



## Q Certified Coffee

### SUMMARY OF RESULTS



Coffee Quality Institute®

Country of Origin:	El Salvador	Number of Bags:	275
Farm Name/Nombre Finca:	Emperador Gourmet	Bag Weight:	69 kg
Lot Number/Numero de lote:	09 - 032 - 044	Grading Location:	SCC Lab
Mill/Beneficio:	Coex S.A. de C.V.	Coffee Year:	2008/2009
ICO Number:	9	Grading Date:	Feb/12/2009
Exporter:	Coex S.A. de C.V.	Other Sample # (optional):	

### DIFFERENTIATION AND QUALIFICATION

	BASELINE	SAMPLE		BASELINE	SAMPLE
Fragrance/Aroma	7.14	8.17	Uniformity	10.00	10.00
Flavor/Sabor	7.14	8.33	Clean Cup/Limpieza	10.00	10.00
Aftertaste/Resabio	7.14	8.17	Sweetness/Dulzor	10.00	10.00
Acidity/Acidez	7.14	7.83	Cupper Points/Puntaje Catador	7.16	8.33
Body/Cuerpo	7.14	8.00			
Balance	7.14	8.00			
			<b>TOTAL CUP POINTS</b>	<b>BASELINE</b>	<b>SAMPLE</b>
				80.00	86.83

#### Cup Grade

#### Classification

#### Q Grade/Specialty

Green Grading	Moisture	11.0%
	Category 1 Defects	0
	Category 2 Defects	0
	Total Green Defects	0

#### Classification

#### Q Grade/Specialty

#### Roasted Coffee

#of Quakers

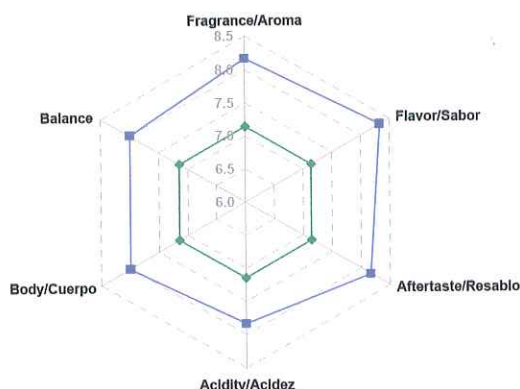
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#### Classification

#### Q Grade/Specialty

#### Final Classification

#### Q Grade/Specialty



#### Additional notes:

Sweet and intense chocolate aroma; medium and creamy body; chocolate flavor, citric notes; short but pleasant aftertaste with sweet and caramel notes; medium acidity with citrus note, well balance and very clean cup.

Green grading: Color green and clean odor. 100% above screen 16.



ICP contact: Salvadoran Coffee Council - csc@consejocafe.org.sv - www.consejocafe.org

## 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](http://www.coffeeinstitute.org)

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