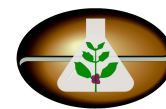




# Q Certified Coffee



Coffee Quality Institute®

## SUMMARY OF RESULTS

Country of Origin:	Costa Rica	Number of Bags:	275
Farm Name/Nombre Finca:	Sergio Salas Jimenez	Bag Weight:	69 kgs
Lot Number/Numero de lote:		Grading Location:	SCACR
Mill/Beneficio:	Café de Altura de San Ramon Especial	Coffee Year:	2010-2011
ICO Number:	5 - 418 - 0006	Grading Date:	2011-03-23
Exporter:	Interamericana de Exportaciones S.A. Other Sample # (optional):		

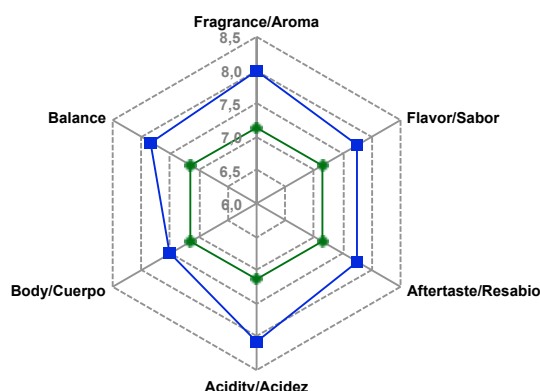
### DIFFERENTIATION AND QUALIFICATION

	BASELINE	SAMPLE		BASELINE	SAMPLE
Fragrance/Aroma	7,14	8,00	Uniformity	10,00	10,00
Flavor/Sabor	7,14	7,75	Clean Cup/Limpieza	10,00	10,00
Aftertaste/Resabio	7,14	7,75	Sweetness/Dulzor	10,00	10,00
Acidity/Acidez	7,14	8,08	Cupper Points/Puntaje Catador	7,16	7,92
Body/Cuerpo	7,14	7,50	TOTAL CUP POINTS	BASELINE	SAMPLE
Balance	7,14	7,83		80,00	84,83

Cup Grade			Classification	Q Grade/Specialty
Green Grading	Moisture	11,1%		
	Category 1 Defects	0		
	Category 2 Defects	4		
	Total Green Defects	4	Classification	Q Grade/Specialty

Roasted Coffee			
#of Quakers	0	Classification	Q Grade/Specialty

### Final Classification Q Grade/Specialty



*ef-ujg*  
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	