



Q Certified Coffee



Coffee Quality Institute®

SUMMARY OF RESULTS

Country of Origin:	GUATEMALA	Number of Bags:	250
Farm Name/Nombre Finca:	EL FARO	Bag Weight:	69Kg
Lot Number/Numero de lote:	Q_16	Grading Location:	Anacafe
Mill/Beneficio:	-	Coffee Year:	2010/2011
ICO Number:	11-08-045	Grading Date:	09/03/2011
Exporter:	WALTI SCHOENFELD	Other Sample # (optional):	

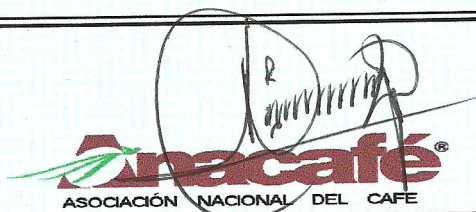
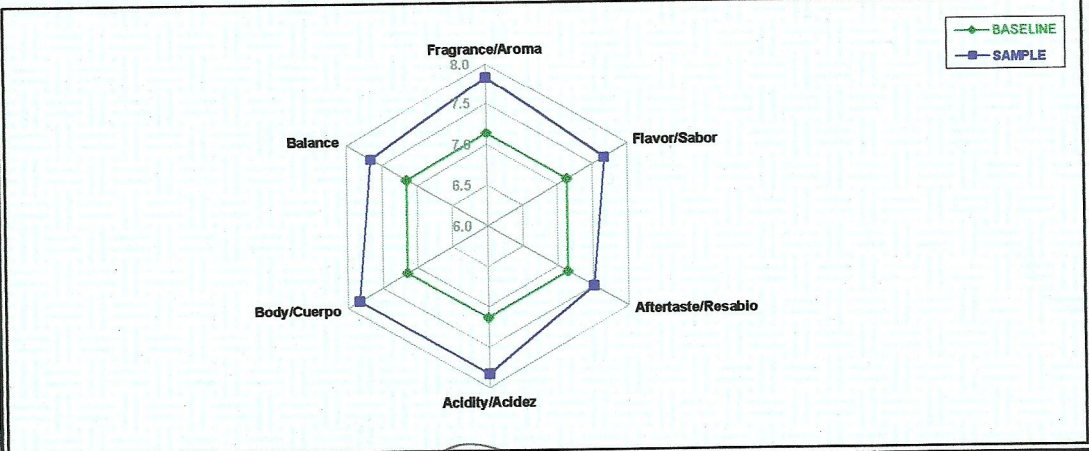
DIFFERENTIATION AND QUALIFICATION

	BASELINE	SAMPLE		BASELINE	SAMPLE
Fragrance/Aroma	7.14	7.83	Uniformity	10.00	10.00
Flavor/Sabor	7.14	7.67	Clean Cup/Limpieza	10.00	10.00
Aftertaste/Resabio	7.14	7.50	Sweetness/Dulzor	10.00	10.00
Acidity/Acidez	7.14	7.83	Cupper Points/Puntaje Catador	7.16	7.75
Body/Cuerpo	7.14	7.83	TOTAL CUP POINTS	BASELINE	SAMPLE
Balance	7.14	7.67		80.00	84.08

Cup Grade	Classification	Q Grade/Specialty
Green Grading	Moisture 0.7% Category 1 Defects 0 Category 2 Defects 0 Total Green Defects 0	Classification Q Grade/Specialty

Roasted Coffee	Classification	Q Grade/Specialty
#of Quakers 0	Classification	Q Grade/Specialty

Final Classification	Q Grade/Specialty



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	