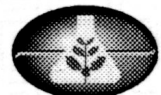




Q Certified Coffee



SUMMARY OF RESULTS

Coffee Quality Institute®

Country of Origin:	Guatemala	Number of Bags:	275
Farm Name/Nombre Finca:	El Faro	Bag Weight:	69Kg.
Lot Number/Numero de lote:	GuaM993_0809	Grading Location:	Anacafe
Mill/Beneficio:		Coffee Year:	2008/2009
ICO Number:	11/8/177	Grading Date:	19/05/09
Exporter:	Elfasa, S.A.	Other Sample # (optional):	

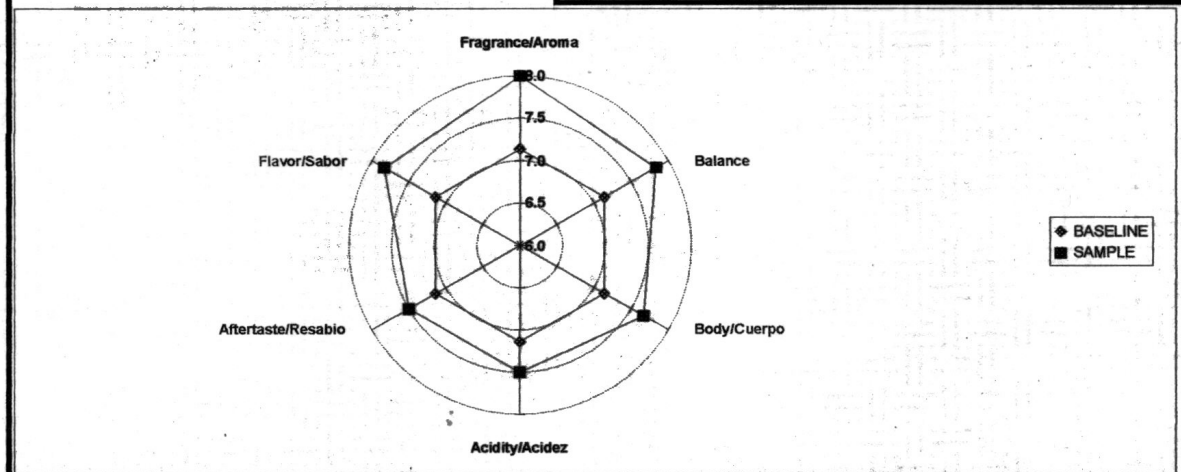
DIFFERENTIATION AND QUALIFICATION

	BASELINE	SAMPLE		BASELINE	SAMPLE
Fragrance/Aroma	7.14	8.00	Uniformity	10.00	10.00
Flavor/Sabor	7.14	7.83	Clean Cup/Limpieza	10.00	10.00
Aftertaste/Resabio	7.14	7.50	Sweetness/Dulzor	10.00	9.33
Acidity/Acidez	7.14	7.50	Cupper Points/Puntaje Catador	7.16	7.67
Body/Cuerpo	7.14	7.67			
Balance	7.14	7.83			
			TOTAL CUP POINTS	BASELINE	SAMPLE
				80.00	83.33

Cup Grade		Classification	Q Grade/Premium
Green Grading	Moisture 12.1%		
	Category 1 Defects 0		
	Category 2 Defects 0		
	Total Green Defects 0	Classification	Q Grade/Specialty

Roasted Coffee			
#of Quakers	1	Classification	Q Grade/Premium

Final Classification Q Grade/Premium



Anacafé
ASOCIACION NACIONAL DEL CAFE

Cupping Lab

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