



Q Certified Coffee



Coffee Quality Institute®

SUMMARY OF RESULTS

Country of Origin:	HONDURAS	Number of Bags:	275
Farm Name/Nombre Finca:	N/A	Bag Weight:	69 KG
Lot Number/Numero de lote:	349	Grading Location:	IHCAFE LAB
Mill/Beneficio:	CIGRAH S.A de C.V.	Coffee Year:	2010/2011
ICO Number:	13-111-1153	Grading Date:	11/03/2011
Exporter:	CIGRAH S.A de C.V.	Other Sample # (optional):	

DIFFERENTIATION AND QUALIFICATION

	BASELINE	SAMPLE		BASELINE	SAMPLE
Fragrance/Aroma	7.14	7.33	Uniformity	10.00	10.00
Flavor/Sabor	7.14	7.50	Clean Cup/Limpieza	10.00	10.00
Aftertaste/Resabio	7.14	7.33	Sweetness/Dulzor	10.00	10.00
Acidity/Acidez	7.14	7.50	Cupper Points/Puntaje Catador	7.16	7.33
Body/Cuerpo	7.14	7.50			
Balance	7.14	7.33			
			TOTAL CUP POINTS	BASELINE	SAMPLE
				80.00	81.83

Cup Grade

Classification Q Grade/Specialty

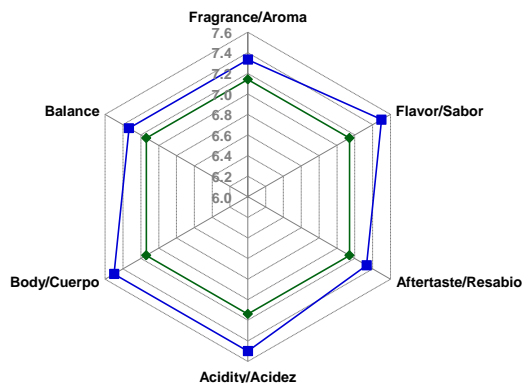
Green Grading	Moisture	12.6%
	Category 1 Defects	0
	Category 2 Defects	2
	Total Green Defects	2

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	