

COPA LATINOAMERICANA DE KOMBUCHAS 2026

Official Rules

Mexico City, Mexico · 3rd Edition

Week of activities: September 2-8, 2026

KEY DATES

Registration period: June 8 - August 24, 2026

Pre-Sale 1 (best price): June 8 - July 8, 2026

Pre-Sale 2: July 9 - August 8, 2026

Regular price: August 9 - 24, 2026

Professional judging (tastings): September 4 and 5, 2026

Professional congress and awards ceremony: September 6, 2026

Results and feedback delivery: September 8, 2026

1. ORGANIZATION

1.1. Copa Latinoamericana de Kombuchas (CLK) is an international technical-sensory competition focused exclusively on kombucha. This platform is backed by industry leaders with real experience, technical depth, and international credibility.

1.2. Organizers:

Patagonian Yeast: Founded in 2015, it is an international reference in applied microbiology for fermented beverages, providing scientific rigor through technical consulting, fermentation innovation, microbiological control, and continuous education worldwide. It is the scientific and technical backbone of Copa Latinoamericana de Kombuchas.

Bio Dream: Allied organization in the professionalization and promotion of kombucha culture in Latin America, contributing experience in event management, engagement with producers, and community development.

Copa Latinoamericana de Kombuchas is created and led by Victoria Lobos Marambio (@yeast.mommy), a fermentation and sensory analysis specialist, through Patagonian Yeast and Bio Dream.

1.3. Official partners and collaborators: Senso Science, Copa Internacional de Fermentados, Cats Beer, Symbiosis Kombu, Lola Kombucha.

1.4. Copa Latinoamericana de Kombuchas is not a trend. It is a science-driven, industry-backed platform created to elevate kombucha through rigorous technical and sensory evaluation.

1.5. The event aims to actively contribute to the development, professionalization, and visibility of kombucha at a Latin American and international level, acting as a link between producers, consumers, distributors, the academic sector, and specialized media.

1.6. Main objectives:

- Recognize and highlight kombuchas of high sensory quality.
- Provide professional technical feedback to each participant.
- Establish and disseminate standardized evaluation criteria for kombucha.
- Foster continuous improvement of products and their readiness for demanding markets.

- Contribute to continuous improvement in production processes, quality control, and innovative product development.
- Provide technical education and training to players in the kombucha industry.
- Promote knowledge exchange between producers from different countries.

1.7. This third edition of the event will be held in Mexico City, Mexico, including competition, a specialized congress, professional tastings, and networking activities. Previous editions were held in Chile (2024) and Brazil (2025).

1.8. Organization commitments:

- Careful reception, storage, and handling of all samples.
- Convening and appointing a qualified and diverse panel of judges with specific professional experience in kombucha, style guides, specialized reception, and sensory analysis sheets created for this industry.
- Transparent, impartial, and orderly execution of all stages.
- Guarantee of blind evaluation, with strict confidentiality of sample identities.
- Delivery of detailed technical reports to all participants.

2. PARTICIPANTS

2.1. Participation category:

Professional/Commercial: Producers, brands, and companies that produce and market kombucha professionally may participate. The category is open to participants from any country in the world and aims to promote technical exchange, quality evaluation, and the strengthening of the kombucha industry internationally.

2.2. General requirements:

- Participants must demonstrate that the registered products are part of their commercial portfolio and are available for sale in the market where the company or brand operates.
- Full payment of the registration before the start of the evaluations. Samples that are not fully paid will not be evaluated in the competition.
- Submission of the information requested in the registration form.
- Compliance with applicable data protection regulations for the handling of personal information.

2.3. Not eligible to participate:

- Products that do not fall within the established kombucha categories.
- Samples that do not comply with these regulations or present legal breaches.
- Beverages with evident production defects or contamination.

2.4. Judges may enter kombuchas, but will not evaluate those with which they have a direct link or conflict of interest.

3. COMPETITION FORMAT

3.1. Three-round evaluation system:

First round - Initial evaluation with feedback: Individual and consensus evaluation by specialized judge panels (minimum 2 per sample). Blind tasting with internal coding. Evaluation based on appearance, aroma, flavor, mouthfeel, and overall balance according to the characteristics of kombucha. Generation of professional written feedback for each participant. Scoring on a 50-point scale.

Second round - Medal assignment evaluation: The kombuchas selected from the first round compete without previous feedback visible to the judges. Different samples from the bottles sent (identical copies) are used. Panels evaluate at different tables and without knowledge of the first-round scores. At this stage, judges select the kombuchas deserving Gold, Silver, and Bronze medals.

Third round - Best of Show: Exclusive competition among the Gold medal-winning kombuchas (if any). Evaluation by a panel of experienced and diverse judges to determine the Best of Show of the competition.

3.2. The jury may declare categories void if no sample reaches the minimum quality standards.

3.3. Evaluations will be carried out according to internationally standardized style guides and criteria for kombucha.

4. JURY

4.1. The jury is composed of international professionals with proven experience in kombucha fermentation, production, and sensory analysis.

4.2. Judges are selected for their qualified professional experience and specialized technical knowledge of kombucha.

4.3. Selection criteria:

- Experience and track record in evaluating kombucha and fermented beverages.
- Recognized certifications in tasting and sensory analysis.
- Geographic diversity and gender balance, always prioritizing technical excellence.
- Demonstrated specialized knowledge in the assigned category.

4.4. Judges must declare conflicts of interest and abstain from evaluating directly or indirectly related samples.

4.5. The event management reserves the right to make final technical decisions and resolve disputes.

5. REGISTRATION AND FEES

5.1. Registrations and edits will be made only through the official website: <https://www.copalatinoamericanadekombuchas.com/>

5.2. Registration period: June 8 - August 24, 2026.

5.3. Registration fees (in US dollars, USD). The price depends on the stage in which payment is made. The more samples, the lower the price per sample:

Pre-Sale 1 (June 8 - July 8):

Samples	Price per sample	Total
1	USD 40	USD 40
2	USD 37	USD 74
3	USD 34	USD 102
4	USD 32	USD 128
5	USD 31	USD 155
6	USD 30	USD 180
7+	USD 30	USD 30 each

Pre-Sale 2 (July 9 - August 8):

Samples	Price per sample	Total
1	USD 45	USD 45
2	USD 42	USD 84
3	USD 39	USD 117
4	USD 37	USD 148
5	USD 36	USD 180
6	USD 35	USD 210
7+	USD 35	USD 35 each

Regular price (August 9 - 24):

Samples	Price per sample	Total
1	USD 48	USD 48
2	USD 45	USD 90
3	USD 42	USD 126
4	USD 40	USD 160
5	USD 39	USD 195
6	USD 38	USD 228
7+	USD 38	USD 38 each

5.4. Each registration must include:

- Commercial product name.
- Main category and subcategory according to the official guides.
- Declared main ingredients.
- Technical characteristics of the product (base infusion, carbonation, ABV, sweetness, acidity, as applicable).
- Contact details and product manager.

All of this appears on the official competition label, which is obtained once the registration is completed on the official website.

5.5. Registrations may be edited or modified until August 10, 2026.

5.6. Registrations and payments are non-refundable.

5.7. It is essential that all registrations are fully paid before the start of the evaluations. Samples without confirmed payment will not be evaluated under any circumstances. The organization will notify participants of their payment status in advance.

6. CATEGORIES AND EVALUATION CRITERIA

6.1. Product evaluation will be carried out using the technical guides and sensory analysis sheets developed by Patagonian Yeast and Senso Science, based on the International Kombucha Categorization Guide, which establishes technical and descriptive criteria for the classification and presentation of the different types of kombucha available on the market.

6.2. All participants must carefully review the current version of the International Kombucha Categorization Guide before registering, selecting the category that best represents the characteristics of their product. The complete guide and its specifications are available on the official competition website.

6.3. General evaluation criteria (scale up to 50 points):

- Visual appearance
- Aroma and olfactory complexity
- Flavor and taste profile

- Mouthfeel and body
- Overall balance and harmony
- Absence of defects
- Conformity with the declared style

6.4. Medal system:

The competition will award Gold, Silver, and Bronze medals to kombuchas that meet the established standards of excellence. Management may make adjustments depending on final scores and the number of entries reaching them, without excessively lowering the quality standard. Medals are not awarded to beverages scoring below 32 final points. Reaching a given score does not automatically guarantee a medal.

6.5. Each category has specific subcategories detailed in the Patagonian Yeast technical documentation available on the event website.

7. SAMPLE SHIPPING

7.1. Required quantity: 4 identical units per registration, in original commercial packaging. Glass or can formats.

7.2. Identification:

- Commercial label matching what was declared in the registration.
- Official competition label with registration number and category, sent by email and automatically generated by the system. It must be printed and attached to each of the 4 registered samples.

7.3. Shipping destination:

Participants may send their samples through the Official Reception Centers and Official Ambassadors authorized by the organization in the different participating countries. The updated list of centers, ambassadors, addresses, deadlines, and reception conditions will be published in due course on the event's official website and social media.

Network of Official Reception Centers and Ambassadors: To facilitate international participation, the competition has ambassadors in different parts of the world. Participants can coordinate shipping through the corresponding ambassador, whose contact details are available on the official website.

7.4. Shipping conditions:

- Secure packaging with adequate protection (bubble wrap, dividers, etc.).
- Ship well in advance to guarantee arrival before August 24, 2026.
- Shipping costs are borne by the competitor, either through an ambassador or direct shipment to the reception center.
- The participant is solely responsible for the condition of the samples until their reception.

7.5. Storage: Samples will be stored under controlled temperature conditions according to the requirements of kombucha.

7.6. The committee will notify any detected irregularity, allowing resubmission if deadlines permit.

8. AWARDS AND RECOGNITION

8.1. Medals: Gold, Silver, and Bronze in each competition subcategory.

8.2. Best of Show: The best kombucha of the competition will be awarded, by its general consumption category.

8.3. Special recognitions:

- Best producer of the competition: Awarded to the producer who accumulates the highest medal score across the whole competition.

8.4. All participants will receive a detailed technical report with professional feedback from the judges.

8.5. Medal winners will receive official certificates and may use the Copa Latinoamericana de Kombuchas 2026 seal on their products and marketing materials.

8.6. The awards ceremony will be held on September 6, 2026, with producers, judges, specialized media, and the general public.

9. INTELLECTUAL PROPERTY AND USE OF MATERIAL

9.1. All methodological, sensory, and evaluation material used in the event is protected by copyright.

9.2. Product images, names, and descriptions may be used by the organization for event promotion purposes, always respecting participants' trademark rights and complying with data protection regulations.

9.3. Participants authorize the publication of their results and feedback on the official event platform, with the option to request full privacy if required.

9.4. The organization reserves the right to create audiovisual material during the event for dissemination and historical archive purposes, always respecting participants.

10. EVENT PROGRAM

10.1. The event will take place in Mexico City, Mexico:

Friday September 4 and Saturday September 5, 2026 - Professional judging:

- Judge calibration and training sessions
- Preliminary evaluations
- Finals and Best of Show

Sunday September 6, 2026 - Congress + Awards:

- Technical congress on kombucha innovations
- Awards ceremony: official announcement of results and delivery of medals and certificates
- Professional networking with producers, distributors, and media

Tuesday September 8, 2026 - Results and feedback delivery to all participants.

11. FINAL PROVISIONS

11.1. Participation in Copa Latinoamericana de Kombuchas 2026 implies full acceptance of these regulations.

11.2. The organization reserves the right to modify operational aspects of the event without altering the established evaluation criteria, with at least 15 days' notice.

11.3. Any situation not covered by these regulations will be resolved by the event management in consultation with the technical committee.

11.4. The jury's decisions are final and non-appealable.

11.5. These regulations are governed by applicable law. Any dispute will be resolved in accordance with current regulations.

11.6. The organization is committed to maintaining the environmental sustainability of the event, minimizing waste and promoting ecological practices at all stages of the competition.

12. CONTACT AND INFORMATION

Official website: <https://www.copalatinoamericanadekombuchas.com/>

General email: info@copalatinoamericanadekombuchas.com

Instagram: [@copalatinoamericanakombuchas](https://www.instagram.com/copalatinoamericanakombuchas)

WhatsApp: +56 9 3025 0550

Event location: Mexico City, Mexico

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