



## Q Certified Coffee



Coffee Quality Institute®

### SUMMARY OF RESULTS

Country of Origin:	Nicaragua	Number of Bags:	250
Farm Name/Nombre Finca:	Buenos Aires	Bag Weight:	69kg
Lot Number/Numero de lote:	230	Grading Location:	ihcafe lab
Mill/Beneficio:	San Carlos	Coffee Year:	2008/2009
ICO Number:	017-001-230	Grading Date:	18-mar
Exporter:	CISA Exportadora	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	7.17	Clean Cup/Limpieza	10.00	10.00
Aftertaste/Resabio	7.14	7.17	Sweetness/Dulzor	10.00	10.00
Acidity/Acidez	7.14	7.33	Cupper Points/Puntaje Catador	7.16	7.67
Body/Cuerpo	7.14	7.67			
Balance	7.14	7.17	<b>TOTAL CUP POINTS</b>	<b>BASELINE</b>	<b>SAMPLE</b>
				80.00	82.00

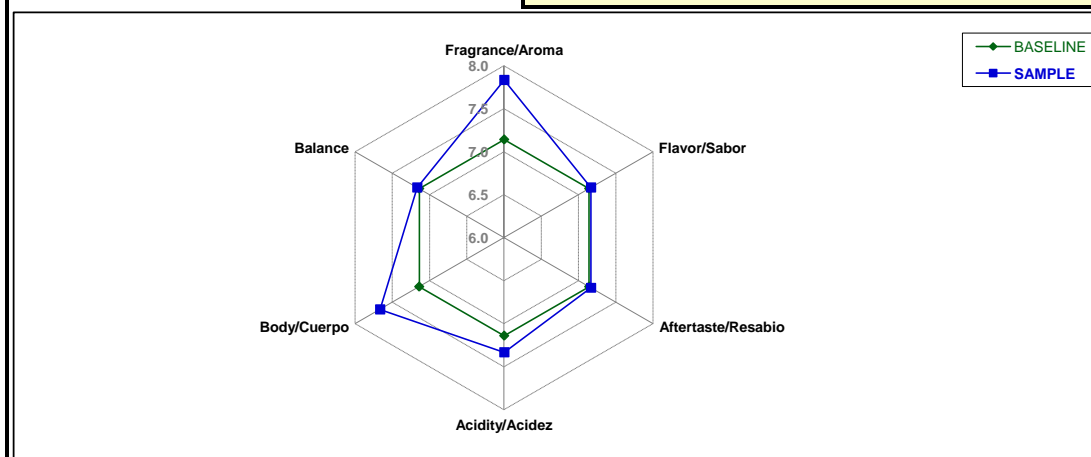
#### Cup Grade

			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

#of Quakers	3	Classification	Q Grade/Premium
-------------	---	----------------	-----------------

**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

The Q Grading System was developed by the Coffee Quality Institute | [www.coffeeinstitute.org](http://www.coffeeinstitute.org)

rev July 4, 2008 TG