

GRADE
1



General Description:

Composed of washed coffee beans of new crop, highly developed and prepared. coffee kept in shape, homogeneous strictly produced in high altitude zones, intensive fresh smell and homogeneous in color. Good to excellent cup quality satisfying all specific flavor requirement.

Humidity: 10 % - 12 %
Defects: Maximun number of defect: 15

GRADE
2



General Description:

Composed of washed coffee beans of new crop. Coffee of altitude, fresh smell and homogeneous color. Good cup quality. However, does not satisfy all flavor requerements of a Grade 1 coffee. Absence of marked characteristics, unable to characterize blends.

Humidity: 10 % - 12.5 %
Defects: Maximun number of defect: 23

GRADE
3



General Description:

Composed of washed and/or unwashed coffee beans of current crop period. Medium cup quality. The original quality of this coffee has started to deteriorate, that is, it not completely fresh and/or well prepared. Up to a certain point this coffee lacks the basic flavor characteristics (due to the crop period or low-grown coffee), butwithout being decidedly defective.

Humidity: 10 % - 12.5 %
Defects: Maximun number of defect: 30

GRADE
4



General Description:

In principle all coffee (Including "unwashed") that have been deteriorate by the ageing process (old crop/past crop) or damaged by inadequate preparation, and storage and/or transport deficiencies, showing woody or similar undesirable flavors up to a certain magnitude.

Humidity: 10 % - 13 %
Defects: Maximun number of defect: 35

GRADE
5



General Description:

All coffee (washed and unwashed) that show flavor defect i.e. Fermented, mouldy, earthy, phenolic, excessively onl, etc. Coffees that exceed the maximum number of cup defects allowed according to the specification.

Humidity: 10 % - 13 %
Defects: Maximun number of defect: 40