

# Lessons from the Coffee Sector on Quality Standards & Applicability to Cocoa



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## SCAA STANDARDS

Standards can be great tools for the coffee industry as they are trusted reference instruments established by knowledgeable subject-matter experts. A SCAA standard is a high-quality recommendation by the Standards Committee. It is *a quantifiable and qualifiable measure, based upon scientific testing, which set values and/or ranges of values for coffee.* Currently, the SCAA has standards for water, green coffee, and cupping coffee, with brewing and roasting standards under development.



# SCAA PROTOCOLS

A protocol is a specific *process* recommended by the SCAA Standards Committee and Professional Development Department. A SCAA protocol is a qualifiable recommended *process* that the standards committee has agreed upon and may include individual standards. *The SCAA currently has protocols for green coffee grading and cupping.*







### Specialty Coffee Association of America Coffee Cupping Form

**Directions:** (1) Mark the relative darkness of the sample. (2) Mark the intensity of fragrance/aroma of the dry, crust and break on the vertical scale. (3) Rate the quality of fragrance/aroma on the horizontal scale. (4) Upon tasting the liquor, evaluate *intensity* of acidity and *level* of body. (5) Mark the *quality* of the flavor attribute on the horizontal 1-10 scale. If the score changes, note the change with an arrow. Mark any taints or defects found, along with the number of cups in which it was found. (6) Enter the final quality score of each flavor component in the upper right box. (7) Add all component scores together. (8) Subtract defects and taints to get final sample score.

| Quality scale:  |                 |
|-----------------|-----------------|
| 10- Exceptional | 5- Average      |
| 9- Outstanding  | 4- Fair         |
| 8- Excellent    | 3- Poor         |
| 7- Very good    | 2- Very poor    |
| 6- Good         | 1- Unacceptable |
|                 | 0- Not present  |

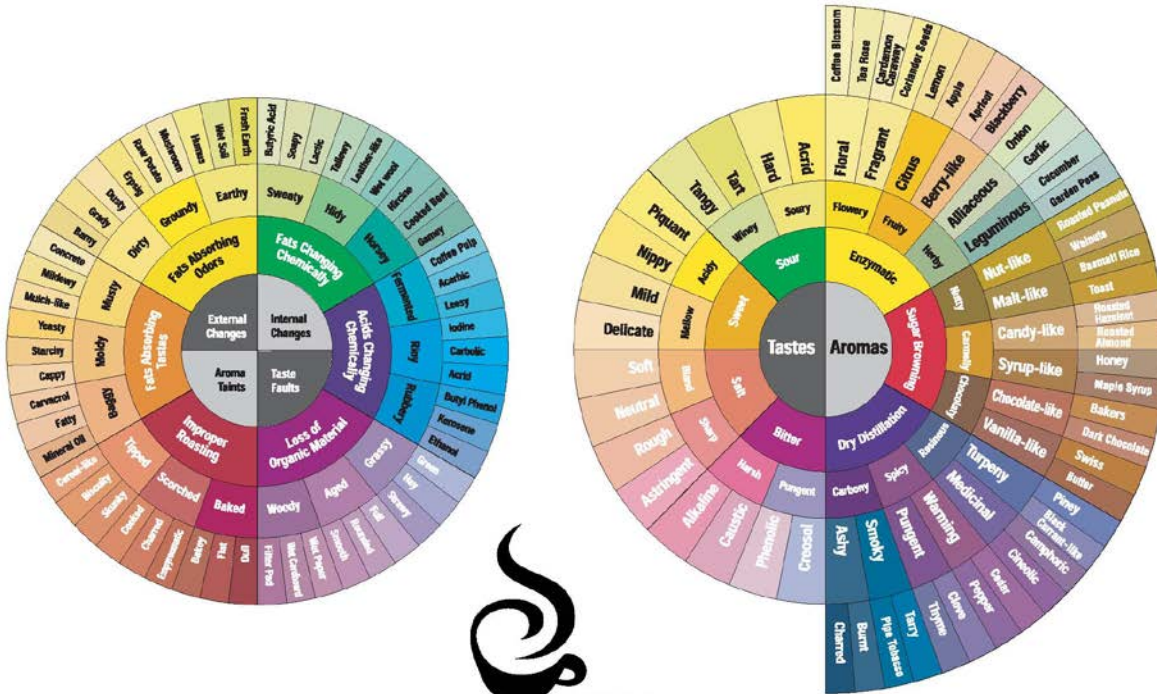
|                 |                       |  |  |                                       |   |                           |                            |                         |  |                    |             |
|-----------------|-----------------------|--|--|---------------------------------------|---|---------------------------|----------------------------|-------------------------|--|--------------------|-------------|
| <b>Sample #</b> | Roast Level of Sample | Score: _____   | Score: _____                               | Score: _____                          | Score: _____  | Score: _____              | Score: _____               | Score: _____            | Score: _____   | Score: _____       | Total Score |
|                 |                       | Fragrance/Aroma<br>Dry: _____ Qualities: _____ Break: _____<br>Intensity: high _____ low _____ | Acidity<br>Intensity: high _____ low _____ | Body<br>Level: heavy _____ thin _____ | Flavor<br>Sweetness: _____ Balance: _____ Aftertaste: _____ | Clean Cup<br>Score: _____ | Uniformity<br>Score: _____ | Overall<br>Score: _____ | Defects (subtract)<br>Taint=2 # cups Intensity<br>Fault=4 <input type="checkbox"/> X <input type="checkbox"/> = <input type="checkbox"/> |                    |             |
| Notes:          |                       |  |  |                                       |   |                           |                            |                         |  | <b>Final Score</b> |             |

|                 |                       |  |  |                                       |   |                           |                            |                         |  |                    |             |
|-----------------|-----------------------|--|--|---------------------------------------|---|---------------------------|----------------------------|-------------------------|--|--------------------|-------------|
| <b>Sample #</b> | Roast Level of Sample | Score: _____   | Score: _____                               | Score: _____                          | Score: _____  | Score: _____              | Score: _____               | Score: _____            | Score: _____   | Score: _____       | Total Score |
|                 |                       | Fragrance/Aroma<br>Dry: _____ Qualities: _____ Break: _____<br>Intensity: high _____ low _____ | Acidity<br>Intensity: high _____ low _____ | Body<br>Level: heavy _____ thin _____ | Flavor<br>Sweetness: _____ Balance: _____ Aftertaste: _____ | Clean Cup<br>Score: _____ | Uniformity<br>Score: _____ | Overall<br>Score: _____ | Defects (subtract)<br>Taint=2 # cups Intensity<br>Fault=4 <input type="checkbox"/> X <input type="checkbox"/> = <input type="checkbox"/> |                    |             |
| Notes:          |                       |  |  |                                       |   |                           |                            |                         |  | <b>Final Score</b> |             |

|                 |                       |  |  |                                       |   |                           |                            |                         |  |                    |             |
|-----------------|-----------------------|--|--|---------------------------------------|---|---------------------------|----------------------------|-------------------------|--|--------------------|-------------|
| <b>Sample #</b> | Roast Level of Sample | Score: _____   | Score: _____                               | Score: _____                          | Score: _____  | Score: _____              | Score: _____               | Score: _____            | Score: _____   | Score: _____       | Total Score |
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| Notes:          |                       |  |  |                                       |   |                           |                            |                         |  | <b>Final Score</b> |             |



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## Goals of the Q Grading System:

- Sets a Standard for Quality
- Uses Licensed Q Graders to Measure Quality
- Provides Feedback on Quality
- Creates a Common Language for Quality
- Links Producers with Quality Buyers
- Establishes a Transparent Relationship Between Quality and Price









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