

# Q Certified Coffee



Coffee Quality Institute®

## SUMMARY OF RESULTS

Country of Origin:	Honduras	Number of Bags:	250
Farm Name/Nombre Finca:	Mogola-La Victoria-San Jose	Bag Weight:	69
Lot Number/Numero de lote:	1	Grading Location:	ihcafe lab
Mill/Beneficio:	BONCAFE	Coffee Year:	2008/2009
ICO Number:		Grading Date:	03-mar
Exporter:	BONCAFE	Other Sample # (optional):	

### DIFFERENTIATION AND QUALIFICATION

	BASELINE	SAMPLE		BASELINE	SAMPLE
Fragrance/Aroma	7.14	7.83	Uniformity	10.00	10.00
Flavor/Sabor	7.14	8.00	Clean Cup/Limpieza	10.00	10.00
Aftertaste/Resabio	7.14	8.00	Sweetness/Dulzor	10.00	10.00
Acidity/Acidez	7.14	8.17	Cupper Points/Puntaje Catador	7.16	8.33
Body/Cuerpo	7.14	8.00			
Balance	7.14	8.00	<b>TOTAL CUP POINTS</b>	BASELINE 80.00	SAMPLE 86.33

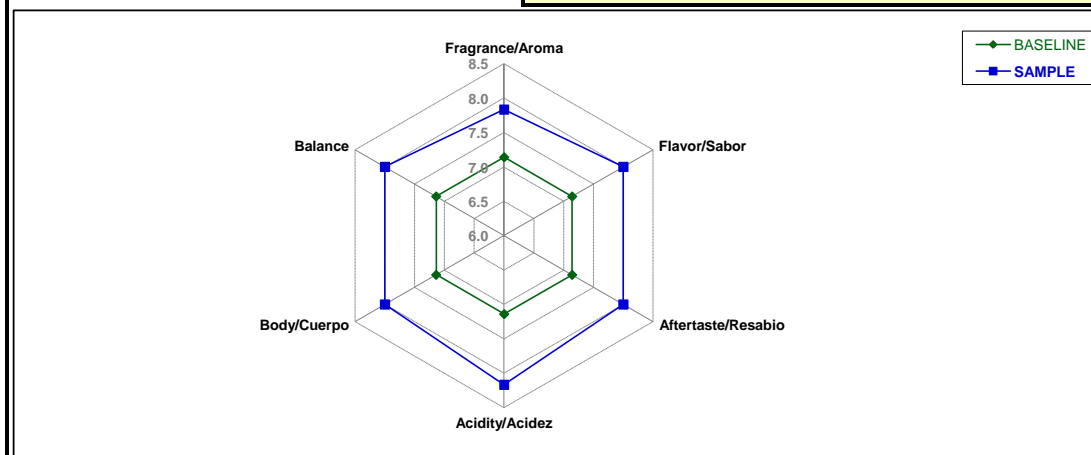
#### Cup Grade

	Classification	Q Grade/Specialty
Green Grading		
Moisture	12.0%	
Category 1 Defects	0	
Category 2 Defects	3	
Total Green Defects	3	
	Classification	Q Grade/Specialty

#### Roasted Coffee

#of Quakers	0	Classification	Q Grade/Specialty
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### Final Classification Q Grade/Specialty



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