition stations must be equipped with:

- **2 espresso machines**, identical (including settings) for all coffee stations, including the pre-competition training area station;
- **1 work/preparation counter** for each competitor;
- **Coffee beans**, with the same blend for all coffee stations, including the pre-competition training area;
- **2 grinders**, identical for all coffee stations, including the pre-competition training area;
- **2 knock boxes**;
- **2 tampers**, identical for all coffee stations, including the pre-competition training area;
- **Milk or plant-based beverage**, stored at a temperature of 4°C;
- **Official LAGS cups**, minimum number of 12 per type for each machine: 12 espresso cups, 12 cappuccino cups, 12 big cappuccino cups;
- **Sponge or microfiber cloth**

6.1 GRINDING SETTING

The **grinder setting** must be set by the **TECHNICAL JUDGE**. The competitor may not adjust the grind size but may consult with the technical judge for a possible adjustment. In the event of technical problems with the grinder, the challenge will be interrupted; the technical judge and the technician from the grinder-supplying company will intervene. The same applies in the event of problems with the espresso machines.

6.2 OTHER EQUIPMENT

Any additional equipment, other than the competitor's own milk pitchers, must be brought directly by the competitor, subject to prior notification to the System via email (system@latteartgrading.com).

Other equipment deemed unsuitable or that may compromise the proper functioning of the competition must be removed from the competition area.

The competitor is responsible for their competition area during the execution of the competition; they must prepare and verify the setup of their station before the start of the competition. (Leaving the station during the competition or exiting the competition area may be considered grounds for disqualification by the judges.)

7. COMPETITION PROCEDURE

The competition is conducted by dividing participants according to their certified level: green versus green, red versus red, black versus black, and gold versus gold. Under no circumstances is it permitted to have different categories compete against each other.

For greater clarity, the main terms used in these regulations are defined as follows:

- **Battle**: the complete set of competitions divided by category.
- **Match**: the confrontation between two competitors of the same level, consisting of a maximum of five challenges, decided on a best-of-three points basis.
- **Challenge**: the single execution of the declared pattern.

Competitor pairings are determined by draw, carried out on the day of the Battle or in advance at the LAGS Headquarters. After the draw, the two competitors take their places at their respective stations, each equipped with an espresso machine, grinder, Symmetry Grading Wheel, and pattern sheet for the competition level. Each competitor must use their own milk pitchers. **No etching, retouching, or decoration of any kind is allowed**: any non-compliant intervention automatically results in the loss of the challenge point.

The official cups provided by the organization are:

- espresso – **80 ml**
- cappuccino – **200 ml**
- big cappuccino – **300 ml**

All cups comply with the sizes indicated in the regulations.

Rules of use according to the pattern

- **Espresso pattern:** may be executed exclusively in espresso cups.
- **Green, red, and black levels:** the competitor may choose whether to use a cappuccino or big cappuccino cup.
- **Gold level:** use of the competition big cappuccino cup is mandatory.
-

Pattern repetition

Each pattern may be launched only once in the same type of cup. However, it is possible to repeat the same pattern using a different cup size (e.g. cappuccino → big cappuccino or vice versa).

Judges' equipment and cup delivery

At least two Symmetry Grading Wheels, the laminated patterns of the competition level, and the tools necessary to verify design symmetry must be present on the judges' table. The competitor must personally place the selected cup on the Wheel, thereby defining both the declared pattern and the delivery time.

Overfill and photographic evidence

If the cup presents **overfill** and is not placed by the competitor on the Wheel but left on their own counter, the competitor automatically loses the time advantage. The judge may nevertheless decide, under their own responsibility, to place the cup on the Wheel. Before moving the cups to the judges' table, it is mandatory to photograph each pattern: a judge dedicated to photography documents all cups, particularly those with **overfill**, in order to guarantee valid evidence in case of incidents. The photographs are archived by the system for the exclusive use of the judges.

Milk steaming

For each pattern, only one milk steaming is allowed. From it, a maximum of two cappuccinos and/or two espressos may be obtained, from which the competitor chooses the cup to be presented. Any beverage prepared with a second milk steaming is not valid.

Cup error

Once the challenge has been launched, the use of a cup different from the declared one automatically results in a non-identical error.

7.1 START OF THE COMPETITION AND DURATION

The duration of the match depends on the number of challenges performed and may include up to a maximum of five (best of three points).

Before the start, it is decided who launches the first challenge by **rolling the dice**: whoever gets the highest number chooses the pattern and the cup. After the roll, the dice are removed from the stations and placed in a container managed by the judge.

The challenger verbally declares the pattern and the cup size (espresso, cappuccino, or big cappuccino). At the judge's command ("**go**"), both competitors begin preparation using **only one milk steaming**. At the end, they place the cup on the **Symmetry Grading Wheel** for evaluation.

After each judgment, the challenged competitor launches a new challenge. The procedure continues alternately, **without further dice rolls**, until the required number of challenges has been completed.

The head judge has approximately **one and a half minutes** to conclude the final evaluations and declare the winner of the match. Each competitor has a maximum of **20 seconds** to choose which cup to present; beyond this limit, the judges may decide whether or not to accept the delay. The competition is **single-elimination**: winners advance to the subsequent battles until the category champion is declared.

7.2 AWARDING OF THE CHALLENGE POINT AND EVALUATION TIMES

Once the cups have been placed on the **Symmetry Grading Wheel**, the judges have **one and a half minutes** to mark on their score sheet the name of the barista to whom they award the point. The score sheets, which are confidential, are handed to the head judge, who announces the winner. **For the gold level**, the evaluation time increases to **two minutes**.

The head judge must express their preference **before** receiving the other judges' score sheets; otherwise, they are subject to **disqualification**. During the evaluation, judges **may not consult with each other**, except in exceptional cases. However, they may report to the head judge any technical errors identified in the pattern, provided that such observations are individual and do not influence the judgment of others.

In more complex cases, the head judge may request **one minute of extra time** or a quick technical discussion, also useful for any debriefing. If the number of judges is even and there is a tie, the point is awarded to the competitor who **placed the cup first** on the **Symmetry Grading Wheel**.

7.3 REPECHAGE

Repechage takes place exclusively **within the same competition section**: round of 16 with round of 16, quarterfinals with quarterfinals. **Repechage between different sections is not permitted**.

In the quarterfinals, repechage is automatic for **the loser of the challenge just concluded**. A competitor may also be repechaged if the total number of participants in the category does not allow for the regular formation of pairs.

8. EVALUATION SYSTEM

Judges' evaluation, for all levels, is carried out **cup by cup**: each cup is compared not with that of the opponent, but with the **pattern figure** corresponding to that provided by the LAGS regulations. Each judge records on their own score sheet **every single error** identified.

Within the evaluation system, **technical judgment** has been introduced. The judges present in the competition divide the stations so that **one judge observes one competitor and the other judge observes the other competitor**, while the **Head Judge** does not perform operational technical observations but supervises the overall procedure.

Each judge carries out the technical verification **independently**, without any comparison with the other judge, and notes any technical errors identified during the execution of the pattern. At the end of the evaluation, each judge communicates **only to the Head Judge** the technical errors identified, which will be integrated into the overall evaluation. Judges may not consult with each other during this phase, except for strictly necessary reports addressed **exclusively to the head judge**.

During the competition, **between the two patterns, the one with fewer overall errors** compared to the regulations will always win. In the event of a tie score between the main evaluation parameters — **identical, symmetry, texture, underfill/overfill, and contrast** — the evaluation continues by comparing the **operational technical parameters**, in the following order: **espresso purge, clean filter, tamping, clean ring, immediate extraction, purge steam, clean steam after, second purge steam, milk tolerance**.*

If the two patterns are also tied on **all technical parameters**, victory is awarded to the pattern **delivered in the shortest time**, i.e. the one **placed first on the Symmetry Grading Wheel**.

Judge's discretion

When both competitors present the same type of error, the judge may assess its weight by mentally evaluating, on a scale from **1 to 5** (where 1 is considered minor and 5 very serious), the severity of the error, subsequently assigning the penalty to the competitor with the more serious error.

8.1 EXPLANATION OF EVALUATION PARAMETERS:

TECHNICAL EVALUATION:

Purge

Before loading the coffee into the espresso machine with the portafilter, the barista must perform a water flush from the brewing group.

Clean filter

Before loading the coffee into the filter (single or double espresso), the barista must clean it with a brush or cloth, leaving the filter completely empty and free of residues from previous extractions, and ensuring that the filter is at the correct temperature.

Tamping

The coffee in the filter must be tamped correctly, with no inclination, first calibrating it in the basket and then applying manual pressure (the tamper must be manual).

Clean ring

Before inserting the portafilter with ground coffee into the machine, the barista must clean the filter ring, removing any coffee residue left on its surface.

Immediate extraction

Once the portafilter with coffee has been locked in, extraction must be activated immediately and then the cup(s) placed on the drip tray.

1st Purge steam

Before starting milk preparation, the barista must perform a purge of the steam wand (elimination of residual water).

Clean steam after

Once milk preparation is completed, the steam wand must be cleaned immediately of milk residues using a dedicated cloth.

2nd Purge steam

Immediately after cleaning with the cloth, an additional steam purge must be carried out to clean any internal residues inside the wand.

Milk tolerance (only for espresso cup patterns)*

At the end of beverage preparation, the tolerated limit of milk residue must not exceed **6 cl (2 oz)** for each individual milk pitcher used (this value may not be cumulative or divisible among all pitchers used).

PATTERN EVALUATION

Identical — first evaluation criterion

For all levels — including the Gold level — the first evaluation criterion is *identical*. *Identical* refers exclusively to the presence and the exact number of elements required by the official specifications.

The following constitute an *identical* error:

- the absence of one or more required elements — elements, oscillations, or lines;
- the execution of a number of elements different from that specified by the pattern.

Example: If the specifications require a 6-element Tulip and the competitor produces 7 or 5 elements, this constitutes an *identical* error. An *identical* error is considered a serious error and results in the immediate loss of the challenge point, regardless of the overall quality of the pattern.

At all levels, if both competitors' patterns present an identical error, the challenge must be repeated using the same pattern, up to a maximum of two times. If, instead, the *identical* error is committed by only one competitor, that competitor loses the challenge point.

Under/over fill

A cappuccino is considered *underfilled* when the beverage level is more than 3 mm below the rim of the cup. It is considered *overfilled* when the liquid exceeds the rim level, causing spills or overflow, even if minimal.

Texture

Texture is evaluated on the finished and presented product. The cappuccino must display a uniform microtexture, with a “mesh” of microbubbles that are imperceptible to the eye. A grainy texture, visibly irregular texture, or the presence of excessively large bubbles is considered a technical error.

Contrast

The pattern must present a **clean and sharp contrast** between the coffee and the milk crema, without shading, blending, gradations, gradients, or irregular transitions. A contrast error also includes even a **minimal coffee stain** within the milk crema or any loss of white in the pattern.

Symmetry (Centering)

The pattern inside the cup must be **symmetrical and centered** with respect to the “cup frame,” referring to the two cross guideline lines of the **Symmetry Grading Wheel**. The design must be centered both horizontally and vertically, with a margin of error consistent with the grading level of the competition (see the symmetry wheel). The cutting line of the design must be a straight line, without curves, distortions, or deformations. A symmetry error is also considered when the pattern is made with the cup handle **completely turned to the left**, as this alters the centering reference point.

Other symmetry specifications may be indicated in the specific pattern of the LAGS regulations and into the LAGS symmetry wheel.

SYMMETRY TOLERANCE

Green: **15°** (degrees of inclination)

Red: **10°** (degrees of inclination)

Black: **5°** (degrees of inclination)

Gold: **5°** (degrees of inclination)

9. DEBRIEFING

Debriefing may be requested **only and exclusively by the competitor** from the **Head Judge**, and **only during the single challenge in progress**; it is not permitted to request it at the end of the challenge or afterward. During the LAGS Battle, the competitor may request a **maximum of 2 debriefings per competition**.

10. JUDGES

The judges of the LAGS Battle are qualified professionals who have completed the official LAGS certification pathway. To become a LAGS Judge, it is necessary to be an active LAGS Examiner, to have attended the Judge Calibration course, and to have achieved a positive result in the test. It is not required that the judge has a LAGS level equal to or higher than that of the competitor being evaluated.

The judges of the LAGS Battle are selected by the LAGS Headquarters from among qualified LAGS Judges. Before the start of each competition, a calibration briefing is also held to align the entire jury on the evaluation criteria, the judging method, and the patterns specified in the rulebook.

It is essential that each judge has thorough knowledge of:

- the competition rules;
- the evaluation method used in competition;
- all patterns in the rulebook, including the relevant elements and characteristics.

A judge may not:

- evaluate competitors who are their own students or trainees;
- take part as a competitor in selections, national competitions, or world competitions in the same year in which they have served as a judge, in order to avoid conflicts of interest. Judges with Gold level are excluded from this last rule.

The number of judges should never be even, nor should there be a single judge. The ideal panel consists of 3 or 5 judges, one of whom is appointed as Head Judge.

Judges' Dress Code

During competitions in the LAGS circuit, official attire is required, consisting of:

- dark trousers;
- white shirt;
- **Latte Art Grading System Judge apron.**

Judges are officially introduced during the competition opening ceremony.

Role of the Head Judge

The Head Judge is responsible for:

- starting the challenges;
- collecting judges' score sheets and scores;
- announcing the winner of the challenge;
- conducting the debriefings requested by competitors.

Responsibilities of the judging panel

Each judge must act with **fairness, impartiality, firmness, and a sense of responsibility.** In situations not covered by the regulations, judges, exercising their own free discretion and based on competence and conscience, may establish an immediate solution. Such a decision may subsequently be incorporated into the official regulations.

11. COMPETITOR CONDUCT AND DRESS CODE

During the competition, the competitor must maintain **professional conduct**, appropriate to the role of the barista they represent, demonstrating **sportsmanship**, fairness, and respect toward all present.

The competitor may interact with judges only to request clarifications relating to the challenge or the required pattern (debriefing). Under no circumstances is it permitted to challenge, question, or comment on the judges' evaluations and decisions, which are to be considered **final and unquestionable**. Violation of this rule may result in **disqualification**, or, in less serious cases, **loss of the challenge point in progress**.

Once the competitor has entered the competition area with their equipment, they may **no longer leave** until the end of their competition, may **not approach or reach the opponent's counter**, nor access the judges' area for any reason. Any behavior — in tone, form, or content — that damages the image of **LAGS**, the judges, or the operational staff is considered grounds for disqualification.

The competitor must **mandatory wear the LAGS uniform**, without brands or logos of roasters, venues, or activities in conflict with the event. Clothing must be **decorous and professional**: slippers, shorts, ripped jeans, or inappropriate garments are not permitted.

A competitor who, after completing their performance, **abandons the competition before the award ceremony** is subject to disqualification, with **exclusion from future competitions for 12 months** from the date of the abandoned event. Participants in the LAGS Battle or WLAGS Battle must remain **available and present** for the entire duration of the competition, as the schedule may change, repechage may be required, or their presence may be requested for award ceremonies. Failure to appear when called by the judge or the organization may result in **disqualification for withdrawal**.

12. PERSONS NOT ALLOWED ON STAGE (ARENA)

In the competition area (arena), the only people allowed are: judges – competitors – presenter – bus boy – any interpreter, provided they remain at a distance that does not interfere with the barista's work during the challenge – cameramen for video recording.

In the judges' area, no one other than the judges themselves may approach during the evaluation phase, under penalty of possible **cancellation of the individual challenge**. Coaches or similar figures are not permitted.

13. ACTIVATION OF THE LAGS BATTLE

LAGS Headquarters is responsible for promoting the event and initiating the competition selections, including the convocation of competitors. LAGS Battles may be organized **only upon request to LAGS Headquarters** and exclusively by a **Black Examiner** or a **LAGS Certification Point** that meets the technical requirements necessary to conduct the event. National LAGS Certification Points are required, **by the second year of activity**, to organize at least one national LAGS Battle or, alternatively, to select and send competitors to the WLAGS. Failure to comply with this obligation may result in **termination of international agreements**.

The request to activate a LAGS Battle must be **formally submitted to LAGS Headquarters**, which will issue official notification. Each nation may organize a **maximum of four LAGS Battle selections per year**, in addition to the national final, which is mandatory.

14. UNDERSTANDING OF THE COMPETITION REGULATIONS

All competitors are responsible for the **full understanding** of the rules in force of the LAGS Battle. No exceptions will be considered for competitors who declare that they **do not know or do not understand** the Rules and the official Competition Regulations. The official LAGS Battle Regulations are available and downloadable from the official website: www.latteartgrading.com. Participation in the competition implies the **full acceptance** of the regulations at the time of registration.

15. PRIZES

The winners of the LAGS Battle or the WLAGS Battle are the **first-place competitors** in each category; no second or third place titles are awarded, although a prize or accessory recognition may be provided for those positions.

In the event of absence, impediment, or withdrawal of the first-place competitor, the **second or third place competitors**, if present, may step in to ensure the continuity of the event or representation.

If, in a LAGS Battle (regional, national, or world), **only one competitor** is present in a given category (green, red, black, or gold), the champion title for that level will not be automatically awarded: the competitor must in fact **demonstrate their level before the judges**, presenting all the patterns required by the regulations and fully complying with the competition parameters. Only following a compliant demonstration will the champion title be awarded.

16. ARENA / EVENT SPONSORSHIP

Event sponsorships are managed and reserved by the **event applicant**. The LAGS Headquarters nevertheless retains the right to include its own **Main Partners**, without obligation or constraint, provided that such partners are not in conflict with the organizer's sponsors. Official LAGS sponsors have the right to be present at the event with **priority and exclusivity**, through their promotional and advertising materials. Event communication, in all its forms, must respect the identity and nature of the competition, reflecting its main elements: latte art, **epic nature, challenge**.

17. USE OF THE LAGS TRADEMARK

Competitors may not wear uniforms or garments bearing brands, names, or company logos, except for those belonging to the event partners or official LAGS sponsors. During the competition, wearing the **LAGS apron** is mandatory. Those intending to organize a National LAGS Battle must promptly inform the **LAGS Headquarters** of the event date and venue. No changes to the regulations are permitted unless **formally authorized** by the LAGS Headquarters. The use of the LAGS and The LAGS Battle trademarks must strictly comply with the **original colors, shape, and proportions**, without any alteration. The competition and its regulations may be subject to **modifications**, which will be communicated by the LAGS Headquarters should they become necessary.

GREEN GRADING

EXPERTISE

DRINKS: 4 CAPPUCCINIS + 2 ESPRESSOS

PATTERN to perform:

1 CAPPUCCINO WITH TULIP WITH 6 ELEMENTS

1 CAPPUCCINO WITH LEAF (ROSETTA) WITH MINIMUM 10 ELEMENTS

2 CAPPUCCINI WITH REVERSE WITH LEAF (ROSETTA) AND 4-ELEMENT TULIP *

2 ESPRESSOS WITH TULIP WITH 4 ELEMENTS

***ATTENTION! The REVERSE is intended to be cut all the way through, also cutting the rosette.**

REFERENCE IMAGES



Symmetry tolerance : 15°

RED GRADING

EXPERTISE

DRINKS: 4 CAPPUCCINIS + 2 ESPRESSOS

PATTERN to perform:

1 CAPPUCCINO WITH TULIP WITH 8 ELEMENTS

1 CAPPUCCINO WITH 2 LEAVES (ROSETTES) WITH MINIMUM 8 ELEMENTS IN LINE

2 CAPPUCCINI WITH REVERSE WITH LEAF (ROSETTA) AND 6-ELEMENT TULIP *

2 ESPRESSOS WITH TULIP WITH 6 ELEMENTS

***ATTENTION! The REVERSE is intended to be cut only on the tulip.**

REFERENCE IMAGES



Symmetry tolerance : 10°

BLACK GRADING

EXPERTISE

DRINKS: 4 CAPPUCCINIS + 2 ESPRESSOS

PATTERN to perform:

1 CAPPUCCINO WITH 15 ELEMENT VORTEX *

1 CAPPUCCINO WITH REVERSE WITH 9-ELEMENT TULIP *

2 CAPPUCCINI WITH 4 LEAVES (ROSETTES) WITH MINIMUM 8 ELEMENTS IN LINE

1 ESPRESSO WITH 6 ELEMENT VORTEX *

1 ESPRESSO WITH 8 ELEMENTS TULIP

***ATTENTION! The REVERSE is intended to be cut all the way through, also cutting the rosette.**

Specification on VORTEX (cappuccino and espresso): the first 3 elements of the vortex start must be in line with the handle (the second element must be aligned with the handle).

REFERENCE IMAGES



Symmetry tolerance : 5°

EXPERTISE

DRINKS: 6 CAPPUCCINI + 1 ESPRESSO

PATTERN to perform :

- **7 ROSETTES* WITH CENTRAL TULIP WITH 6 ELEMENTS**

SPECIFICATIONS ON THE ROSETTES: AS PER THE GRAPHICS, THE ONLY UNCUT ROSETTES ARE THE 2 OBLIQUE ONES AT THE BASE

2 SIDES AT THE TOP: MINIMUM 4 ELEMENTS

2 CENTRAL SIDES: MINIMUM 8 ELEMENTS

2 LOW SIDES: MINIMUM 8 ELEMENTS

1 CENTRAL: MINIMUM 4 ELEMENTS

NB: THE TULIP IS ALSO INTENDED TO BE CUT TO THE BOTTOM

- **ROSETTA WITH MINIMUM 22 ELEMENTS**

THE ROSETTE MUST BE CUT TO THE BOTTOM

- **SWAN WITH 4 ROSETTES* AND ROSE ON HEAD**

SPECIFICATIONS ON THE ROSETTES: THE INSIDE AND OUTSIDE ROSETTES OF THE SWAN'S WINGS ARE CONSIDERED UNCUT

2 CENTRAL (INSIDE THE WINGS): MINIMUM 6 ELEMENTS

2 EXTERNAL: MINIMUM 10 ELEMENTS

- **5 ROSETTES* (3 VERTICAL AND 2 OBLIQUE)**

ROSETTE SPECIFICATIONS: EACH ROSETTE MUST BE CUT ALL THE WAY THROUGH

2 EXTERNAL: MINIMUM 6 ELEMENTS

1 INTERNAL: MINIMUM 8 ELEMENTS

2 OBLIQUE: MINIMUM 6 ELEMENTS

- **8 SNOW STAR ROSETTES***

ROSETTE SPECIFICATIONS: EACH ROSETTE MUST BE CUT ALL THE WAY THROUGH

THE TIPS OF THE 8 ROSETTES CONVERGE TOWARDS THE CENTER, TOUCHING EACH OTHER

ALL WITH A MINIMUM OF 6 ELEMENTS EACH

- **KOREAN TULIP MINIMUM 6 ELEMENTS WITH 2 OBLIQUE ROSETTES***

SPECIFICATIONS ON ROSETTES:

2 OBLIQUE ROSETTES: MINIMUM 10 ELEMENTS *

BOTH THE TULIP AND THE TWO ROSETTES ARE INTENDED TO BE CUT ALL THE WAY THROUGH.

- **ESPRESSO WITH THREE ROSETTES* IN LINE**

ROSETTE SPECIFICATIONS: EACH ROSETTE MUST BE CUT ALL THE WAY THROUGH

2 EXTERNAL: MINIMUM 6 ELEMENTS

1 INTERNAL: MINIMUM 8 ELEMENTS

Graphic images of the cappuccinos/coffees displayed are the iconographic property of Lags, therefore, their use and reproduction for purposes outside the Latte art grading system is prohibited.

Symmetry tolerance : 5°

IMAGE REFERENCE:



LAGS BATTLE GREEN CHART JUDGE



COMPETITOR IN ARENA A/1 _____

COMPETITOR IN ARENA B/2 _____

PATTERN	CUP	IDENTICAL	UNDER/ OVER	TEXTURE	CONTRAST	SIMMETRY	WITH EQUAL ERRORS		
							TECHNIC.	SPEED	
POINT									
CAPPUCCINO WITH A <u>6</u> ELEMENTS TULIP	BIG SMALL								
CAPPUCCINO WITH ROSETTA WITH AT LEAST 10 ELEMENTS	BIG SMALL								
CAPPUCCINO WITH REVERSE WITH ROSETTA AND 4 ELEMENTS TULIP	BIG SMALL								
ESPRESSO WITH A 4 ELEMENTS TULIP	X								

NOTES:

TECHNICAL ERRORS: ESPRESSO PURGE - CLEAN FILTER - CLEAN RING - TAMPING - IMMEDIATE EXTRACTION - FIRST PURGE STEAM - CLEAN STEAM AFTER - SECOND PURGE STEAM - MILK TOLLERANCE

JUDGE SIGNATURE: _____

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- LAGS Certification Points

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