

# The Washed Arabica Green Coffee Defect Poster



## Specialty Grade

Green Coffee Defect Count (350 gram sample)  
0 category 1 defects allowed,  
≤ 5 category 2 defects allowed



## Quaker

Roasted Coffee Defect Count (100 gram sample)  
0 quakers allowed



**Full Black Bean**  
1 bean ≥ ½ black = 1 full defect



**Full Sour Bean**  
1 bean ≥ ½ Sour = 1 full defect



**Dried Cherry/Pod**  
Bean partially or fully enclosed in dark outer fruit husk.



**Fungus Damaged Bean**  
Exhibiting yellowish or brownish fungal attack.



**Foreign Matter**  
Any non-coffee item, such as sticks or stones



**Severe Insect Damage Bean**  
With three or more insect perforations.

## Standard Method of Classification

### Sample Weights:

Green Coffee - 350 grams | Roasted Coffee - 100 grams.

### Green Coffee Moisture Standard:

Specialty grade washed arabica green coffee shall be ≥ 10% and ≤ 12% moisture upon import.

### Green Coffee Water Activity Standard

Specialty grade washed arabica green coffee shall be < 0.70 Aw.

### Sample Weights for Classification Analysis

Representative homogenized product samples shall be used for analysis.  
Green Coffee - 350 grams, Roasted Coffee - 100 grams.

### Bean Size:

For buyer's reference and not part of the SCA specialty grade specification. No more than 5% variance from purchase contracted specification, measured by retention on traditional round-holed grading screens.

## Table of Defect Equivalents:

Category 1 Defects	Full Defect Equivalents	Category 2 Defects	Full Defect Equivalents
Full Black	1	Partial Black	3
Full Sour	1	Partial Sour	3
Dried Cherry/Pod	1	Parchment/Pergamino	5
Fungus Damaged	1	Floater	5
Foreign Matter	1	Immature/Unripe	5
Severe Insect Damage	5	Withered	5
		Shell	5
		Broken/Chipped/Cut	5
		Hull/Husk	5
		Slight Insect Damage	10

### Roasted Coffee Quaker Count Standard:

Specialty Grade - No quakers allowed

### Green Coffee Defect Classification:

When two defects are found simultaneously in one coffee bean, the defect that most impacts the quality of the cup takes precedent over others. Each defect type is counted individually, the grader shall not combine defect counts from different types to calculate a combined defect equivalent. Malformed or misshaped beans are not defects, only the defects presented in this guide are categorized as category 1 or category 2 defects.

### Flavor Characteristics:

Cupping is a professional technique for evaluating coffee. When cupping specialty coffee, sample must exhibit distinctive attributes in the areas of Fragrance/Aroma, Flavor, Acidity, Body and Aftertaste, as determined between buyer and seller. Coffee must be free from odors, faults and taints.

### Partial Black Bean

3 beans, each < ½ black = 1 full defect

### Partial Sour Bean

3 beans, each < ½ Sour = 1 full defect

### Parchment/Pergamino Bean

Partially or fully enclosed in dried parchment.

### Floater Bean

Light in color and low in density.

### Immature/Unripe Bean

Underdeveloped and greenish with silverskin attached.

### Withered Bean

Lightish green bean with a wrinkled surface.

### Shell

Part of a malformed bean consisting of a cavity.

### Broken/Chipped/Cut

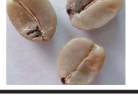
A cut bean or fragment.

### Hull/Husk

Fragment of a dried cherry/pod

### Slight Insect Damage Bean

With less than three insect perforations.



## Green Coffee Color

Visual inspection of green coffee is for buyer's reference only and not part of the SCA specialty grade specification. Unroasted coffee's color ranges from Blue-Green to Brownish depending upon origin, or age.



Blue-Green



Bluish-Green



Green



Greenish



Yellow-Green



Pale Yellow



Yellowish



Brownish