

# Technical Report



Coffee Quality Institute®

## SUMMARY OF RESULTS

Farm name/Nombre Finca:	Number of Bags:
Lot Number/Numero de lote:	Bag Weight:
Mil/Beneficio:	Grading Location:
ICO Number:	Coffee Year:
Exporter:	Grading Date:

### DIFFERENTIATION AND QUALIFICATION

	BASELINE	SAMPLE		BASELINE	SAMPLE
Fragrance/Aroma	7,14	0,00	Uniformity	10,00	0,00
Flavor/Sabor	7,14	0,00	Clean Cup/Limpieza	10,00	0,00
Aftertaste/Resabio	7,14	0,00	Sweetness/Dulzor	10,00	0,00
Acidity/Acidez	7,14	0,00	Cupper Points/Puntaje Catador	7,16	0,00
Body/Cuerpo	7,14	0,00		BASELINE	SAMPLE
Balance	7,14	0,00	<b>TOTAL CUP POINTS</b>	80,00	0,00

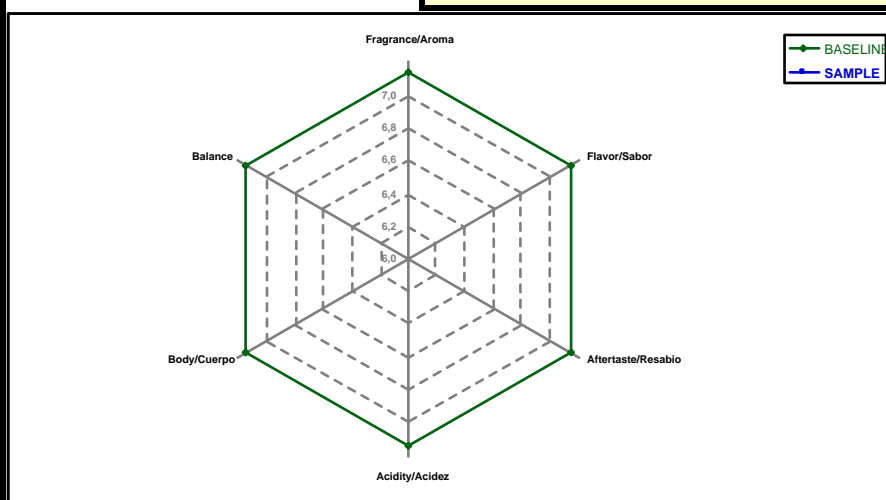
**Cup Grade** Classification **Below Specialty Grade**

<b>Green Grading</b>	Category 1 Defects	0	Classification	<b>Q Grade/Specialty</b>
	Category 2 Defects	0		
	Total Green Defects	0		

**Roasted Coffee**

#of Quakers	0	Classification	<b>Q Grade/Specialty</b>
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**Final Classification Below Specialty Grade**



(Section for in-country partner information, to be customized by the ICP)

## 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). The SCAA recognizes two classifications within specialty grade, specialty and premium, and both are considered Q.

	Q GRADE/SPECIALTY	Q GRADE/PREMIUM	BELOW Q GRADE
<b>CUP</b>	85+	80 - 84.99	< 80
<b>GREEN</b>	Coffee can have 0 Primary defects and no more than 5 Secondary defects	No more than 8 defects, including both Primary and Secondary defects	> 8 defects, including Primary and Secondary defects
<b>ROASTED</b>	0 Quakers	No more than 3 Quakers	> 3 Quakers