



Q Certified Coffee

SUMMARY OF RESULTS



Coffee Quality Institute®

Country of Origin:	Costa Rica	Number of Bags:	250
Farm Name/Nombre Finca:	El Alma	Bag Weight:	69 kg
Lot Number/Numero de lote:	5009215	Grading Location:	SCACR
Mill/Beneficio:	Las Marias	Coffee Year:	2010-2011
ICO Number:	5-015-0345	Grading Date:	
Exporter:	Café Capris	Other Sample # (optional):	

DIFFERENTIATION AND QUALIFICATION

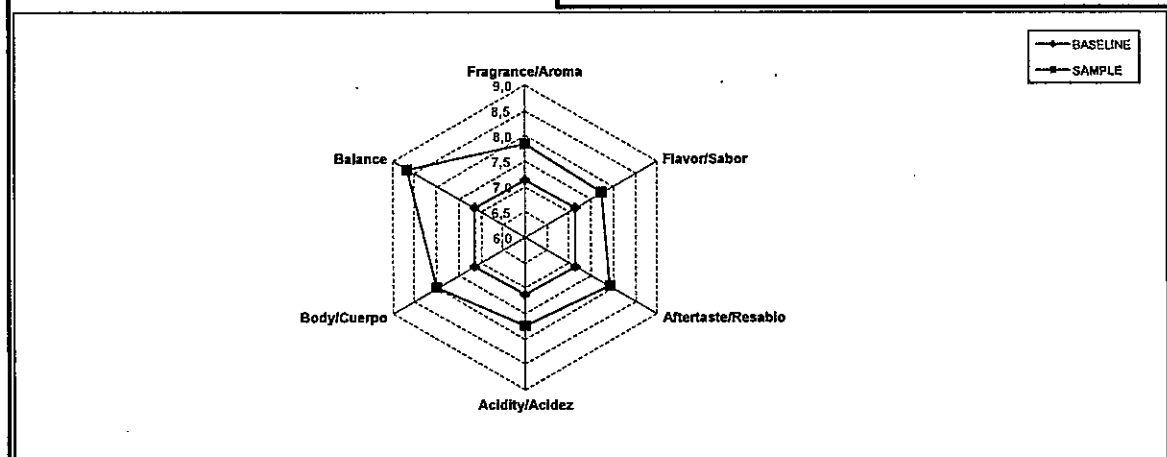
	BASELINE	SAMPLE		BASELINE	SAMPLE
Fragrance/Aroma	7,14	7,83	Uniformity	10,00	10,00
Flavor/Sabor	7,14	7,75	Clean Cup/Limpieza	10,00	10,00
Aftertaste/Resabio	7,14	7,92	Sweetness/Dulzor	10,00	10,00
Acidity/Acidez	7,14	7,75	Cupper Points/Puntaje Catador	7,16	7,75
Body/Cuerpo	7,14	8,00			
Balance	7,14	8,67	TOTAL CUP POINTS	BASELINE	SAMPLE
				80,00	85,67

Cup Grade		Classification	Q Grade/Specialty
-----------	--	----------------	-------------------

Green Grading	Moisture	11,2%		
	Category 1 Defects	0		
	Category 2 Defects	5		
	Total Green Defects	5	Classification	Q Grade/Specialty

Roasted Coffee				
	#of Quakers	0	Classification	Q Grade/Specialty

Final Classification **Q Grade/Specialty**



ef-018

Noelia Villalobos Soto
Directora Ejecutiva

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). All coffees that meet the specialty grade are considered Q.

	Q GRADE/SPECIALTY	BELOW Q GRADE
CUP	80+	< 80
GREEN	Coffee can have 0 Primary defects and no more than 5 Secondary defects	> 8 defects, including and Secondary defects
ROASTED	0 Quakers	> 3 Quakers
MOISTURE CONTENT	10-12% upon import	

The Q Grading System was developed by the Coffee Quality Institute | www.coffeeinstitute.org