



# Washed Arabica Coffee Grading Form

Grader: \_\_\_\_\_  
 Coffee Origin: \_\_\_\_\_  
 Sample ID: \_\_\_\_\_

Date: \_\_\_\_\_  
 ICO Marks: \_\_\_\_\_  
 Container: \_\_\_\_\_

## Green Coffee Grade (350 Gram Sample)

CATEGORY 1	Defect Count	Full Defects
Full Black / <i>Completamente negros</i> (1:1)		
Full Sour / <i>Completamente agrios</i> (1:1)		
Dried Cherry / <i>Cerezos secos</i> (1:1)		
Fungus Damage / <i>Daño de hongo</i> (1:1)		
Foreign Matter / <i>Materia extraña</i> (1:1)		
Severe Insect Damage / <i>Daño severo de broca</i> (5:1)		

Total Category 1 Defects \* \_\_\_\_\_

CATEGORY 2	Defect Count	Full Defects
Partial Black / <i>Parcialmente negro</i> (3:1)		
Partial Sour / <i>Parcialmente agrio</i> (3:1)		
Parchment / <i>Pergamino</i> (5:1)		
Floater / <i>Flotadores</i> (5:1)		
Immature / Unripe / <i>Inmaduros</i> (5:1)		
Withered / <i>Arrugados</i> (5:1)		
Shell / <i>Conchas</i> (5:1)		
Broken / Chipped / Cut / <i>Cortados / Quebrados</i> (5:1)		
Hull / Husk / <i>Pulpa o cáscara</i> (5:1)		
Slight Insect Damage / <i>Daño menor de insecto</i> (10:1)		

Total Category 2 Defects \* \_\_\_\_\_

Total Green Defects: \_\_\_\_\_

Moisture Reading:	%
Moisture Temp:	°F / °C
Water Activity:	$a_w$
Water Activity Temp:	°F / °C
Green Color Gradient:	
Bulk Density (optional):	

## Roasted Coffee Grade (100 Gram Sample)

Bulk Density (optional)
Color / Roast Development Equipment & Scale
Equipment & Scale Used

Roasted Defects: \_\_\_\_\_ # of quakers

### Circle the Appropriate Classification

SCA Classification: Specialty Grade      Below Specialty Grade  
 CQI Classification: Q Arabica Grade      Below Q Arabica Grade