

## Q Certified Coffee

## SUMMARY OF RESULTS



Country of Origin:

El Salvador

Number of Bags:

275

Farm Name/Nombre Find

LAS MERCEDES

Bag Weight:

69 kg

Lot Number/Numero de lote:

92

Grading Location:

SCC Lab

Mill/Beneficio:

SAN MIGUEL

Coffee Year:

2010/11

ICO Number:

09-032-92

Grading Date:

Feb/04/2011

Exporter:

Comercial Exportadora S.A. de C.V. Other Sample # (optional):

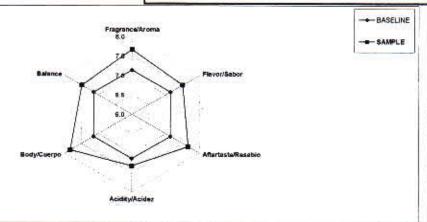
	DIE	FERENTIAT	TION AND QUALIFICATION	N	
	BASELINE	SAMPLE		BASELINE	SAMPLE
Fragrance/Aroma	7.14	7.67	Uniformity	10.00	10.00
Flavor/Sabor	7.14	7.50	Clean Cup/Limpieza	10:00	10.00
Aftertaste/Resabro	7.14	7.67	Sweetness/Dulzor	10.00	10.00
Acidity/Acidez	7.14	7.33	Cupper Points/Puntaje Catador	7.16	7.67
Body/Cuerpo	7.14	7.83	TOTAL CUP POINTS	BASELINE	SAMPLE
Balance	7 14	7.50		80.00	83.17

Springer to	-1		Classification	Q Grade/Specialty	
Green Grading	Moisture	11.0%		The state of the s	
	Category 1 Defects	0			
ll.	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



#### Additional notes:

Good, clean and chocolate aroma, chocolate flavor, citric acidity, creamy body, balanced cup, long and clean afterlaste

Green Grading: Color greenish and clean odor, 89.4% above screen 16.

ICP Contact: Salvadoran coffee council, csc@consejocafe.org.sv, www.consejocafe.org.sv

# 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.

CATANA CONTRACTOR STATE	Q GRADE/SPECIALTY	BELOW Q GRADE
CUP	80+	< 80
	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	0