



Q Certified Coffee

SUMMARY OF RESULTS



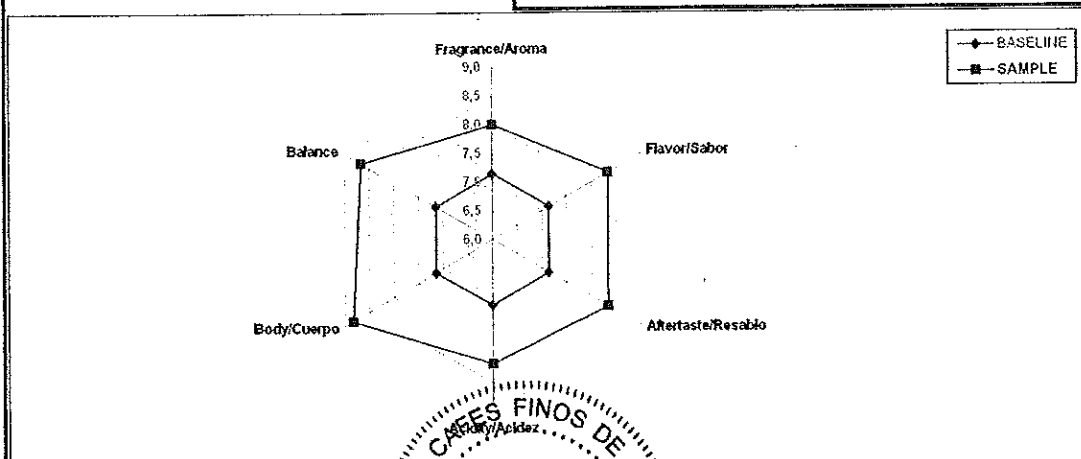
Country of Origin:	Costa Rica	Number of Bags:	250
Farm Name/Nombre Finca:	Las Marias	Bag Weight:	69 kg
Lot Number/Numero de lote:	S007687 / P008970	Grading Location:	SCACR
Mill/Beneficio:	Las Marias	Coffee Year:	2008-09
ICO Number:	5-015-0474	Grading Date:	16/04/2009
Exporter:	Café Capris S.a.	Other Sample # (optional):	

DIFFERENTIATION AND QUALIFICATION

	BASELINE	SAMPLE		BASELINE	SAMPLE
Fragrance/Aroma	7.14	8.00	Uniformity	10.00	10.00
Flavor/Sabor	7.14	8.33	Clean Cup/Limpieza	10.00	10.00
Aftertaste/Resabio	7.14	8.33	Sweetness/Dulzor	10.00	9.67
Acidity/Acidez	7.14	8.17	Cupper Points/Puntaje Catador	7.16	8.33
Body/Cuerpo	7.14	8.83			
Balance	7.14	8.67			
			TOTAL CUP POINTS	BASELINE	SAMPLE
				80.00	88.33

Cup Grade			Classification	Q Grade/Specialty
Green Grading	Moisture	11.0%		
	Category 1 Defects	0		
	Category 2 Defects	1		
	Total Green Defects	1	Classification	Q Grade/Specialty

Roasted Coffee				
	# of Quakers	1	Classification	Q Grade/Premium
			Final Classification	Q Grade/Premium



Nidia Villalobos Soto
 Nidia Villalobos Soto
 Directora Ejecutiva

The Definition of Q

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

	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

The Q Grading System was developed by the Coffee Quality Institute | www.coffeeinstitute.org

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