QC - meeting an established set of standards consistently
Profitable coffee sales depend upon meeting needs of targeted customer segment

Main aspects of quality control are:

- Nature of the green bean
- Roast (roasting condition)
- Cup
- Packaging for freshness

#### **METHODS**

Conformance to standards – is measured by sensorial analysis.

**Cupping** - Use human sensory system to identify and measure flavour of coffee brew



Physical analysis – Green and Roast.

Unveils further clues as to quality of coffee

Reveal source of the problem found during cupping.

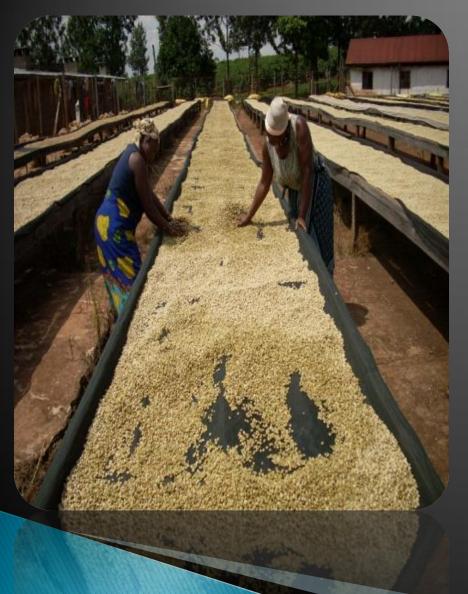
Physical specs of green bean determine level of allowable quality in blends

Physical specs of roasted bean show influences of manufacturing process

Chemical analysis – useful in quantifying a certain known chemical e.g. Caffeine, fatty acids, sugars







#### **OPTIONAL LEVELS:**

#### Production level

Harvesting – only red ripe cherries by selective hand picking.

Overripes & underripes processed separately Sorting – for foreign materials e.g. Leaves, sticks

### Wet mill level

Nip adjustments – avoid pulper damages Fermentation – Test by the gritty feel of parchment

Washing & Drying – avoid secondary fermentation

Storage & Transportation

### Dry mill level

Cleaning, Blending instructions, Grading by size, Packaging, Storage



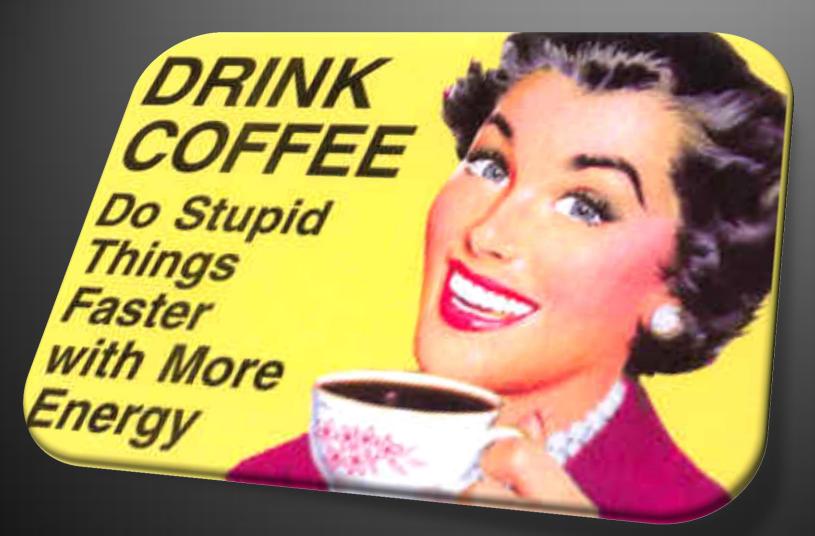
Exporters and Importers level

Bulking and re – grading
Storage
Packaging, containerization
Transportation

Wholesalers , Retailers and Roasters level

Blending
Roasting conditions
Brewing methods
Packaging for freshness





**THANK YOU** 

