



Q Certified Coffee

SUMMARY OF RESULTS



Coffee Quality Institute®

Country of Origin:	Costa Rica	Number of Bags:	275
Farm Name/Nombre Finca:	Sergio Salas Jimenez	Bag Weight:	69 kg
Lot Number/Numero de lote:	8	Grading Location:	SCACR
Mill/Beneficio:	Café de Altura de San Ramón	Coffee Year:	2008-09
ICO Number:	5-418-0008	Grading Date:	26/03/2009
Exporter:	Interamericana Exportaciones S.A. Other Sample # (optional):		

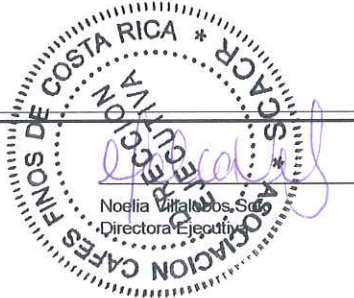
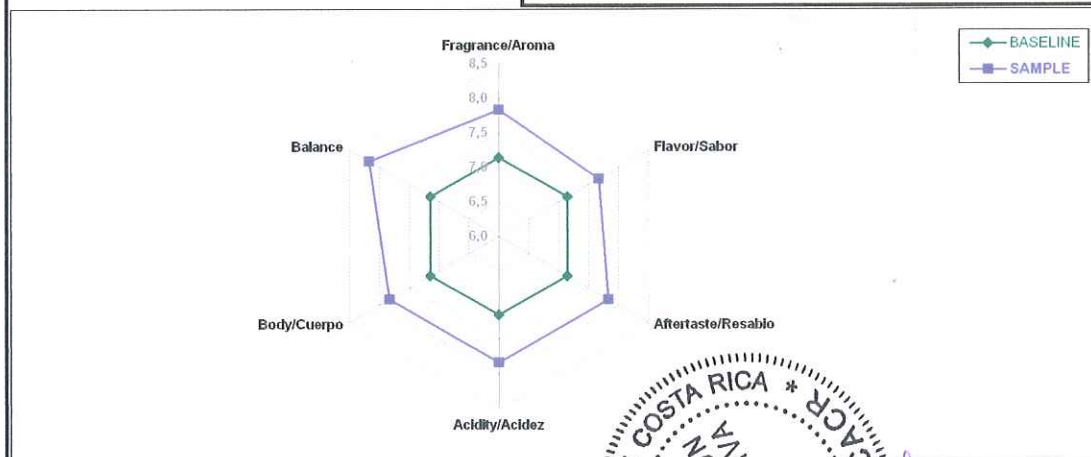
DIFFERENTIATION AND QUALIFICATION

	BASELINE	SAMPLE		BASELINE	SAMPLE
Fragrance/Aroma	7,14	7,83	Uniformity	10,00	8,17
Flavor/Sabor	7,14	7,67	Clean Cup/Limpieza	10,00	8,83
Aftertaste/Resabio	7,14	7,83	Sweetness/Dulzor	10,00	9,17
Acidity/Acidez	7,14	7,83	Cupper Points/Puntaje Catador	7,16	8,00
Body/Cuerpo	7,14	7,83			
Balance	7,14	8,17	TOTAL CUP POINTS	BASELINE	SAMPLE
				80,00	81,33

Cup Grade	Classification		Q Grade/Premium
Green Grading	Moisture	10,1%	
	Category 1 Defects	0	
	Category 2 Defects	0	
	Total Green Defects	0	Classification 0

Roasted Coffee	#of Quakers	0	Classification 0
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Final Classification **Q Grade/Premium**



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

rev July 4, 2008 TG