

Specifications for Commercial-Grade Green Coffee – Colombia

1. Coffee Type

- Species: *Arabica*
 - Accepted Varieties: Mixed (Castillo, Caturra, Typica, etc.)
 - Processing Method: *Washed* (Colombian standard)
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2. Quality Standards

- Screen Size: 14/15 or 15/16
 - Grade: *Excelso UGQ (Usual Good Quality)*
 - Cup Score: 80–82 (based on SCA standards)
 - Moisture Content: Max 12%
 - Defects: Max 12 full defects per 300g
 - Cup Profile: Clean and consistent cup with notes of nuts, chocolate, and mild acidity. No phenolic, earthy, or fermented off-flavors.
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3. Packaging

- Bag Type: Standard jute bags, *GrainPro* optional (subject to negotiation)
 - Bag Weight: 69 kg net
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4. Volume & Logistics

- Initial Trial Lot: Minimum 100 bags (~6.9 metric tons)
 - Regular Supply: 1 x 20ft container (≈ 250 bags = ~17 metric tons)
 - Annual Forecast: 4 to 6 containers per year
 - Shipping Terms: Preferably CIF Poti, Georgia (FOB also acceptable)
 - Loading Port: Buenaventura, Santa Marta, or Cartagena
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5. Documentation Required

- Certificate of Origin
- Phytosanitary Certificate
- Basic Quality Report from Exporter
- Commercial Invoice, Packing List, and Bill of Lading

Low-Grade Colombian Green Coffee – Internal Market (For Mass Production Use)

1. Coffee Type

- Species: *Arabica*
 - Accepted Varieties: Mixed; no strict requirement (Castillo, Typica, regional blends)
 - Processing: *Washed* (standard), but natural/partial fermentation may be present due to informal processing
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2. Quality Standards

- Screen Size: 12/13 and up (includes mixed and broken screens)
 - Grade: Below *Excelso UGQ*, *Pasilla* type accepted
 - Cup Score: < 80 (not for specialty consumption)
 - Moisture Content: $\leq 12.5\%$
 - Defects:
 - Up to 20 full defects per 300g
 - Includes broken beans, insect damage, shells, slight fermentation
 - Cup Profile: Neutral to harsh cup, acceptable for blending or soluble use. Not for direct consumer roasting. Off-flavors tolerated within limits.
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3. Packaging

- Standard jute bags, no GrainPro
 - Bag weight: 69 kg or 70 kg (flexible)
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4. Volumes & Delivery

- Initial Purchase: Minimum 250 bags (≈ 17 MT)
 - Annual Need: 10–20 containers/year
 - Use Case: Instant coffee, hotel/restaurant blends, low-cost retail SKUs
 - Shipping Terms: Ex-warehouse or FOB Colombia
 - Destination: Poti Port, Georgia (or alternative upon request)
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5. Documents (Basic Set)

- Commercial invoice
 - Packing list
 - Loading photos
 - No Q-grader certificate required
 - Certificate of Origin – optional
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Important Notes

- Priority on *price over quality*
- Consistency and stable sourcing more important than cup profile
- Acceptance of *inland-grade coffee* normally sold only within Colombia