



Q Certified Coffee



Coffee Quality Institute®

SUMMARY OF RESULTS

Country of Origin:	Honduras	Number of Bags:	275
Farm Name/Nombre Finca:	Ernesto Velásquez/Rolando Arauz	Bag Weight:	59 kg.
Lot Number/Numero de lote:	745	Grading Location:	BONCAFE Lab
Mill/Beneficio:	CIGRAH COMAYAGUA	Coffee Year:	2008-2009
ICO Number:	13-111-226	Grading Date:	21-may
Exporter:	CIGRAH	Other Sample # (optional):	

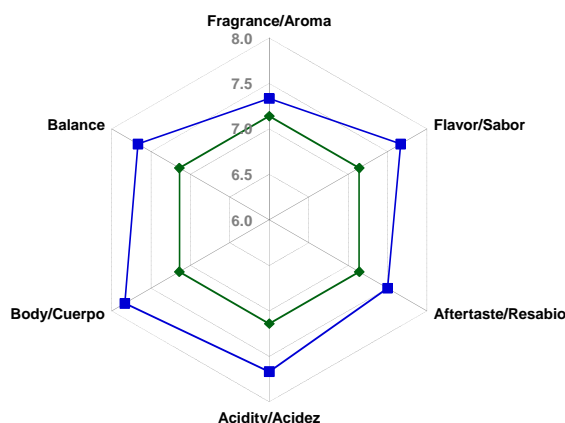
DIFFERENTIATION AND QUALIFICATION

	BASELINE	SAMPLE		BASELINE	SAMPLE
Fragrance/Aroma	7.14	7.33	Uniformity	10.00	10.00
Flavor/Sabor	7.14	7.67	Clean Cup/Limpieza	10.00	10.00
Aftertaste/Resabio	7.14	7.50	Sweetness/Dulzor	10.00	10.00
Acidity/Acidez	7.14	7.67	Cupper Points/Puntaje Catador	7.16	7.83
Body/Cuerpo	7.14	7.83			
Balance	7.14	7.67			
			TOTAL CUP POINTS	BASELINE	SAMPLE
				80.00	83.50

Cup Grade	Classification		Q Grade/Premium
Green Grading	Moisture	12.0%	
	Category 1 Defects	0	
	Category 2 Defects	1	
	Total Green Defects	1	
	Classification		Q Grade/Specialty

Roasted Coffee	Classification		Q Grade/Specialty
	#of Quakers	0	

Final Classification **Q Grade/Premium**



ICP Contact Information: Honduras' Coffee Exporters Association (ADECAFEH) Phone/Fax: (504) 2915138



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