



Q Certified Coffee

SUMMARY OF RESULTS



Coffee Quality Institute®

Country of Origin:	Honduras	Number of Bags:	250
Farm Name/Nombre Finca:	Several Farms	Bag Weight:	69 kg
Lot Number/Numero de lote:	127	Grading Location:	IHCAFE Lab
Mill/Beneficio:	Molinos de Honduras	Coffee Year:	2010/2011
ICO Number:	13 11 34	Grading Date:	10/03/2011
Exporter:	Molinos de Honduras	Other Sample # (optional):	

DIFFERENTIATION AND QUALIFICATION

	BASELINE	SAMPLE		BASELINE	SAMPLE
Fragrance/Aroma	7.14	7.50	Uniformity	10.00	10.00
Flavor/Sabor	7.14	7.50	Clean Cup/Limpieza	10.00	10.00
Aftertaste/Resabio	7.14	7.67	Sweetness/Dulzor	10.00	10.00
Acidity/Acidez	7.14	7.50	Cupper Points/Puntaje Catador	7.16	7.50
Body/Cuerpo	7.14	7.67			
Balance	7.14	7.50	TOTAL CUP POINTS	BASELINE	SAMPLE
				80.00	82.83

Cup Grade

Classification Q Grade/Specialty

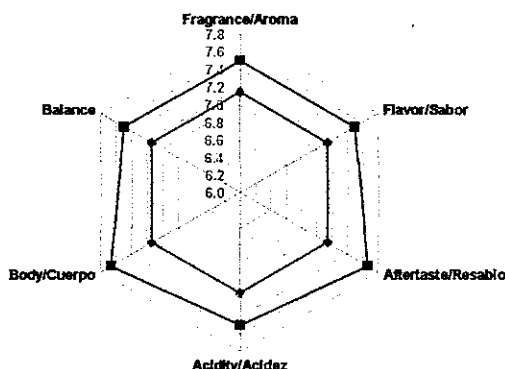
Green Grading	Moisture	13.2%
	Category 1 Defects	0
	Category 2 Defects	3
	Total Green Defects	3

Classification Q Grade/Specialty

Roasted Coffee

#of Quakers 0 Classification Q Grade/Specialty

Final Classification Q Grade/Specialty



ICP Contact Information: Coffee Exporters Association of Honduras (ADECAFEH)

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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