

Green Coffee Inspection / Grading Sheet

Date: _____

Initials Tester: _____

Purpose of inspection: _____

Green Coffee description

Country: _____ Quality description: _____ Processing Method: _____

Region: _____ Producer: _____ Screen Description: _____

Crop year: _____ Supplier: _____ Ref. #: _____

Colour
(check one)

Blue-Green	Bluish-Green	Green	Greenish	Yellow-Green	Pale Yellow	Yellowish	Brownish

Screen #	<14	14	15	16	17	18	19
% of sample							

Table of Defects and Defect Equivalents (per 350 grs. green coffee beans)

*the number between (..) indicates the full defect equivalents

Category 1 defects	nr.	Category 2 defects	nr.	Category 2 defects	nr.
full black bean (1)		partial black bean (3)		hull/husk (5)	
full sour bean (1)		partial sour bean (3)		withered bean (5)	
dried cherry/pod (1)		parchment/pergamino bean (5)		slight insect damage bean (10)	
fungus damaged bean (1)		floaters bean (5)		shell (5)	
severe insect damage bean (5)		broken/chipped/cut (5)			
foreign matter (1)		immature/unripe bean (5)			

***Specialty Grade:** no category 1 defects allowed, not more than 5 full defects from category 2

***Premium Grade:** category 1 and 2 defects are allowed; not more than 8 full defects total

Fragrance: _____

Moisture Content: _____

Overall Impression: _____