



Q Certified Coffee



SUMMARY OF RESULTS

Country of Origin:	Brazil	Number of Bags:	300 Bags
Farm Name/Nombre Finca:	Sao Jose	Bag Weight:	60 KG
Lot Number/Numero de lote:		Grading Location:	SCAA
Mill/Beneficio:		Coffee Year:	2008-2009
ICO Number:	002/143-0/0183	Grading Date:	12/23/2008
Exporter:	VOLCAFE LTDA	Other Sample # (optional):	121808-01

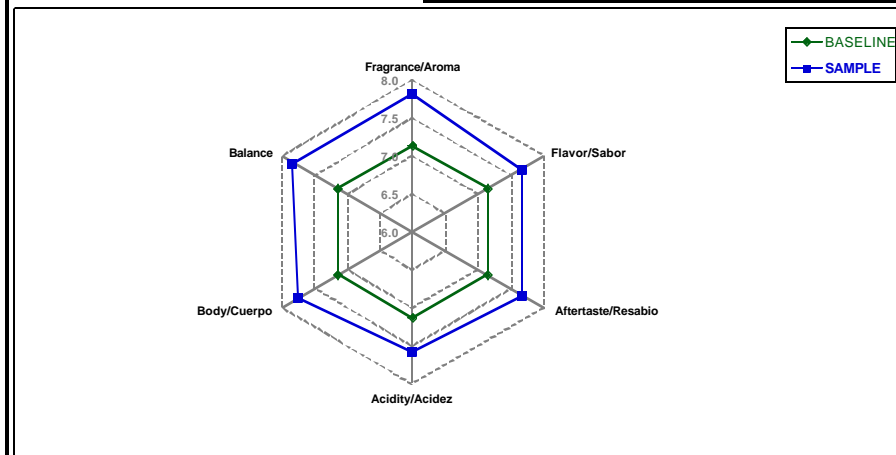
DIFFERENTIATION AND QUALIFICATION

	BASELINE	SAMPLE		BASELINE	SAMPLE
Fragrance/Aroma	7.14	7.83	Uniformity	10.00	10.00
Flavor/Sabor	7.14	7.67	Clean Cup/Limpieza	10.00	10.00
Aftertaste/Resabio	7.14	7.67	Sweetness/Dulzor	10.00	10.00
Acidity/Acidez	7.14	7.58	Cupper Points/Puntaje Catador	7.16	7.92
Body/Cuerpo	7.14	7.75			
Balance	7.14	7.83			
			TOTAL CUP POINTS	BASELINE 80.00	SAMPLE 84.25

Cup Grade			Classification	Q Grade/Premium
Green Grading	Moisture	10.0%		
	Category 1 Defects	0		
	Category 2 Defects	3		
	Total Green Defects	3	Classification	Q Grade/Specialty

Roasted Coffee			
	#of Quakers	3	Classification Q Grade/Premium

Final Classification Q Grade/Premium



(Section for in-country partner information, to be customized by the ICP)

The Definition of Q

The Q is synonymous with the term Specialty Coffee. To be considered a Q Certified Coffee, certain minimum requirements, as defined by the Specialty Coffee Association of America recognizes two classifications within specialty grade, specialty and premium, and both are

	Q GRADE/SPECIALTY	Q GRADE/PREMIUM	BELOW Q GRADE
CUP	85+	80 - 84.99	< 80
GREEN	Coffee can have 0 Primary defects and no more than 5 Secondary defects	No more than 8 defects, including both Primary and Secondary defects	> 8 defects, including Primary and Secondary defects
ROASTED	0 Quakers	No more than 3 Quakers	> 3 Quakers