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New Peruvian Coffee Grading System (as of Crop 2003)

Based on N.T.P. 209.027 as of 03Nov2001

Defect count based upon Green Coffee Association of New York, Inc. table of defects.

GRADE 1

General Description:

New crop, washed coffee beans, very well developed and prepared, maintained in good shape, homogeneous in colour, strictly high grown, intense fresh scent, good to excellent cupping characteristics complying with all the specific flavour requirements.

Humidity: 10% - 12%

Screen: min. 50% over scr. 15
max. 5% below scr. 14

Defects: max. 15

Phytosanitary Condition:

Coffee has to be free of all live or dead insects, fungus and any sensorial perceptible contaminants.

Cupping Characteristics:

Pronounced acidity, good body, intense and typical flavour. Absolutely free of ferment or any other undesirable flavour including woody.



GRADE 2 (ex MCM)

General Description:

New crop, washed coffee beans, high grown, fresh odour and homogeneous colour, good cupping characteristics, however not fulfilling all flavour requirements of a grade 1 cup, lack of typical flavour characteristics, unable to detect blends.

Humidity: 10% - 12.5%

Screen: min. 50% over scr. 15
max. 5% below scr. 14

Defects: max. 23

Phyosanitary Condition:

Coffee has to be free of all live or dead insects, fungus and any sensorial perceptible contaminants.

Cupping Characteristics:

Good acidity, absolutely free of ferment or any other undesirable flavour including woody, medium body required.



GRADE 3 (ex MC)

General Description:

Washed and/or unwashed new crop coffee beans, medium cup quality, coffee which has lost to some degree its original quality i.e. not totally fresh and/or well prepared. Coffee which to a certain degree lacks the basic flavour characteristics (due to the time span since it was harvested or low grown coffees) but however is not clearly defective.

Humidity: 10% - 12.5%

Screen: min. 50% over scr. 15
max. 5% below scr. 14

Defects: max. 30

Phytosanitary Condition:

Coffee has to be free of all live or dead insects, fungus and any sensorial perceptible contaminants.

Cupping Characteristics:

Medium acidity, free of ferment or any pronounced greenish flavour, moderate body.



GRADE 4

General Description:

Any washed or unwashed coffee beans which have been affected by deterioration due to age (past crop) or deterioration due to bad preparation, inadequate storage and/or deficiencies during the transport, showing woody or similar undesirable flavours in a moderate way.

Humidity: max. 13%

Screen: min. 50% over scr. 15
max. 5% below scr. 14

Defects: max. 35

Phytosanitary Condition:

Coffee has to be free of all live or dead insects, fungus and any sensorial perceptible contaminants.

Cupping Characteristics:

Moderate acidity, free of mould, ferment or any other serious defects (i.e. phenol).



GRADE 5

General Description:

Any washed or unwashed coffee beans which show cupping defects like ferment, mouldy, earthy, phenol, very old etc. Coffees which exceed the maximum amount of cupping defects allowed as per specifications.

Humidity: max. 13%

Screen: no specification

Defects: max. 40

Phytosanitary Condition:

Coffee has to be free of all live or dead insects, fungus and any sensorial perceptible contaminants.

Cupping Characteristics:

The intensity of the defects should not be excessive, no specific requirements regarding acidity, flavour or body.
