

OPTIONS FOR QUALITY CONTROL

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



OPTIONS FOR QUALITY CONTROL

- ▶ **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



OPTIONS FOR QUALITY CONTROL



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

OPTIONS FOR QUALITY CONTROL

- ▶ **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