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## SCAA Standard | Green Coffee Quality

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## Purpose

The Statistics & Standards Committee of the SCAA has created this standard as a method of promoting quality throughout the specialty coffee supply chain. The ultimate goal is to ensure we deliver the highest quality product possible to our consumers as well as maintain a continuous supply of high quality coffees. This standard supports that goal by defining a minimum threshold for quality of specialty coffees, as generally accepted and promoted by the industry.

*SCAA standards may be modified or updated based on the availability of new information and upon thorough evaluation and approval by the Statistics & Standards Committee.*

## Definitions

The SCAA Specialty Standard for All Arabica Coffee		
	STANDARD	CONDITIONS
Primary Defects	0	350 gm sample green coffee grading to SCAA standards
Secondary Defects	maximum 5	
Moisture Content	10-12% (11.5% is optimum)	
Cup Evaluation	80 points or above	100 gm sample roasted coffee
Quakers	0	100 gm sample roasted coffee

## Contract Specifications

In addition to the physical and sensory standards outlined above, the Statistics & Standards Committee has set a standard for bean size uniformity, established at < 5% variance from the contract specification, measured with traditional round-holed grading screens.

## Protocols and Reference Documents

Defect grading should follow the protocols outlined in the *SCAA Protocols | Grading Green Coffee*, based on a 350 gram sample. Roasting and cupping should follow the guidelines outlined in the *SCAA Protocols | Cupping Specialty Coffee*. Quaker evaluation should be based on a 100 gram sample of the sample roast.