

A MAGYAR SZENT KORONA ORSZÁGAI - A MAGYAR KIRÁLYSÁG



Illy Ferencnek köszönhetjük az igazi olasz eszpresszót.

Ő találta ki ugyanis, hogy a kávé t vákuumcsomagolással lássák el, így semmit sem veszít az aromájából, és ő alkotta **meg az első automata kávéfőzőt is**. Hát persze, hogy magyar volt, méghozzá **Illy Ferenc**, akinek a nevét manapság is az egyik legnagyobb olasz márka, az **Illy caffè** viseli.

A későbbi magyar kávékirály még 1892-ben született Temesváron. Az apja asztalos volt, aki egy német nemzetiségű temesvári nőt vett feleségül, ebből a kapcsolatból született a kis Ferenc.

Furcsán hangzik, de az I. világháború forrataga sodorta a kávéipar felé a magyar fiút. 1914-ben, 22 évesen besorozták az Osztrák-Magyar Monarchia hadseregébe, de sikerült túlélnie a borzalmakat.

A háború vége Triesztben érte, ahol a szerelem is rátalált. Megismerkedett ugyanis egy olasz zongoratanárnővel, Vittoriával s hamarjában el is vette feleségül. Két gyermekük született, a családfő pedig kávékereskedésben dolgozott. Itt szembesült vele,

hogy képtelenek frissen tartani a kávészemeket. Illy Ferenc kitalálta a megoldást, a vákuumcsomagolást.

1933-ban alapította meg a ma is létező és eurómilliókat forgalmazó **Illycaffé**, majd **két évre rá megálmodta az első automata eszpresszófőző gépet is**, amit le is védetett. Dúsgazdag ember lett, és idővel a fiának, Ernestónak adta át a cég vezetését.

A fiú később tudományos szintre emelte a kávégyártást, kávé egyetemet is alapított Triesztben, **amelynek magyar tagozata is van**. A családi vállalkozást később Illy Ferenc unokái vették át. Jelenleg Andrea Illy a cég vezetője. A másik unoka, Riccardo néhány éve egy interjúban mesélt a nagypapáról.

Mint mondta, Ferenc mindig is büszke volt a magyarságára és a feleségét megtanította a magyaros ételek elkészítésére, pörkölt, paprikás, például rendszeresen volt az asztalon. Szerinte amúgy Illy Ferenc titka az volt, hogy mindig hallgatott a megérzéseire.

A családi legenda szerint az I. világháborúban például egy barakkban időzött a katonatársaival, ám rossz érzése támadt, kiment az épületből és az erdő irányába sietett. Fél perc múlva bombatalálat érte a barakkot és mindenki meghalt. Az unoka szerint az is kellett a nagypapa sikeréhez, hogy mert kockáztatni és nem félt attól, hogy mi lesz vele anyagilag, ha nem jön be a számítása. Általában bejött.

Illy Ferenc, aki magyar létére lett legendás kávészakértő Olaszországban, 1956-ban, 64 éves korában hagyta itt a földi világot.



[MI MAGYAROK - A kávézás forradalmasítója - Illy Ferenc](#)

[Világhírű erdélyiek: Illy Ferenc](#)

YouTube - 2019. aug. 1.

The history of illycaffè is inextricably linked to the lives of the company's founder, [Francesco Illy](#) (known as Illy Ferenc in Hungarian), and his family. Born in [Temesvár](#) in the Empire of [Austria-Hungary](#) (since 1918 [Timișoara, Erdély – Wikitravel](#)

), Francesco Illy later went to [Trieste](#), Italy, during World War I as an officer in the army. After the war, he remained in the city, which had recently come under Italian rule, and in 1933 set up a business in the [cocoa](#) and [coffee](#) sectors, eventually deciding to concentrate exclusively on coffee.^[2] From the beginning, Francesco was interested in [espresso](#) coffee. In 1935, he invented the first automatic coffee machine which substituted compressed air for steam: the illetta, the predecessor of today's espresso machines.^[3]

Francesco also devised a new packaging system for preserving coffee, in which the cans were filled with an [inert gas](#) instead of air pressurization. Illy coffee was soon "exported" outside the immediate Trieste area, and it was eventually sold all over Italy.

After World War II, control of the company passed to [Ernesto Illy](#) (1925–2008), the son of the founder, who started a research laboratory that soon became the source of numerous new inventions and patents. It was Ernesto, a scientist and researcher, who established cooperation agreements with universities and research centres, and he promoted premium coffee around the globe.^[4]

Ernesto's son [Andrea Illy](#) is currently the Chairman of the company, while Andrea's sister Anna Illy and brothers Francesco Illy and [Riccardo Illy](#) are on the board of directors.^[2] The illy brand of coffee is available in many countries, though with significant price differences depending on [import duty](#) rates.

Company

Currently, illycaffè S.p.A. is a large international company, selling its coffee-related products in approximately 140 countries worldwide. The illy group is made up of several companies located in North America, France, Germany, Spain and [Benelux](#). The group employs approximately 800 people throughout these six locations.

Since the end of the 1980s, illy has not purchased green coffee from the international commodity markets, but directly from the source. The company exclusively purchases coffee of the [arabica](#) species, in particular from Brazil, the largest producer worldwide, but also from Colombia, India, and countries in Africa and Central America. Illy's *Università del caffè* ("University of Coffee") offers free training for growers. In Brazil, a nine-month program (one week per month) includes 360 hours of lectures. Illy buys between 10% and 30% of coffee produced by growers trained at the University of Coffee at a premium price, but does not require that the growers enter into an exclusive contract with the company.^[5]

Illy is the world's first company to receive the Responsible Supply Chain Process (RSCP) certification of sustainability awarded by the [Det Norske Veritas](#) (DNV).^[6]

From 2004 to 2012, illycaffè funded the Ernesto Illy Trieste Science Prize to give recognition to science researchers from the developing world, in collaboration with The World Academy of Sciences ([TWAS](#)).^[7] Illy was featured in the 2006 documentary *Black Gold*, in reference to its marketing of coffee from [Ethiopia](#).

Coffee

Illy coffees are blended from arabica beans from multiple sources. The grounds are packaged in steel canisters and pressurized with an inert gas rather than air.

On 22 May 2009, in partnership with [The Coca-Cola Company](#), illy launched a line of coffee-flavoured energy drinks called illy issimo. On 9 November 2009, [AirTran Airways](#) became the first small regional airline to serve illy issimo to passengers on board flights. Illy issimo was available in five flavours as of 16 May 2011: caffè, caffè no sugar, [cappuccino](#), [latte macchiato](#), and [mochaccino](#).^[8]

Ernesto Illy

Lived 1925 – 2008.

Coffee geeks around the world who love their coffee will surely want to know about Ernesto Illy. With the “Illy” name advertised in coffee shops all over the world, it pays to know more about the man behind the name and consider what he did for coffee. All over the world, some five million people enjoy Illy cups of coffee which are the fruits of this man’s passion for coffee and knowledge in chemistry.

Who is Ernesto Illy?

Dr. Ernesto Illy was a businessman and a food chemist. He was the chairman of the world-famous Illycaffè until 2004. He was born on 18 July 1925 and was known as a giant in the coffee and espresso world. Widely respected figure in the coffee business, he was responsible for spearheading the research conducted by Illy on the quality of espresso and coffee.

His Early Life and Work

Dr. Ernesto Illy was born in Trieste on 18 July 1925. His father, Hungarian-Italian Francesco Illy, was a chocolate-maker and an officer during the First World War. In 1933, Francesco Illy invented the Illeta or the modern espresso-maker, an amazing machine that made excellent coffee. He also introduced the “pressurization” method of preserving coffee. He then established a coffee business which prompted his son, Ernesto Illy’s passion for coffee.

In 1947, Ernesto studied chemistry at the University of Bologna and joined the coffee company founded by his father immediately after he graduated in 1956. Armed with his degree in chemistry, Ernesto set out to put up the first ever laboratory for the company. He set about putting his chemistry degree to use and dedicated it to the chemistry of coffee. Not only did he manage the laboratory but he also worked with academic, scientific and corporate institutions in his studies.

Ernesto Illy had a deep love for coffee and had a keen interest in inventing new ways to make the manufacturing process easier and more efficient. He developed a high-tech coffee manufacturing process which specialized in the production of espresso coffee. In 1965, the company opened its Via Flavia manufacturing facility in Trieste and their methods and facilities have made it one of the best low-smoke, high-volume coffee plants in the world.

For his hard work with Illycaffè, Ernesto quickly rose to the top of the company and he served as the chairman from 1963 to 2004. In 1974, under his chairmanship, the coffee company introduced the

very first coffee pod. They called it the Easy Serving Espresso (E.S.E.) and these ingenious little pods made it possible for people to prepare the most beautiful espresso anywhere and anytime they wanted. The deep love for espresso and the desire to allow people to enjoy it meant that Illy's company invented a product that was soon to take over the world and was also soon copied by other coffee companies.

In 1988, Dr. Ernesto Illy again put his expertise and his passion to work devising a system making use of computers to scan each and every bean that passed through their facility; any beans that did not meet the Illy standards were then eliminated. This is one of the reasons why their coffee is so much more expensive than others – their goal is perfect beans, zero defects. This system is patented and remains exclusive to Illycaffè to this day.

Ernesto Illy became honorary chairman in 2004 as his advanced age made it impossible for him to keep up with the tasks the position required. He played an integral role in establishing the Association of Scientific Internationales pour le Café.

His Views on Coffee

As a scientist, Illy devoted most of his life to the promotion of coffee quality and he was a spokesman for scientists that believe coffee was given a raw deal as a beverage with health benefits. Illy stated that drinking good coffee has indeed many health benefits and that to miss coffee is to miss life itself. In an interview in November 2005, three years before his death, he suggested that it is good for people to drink 3 to 5 cups of regular coffee a day and each cup should have about 100 mg of coffee per cup.

In the same interview, Illy stated that perhaps his greatest contribution to the world of coffee has been to apply science to improve the overall quality of coffee. After all, it depends on a long chain of factors to manufacture premium grade coffee. He confessed that the process starts from the moment he decides where to put a plant since his studies have shown a strong link between the genome of the coffee plant and the environment it has grown in.

His Personal Life

Ernesto Illy died on 3 February 2008, aged 82 in Trieste and the family declined to name the cause of death. He and his wife Anna Rossi had 4 children – 3 sons and 1 daughter. The first son, Andrea, born in 1964 is now chairman of Illycaffè and his other children, Anna and Ricardo are board members of the company. Francesco, their third son, is also involved in the business.

Awards

For all his works on coffee, Dr. Ernesto Illy received many awards. Some of them include:

- Anacafè member of the order, Flor del Cafè (2004) (Guatemala)
- Cavaliere del Lavoro of Italy (Knight of Industry) (1994)
- Centromarca brand organization (president) (1996)
- International Coffee Organization (chairman of the promotion committee) (2002) (London)
- Monte Carmelo county (honorary citizenship, 2002) (Brazil)

- Honorary doctorates and Master's degrees (2005)

[A kávé hét előnye, amiről valószínűleg nem is tudtál:](https://24.hu/otthon/2019/12/16/a-kave-het-elonye-amiroi-valoszinuleg-nem-is-tudtal-x/)

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