



ECX COFFEE CONTRACTS

1. CONTRACT CLASSIFICATIONS AND DELIVERY CENTRES

1.1 EXPORT - SPECIALTY – WASHED				
Coffee Contract	Origin (Woreda or Zone)	Symbol	Grades	Delivery Centre
YIRGACHEFE A*	Yirgachefe, Wenago, Kochere and Gelana Abaya, Dilla Zuria	WYCA	Q1,Q2	Dilla
YIRGACHEFE B**	Yirgachefe, Wenago, Kochere and Gelana Abaya, Dilla Zuria	WYCB	Q1,Q2	Dilla
GUJI	Oddo Shakiso, Addola Redi, Uraga, Kercha, Bule Hora, Hambella Wamena, Bore, Haro Welabu, Girja	WGJ	Q1,Q2	Bule Hora/Hawassa
SIDAMA A	Benssa, Chire, Bona zuria, Arroressa, Arbigona	WSDA	Q1,Q2	Hawassa
SIDAMA B	Aleta Wendo, Dale, Chuko, Dara, Shebedino, Wensho, Loko Abaya	WSDB	Q1,Q2	Hawassa
AMARO	Amaro	WAM	Q1,Q2	Hawassa
SIDAMA C	Kembata & Timbaro, Wollaita, Gurage	WSDC	Q1,Q2	Soddo/ Addis Ababa for Gurage
SIDAMA D	W. Arsi (Nansebo), Arsi (Chole)	WSDD	Q1,Q2	Hawassa
SIDAMA E	S.Ari, N.Ari, Melo, Denba gofa, Geze gofa, Arbaminch zuria, Basketo, Derashe, Konso, Konta, Gena bossa, Esera	WSDE	Q1,Q2	Soddo
LIMMU	Limmu Seka, Limmu Kossa, Manna, Gomma, Gummy, Seka Chekoressa, Kersa, Shebe, Gera	WLM	Q1,Q2	Jimma
ILLUBABOUR	Bedelle, Noppa, Chorra, Yayo, Alle, didu, Algesache, Darimu, Gechi, Hurumu, Dega, Metu, Dedessa	WIB	Q1,Q2	Bedelle
BALE	Berbere, Delomena and Menangatu/Harena Buliki	WBL	Q1,Q2	Hawassa
KAFFA	Gimbo, Gewata, Chena, Tilo, Bitu, Cheta, Gesha, Bonga Zuria	WKF	Q1,Q2	Bonga
GODERE	Godere, Mengeshi	WGD	Q1,Q2	Bonga
YEKI	Yeki	WYK	Q1,Q2	Bonga
ANDERACHA	Anderacha, Masha	WAN	Q1,Q2	Bonga
BENCH MAJI	Sheko, S.Bench, N.Bench, Gura ferda, Bero, Menit shasha, Menitgoldia	WBM	Q1,Q2	Bonga
KELEM WELEGA	Kelem Wollega	WKW	Q1,Q2	Gimbi
EAST WELLEGA	East Wollega	WEW	Q1,Q2	Gimbi
GIMBI	West Wollega	WGM	Q1,Q2	Gimbi
WEST GOJAM	Dembecha, Jabi Thenana, Burea Zureaya, Merawi/Maiecha	WWG	Q1,Q2	Addis Ababa***
ZEGE	Zege and Bahire Dare Zuria	WZG	Q1,Q2	Addis Ababa***
AWI	Banja, Aneksha, Chagenie ketema, Guangua, Dangela/FagetaLekoma	WAWI	Q1,Q2	Addis Ababa***
EAST GOJAM	Debere Elias, Gozamene, Mechakel	WEG	Q1,Q2	Addis Ababa***

Note: *- Yirgachefe A is coffee having Yirgachefe flavour

** - Yirgachefe B is coffee lacking Yirgachefe flavour

*** - Addis Ababa is a temporary delivery center on Bure is operationally ready to receive coffee





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1.2 EXPORT - COMMERCIAL – WASHED				
Coffee Contract	Origin (Woreda or Zone)	Symbol	Grades	Delivery Centre
YIRGACHEFE A*	Yirgachefe, Wenago, Kochere and Gelana Abaya, Dilla Zuria	WYCA	3 To 5, UG(p), UG(np)	Dilla
YIRGACHEFE B**	Yirgachefe, Wenago, Kochere and Gelana Abaya, Dilla Zuria	WYCB	3 To 5, UG(p), UG(np)	Dilla
GUJI	Oddo Shakiso, Addola Redi, Uraga, Kercha, Bule Hora, Hambella Wamena, Bore, Haro Welabu, Girja	WGJ	3 To 5, UG(p), UG(np)	Bule Hora/Hawassa
SIDAMA A	Benssa, Chire, Bona Zuria, Arroressa, Arbigona, Arsi and W. Arsi.	WSDA	3 To 5, UG(p), UG(np)	Hawassa
SIDAMA B	Aleta Wendo, Dale, Chiko, Dara, Shebedino, Wensho and Loko Abaya	WSDB	3 To 5, UG(p), UG(np)	Hawassa
AMARO	Amaro	WAM	3 To 5, UG(p), UG(np)	Hawassa
SIDAMA C	Kembata & Timbaro, Wellayta, S. Omo, Gamogoffa and Gurage.	WSDC	3 To 5, UG(p), UG(np)	Soddo/ Addis Ababa for Gurage
LIMMU	Limmu Seka, Limmu Kossa, Manna, Gomma, Gummay, Seka Chekoressa, Kersa, Shebe and Gera.	WLM	3 To 5, UG(p), UG(np)	Jimma
ILLUBABOUR	Bedelle, Noppa, Chorra, Yayo, Alle, didu, Algesache, Darimu, Gechi, Hurumu, Dega, Metu, Dedessa.	WIB	3 To 5, UG(p), UG(np)	Bedelle
BALE	Berberere, Delomena and Menangatu/Harena Buliki	WBL	3 To 5, UG(p), UG(np)	Hawassa
KAFFA	Gimbo, Gewata, Chena, Tilo, Beta, Cheta, Gesha	WKF	3 To 5, UG(p), UG(np)	Bonga
GODERE	Godere, Mengeshi	WGD	3 To 5, UG(p), UG(np)	Bonga
SHAKA	Yeki, Anderacha, Masha	WSK	3 To 5, UG(p), UG(np)	Bonga
BENCH MAJI	Sheko, S. Bench, N. Bench, Gura ferda, Bero, Menit shasha, Menitgoldia	WBM	3 To 5, UG(p), UG(np)	Bonga
KELEM WELEGA	Kelem Wollega	WKW	3 To 5, UG(p), UG(np)	Gimbi
EAST WELLEGA	East Wollega	WEW	3 To 5, UG(p), UG(np)	Gimbi
GIMBI	West Wollega	WGM	3 To 5, UG(p), UG(np)	Gimbi
WEST GOJAM	Dembecha, Jabi Thenana, Burea Zureaya, Merawi/Maiecha	WWG	3 To 5, UG(p), UG(np)	Addis Ababa***
ZEGE	Zege and Bahire Dare Zuria	WZG	3 To 5, UG(p), UG(np)	Addis Ababa***
AWI	Banja, Anekesha, Chagenie ketema, Guangua, Dangela/FagetaLekoma	WAWI	3 To 5, UG(p), UG(np)	Addis Ababa***
EAST GOJAM	Debere Elias, Gozamene, Mechakel	WEG	3 To 5, UG(p), UG(np)	Addis Ababa***

Note: *- Yirgachefe A is coffee having Yirgachefe flavour.

** - Yirgachefe B is coffee lacking Yirgachefe flavour.

*** - Addis Ababa is a temporary delivery center until Bure is operationally ready to receive coffee

UG(P) – Under grade with parchment

UG(np) - Under Grade Without parchment

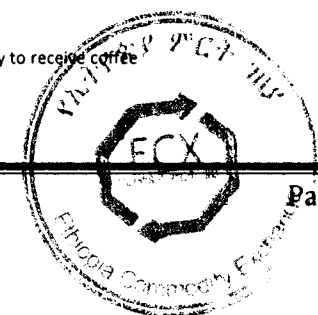
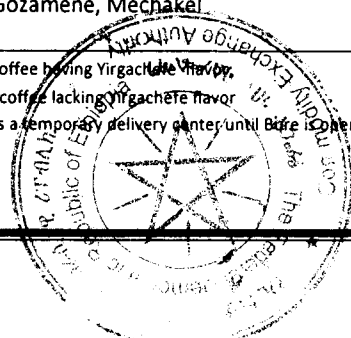




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1.3 EXPORT - SPECIALTY – UNWASHED				
Coffee Contract	Origin (Woreda or Zone)	Symbol	Grades	Delivery Centre
YIRGACHEFE A*	Yirgachefe, Wenago, Kochere and Gelana Abaya, Dilla Zuria	UYCA	Q1,Q2	Dilla
YIRGACHEF B**	Yirgachefe, Wenago, Kochere and Gelana Abaya, Dilla Zuria	UYCB	Q1,Q2	Dilla
GUJI	Odo Shakiso, Addola Redi, Uraga, Kercha, Bule Hora, Hambella Wamena Bore, Haro Welabu, Girja	UGJ	Q1,Q2	Bule Hora/Hawassa
SIDAMA A	Benssa, Arroressa, Arbigona, Chire, Bona Zuria	USDA	Q1,Q2	Hawassa
SIDAMA B	Aleta Wendo, Dale, Chuko, Dara, Shebedino, Wensho, Loko Abaya,	USDB	Q1,Q2	Hawassa
AMARO	Amaro	UAM	Q1,Q2	Hawassa
SIDAMA C	Kembata & Timbaro, Wollaita and Gurage	USDC	Q1,Q2	Soddo/AA for Gurage
SIDAMA D	W.Arsi (Nansebo), Arsi (Chole)	USDD	Q1,Q2	Hawassa
SIDAMA E	S.Ari, N.Ari, Melo, Denba gofa, Geze gofa, Arbaminch zuria, Basketo, Derashe, Konso, Konta, Gena bosa, Esera	USDE	Q1,Q2	Soddo
JIMMA	Limmu Seka, Limmu Kossa, Manna, Gomma, Gummay, Seka Chekoressa, Kersa, Shebe and Gera.	UJM	Q1,Q2	Bonga
ILLUBABOUR	Bedelle, Noppa, Chorra, Yayo, Alle, didu, Algesache, Darimu, Gechi, Hurumu, Dega, Metu, Dedessa.	UIB	Q1,Q2	Bedelle
HARAR A	E.Harar, Gemechisa, Debesso, Gerawa, Gewgew and Dire Dawa Zuria	UHRA	Q1,Q2	Dire Dawa
HARAR B	W.Hararghe	UHRB	Q1,Q2	Dire Dawa
HARAR C	Arssi Golgolcha	UHRC	Q1,Q2	Dire Dawa
BALE	Berbere, Delomena and Menangatu/Harena Buliki	UBL	Q1,Q2	Hawassa
HARAR E	Hirna, Messela	UHRE	Q1,Q2	Dire Dawa
KELEM WOLLEGA	Kelem Wollega	UKW	Q1,Q2	Gimbi
EAST WOLLEGA	East Wollega	UEW	Q1,Q2	Gimbi
GIMBI	West Wollega	UGM	Q1,Q2	Gimbi
GODERE	Godere, Mengeshi	UGD	Q1,Q2	Bonga
YEKI	Yeki	UYK	Q1,Q2	Bonga
ANDERACHA	Anderacha	UAN	Q1,Q2	Bonga
BENCH MAJI	Sheko, S.Bench, N.Bench, Gura ferda, Bero, M.Goldia, M.Shasha	UBM	Q1,Q2	Bonga
KAFFA	Gimbo, Gewata, Chena Tello, Bitu, Cheta, Gesha	UKF	Q1,Q2	Bonga
WEST GOJAM	Dembecha, Jabi Thenana, Burea Zureaya, Merawi/Maiecha	UWG	Q1,Q2	Addis Ababa***
ZEGE	Zege and Bahire Dare Zuria	UZG	Q1,Q2	Addis Ababa***
AWI	Banja, Aneksha, Chagenie ketema, Guangua, Dangela/FagetaLekoma	UAWI	Q1,Q2	Addis Ababa***
EAST GOJAM	Debere Elias, Gozamene, Mechakel	UEG	Q1,Q2	Addis Ababa***

Note: *- Yirgachefe A is coffee having Yirgachefe flavor.
 ** - Yirgachefe B is coffee lacking Yirgachefe flavor
 *** - Addis Ababa is a temporary delivery center until Bule is operationally ready to receive coffee



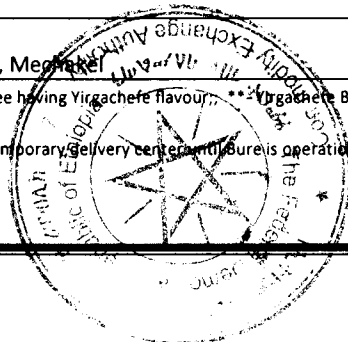


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1.4 EXPORT - COMMERCIAL - UNWASHED				
Coffee Contract	Origin (Woreda or Zone)	Symbol	Grades	Delivery Centre
YIRGACHEFE A*	Yirgachefe, Wenago, Kochere, Gelana Abaya and Dilla Zuria	UYCA	3 To 9, UG	Dilla
YIRGACHEFE B**	Yirgachefe, Wenago, Kochere, Gelana Abaya and Dilla Zuria	UYCB	3 To 9, UG	Dilla
JIMMA	Limmu Seka, Limmu Kossa, Manna, Gomma, Gummy, Seka Chekoressa, Kersa, Shebe and Gera.	UJM	3 To 9, UG	Jimma
ILLUBABOUR	Bedelle, Noppa, Chorra, Yayo, Alle, didu, Algesache, Darimu, Gechi, Hurumu, Dega, Metu, Dedessa.	UIB	3 To 9, UG	Bedelle
GUJI	Oddo Shakiso, Addola Redi, Uraga, Kercha, Bule Hora, Hambella Wamena, Bore, Haro Welabu, Girja	UGJ	3 To 9, UG	Bule Hora/Hawassa
SIDAMA A	Benssa, Arbigona, Chire Bona Zuria and Arroressa.	USDA	3 To 9, UG	Hawassa
SIDAMA B	A. Wendo, Dale, Chiko, Dara, Shebedino, Wensho, Loko Abaya,	USDB	3 To 9, UG	Hawassa
AMARO	Amaro	WAM	3 To 9, UG	Hawassa
SIDAMA C	Kembata & Timbaro, Wellayta and Gurage	USDC	3 To 9, UG	Soddo/AA for Gurage
SIDAMA D	W Arsi (Nansebo), Arsi (Chole)	USDD	3 To 9, UG	Hawassa
SIDAMA E	Debub Omo, Gamo Goffa , Basketo, Derashe, Konso, Konta, Dawro	USDE	3 To 9, UG	Soddo
HARAR A	E. Harar, Hirna, Gemechisa, Debesso, Messela, Gerawa, Gewgew and Dire Dawa Zuria.	UHRA	3 To 9, UG	Dire Dawa
HARAR B	W. Harar (except Hirna, Gemechisa, Debesso, Messela and Gewgew).	UHRB	3 To 9, UG	Dire Dawa
HARAR C	Arssi Golgolcha	UHRC	3 To 9, UG	Dire Dawa
BALE	Berbera, Delomena and Menangetu/Harena Buliki	UBL	3 To 9, UG	Hawassa
KELEM WOLLEGA	Kelem Wollega	UKW	3 To 9, UG	Gimbi
EAST WOLLEGA	East Wollega	UEW	3 To 9, UG	Gimbi
GIMBI	West Wollega	UGM	3 To 9, UG	Gimbi
GODERE	Godere, Mengeshi	UGD	3 To 9, UG	Bonga
SHAKA	Yeki, Anderacha, Masha	USK	3 To 9, UG	Bonga
BENCH MAJI	Sheko, S. Bench, N. Bench, Gura ferda, Bero, M. Goldia, M. Shasha	UBM	3 To 9, UG	Bonga
KAFFA	Gimbo, Gewata, Chena, Tello, Cheta, Bitta and Gesha	UKF	3 To 9, UG	Bonga
WEST GOJAM	Dembecha, Jabi Thenana, Burea Zureaya, Merawi/Maiecha	UWG	3 To 9, UG	Addis Ababa***
ZEGE	Zege and Bahire Dare Zuria	UZG	3 To 9, UG	Addis Ababa***
AWI	Banja, Anekeshia, Chagenie ketema, Guangua, Dangela/FagetaLekoma	UAWI	3 To 9, UG	Addis Ababa***
EAST GOJAM	Debere Elias, Gozamene, Mengeshi	UEG	3 To 9, UG	Addis Ababa***

Note: * - Yirgachefe A is coffee having Yirgachefe flavour, ** - Yirgachefe B is coffee lacking Yirgachefe flavour.

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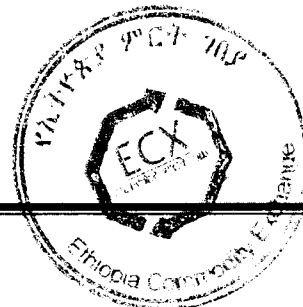
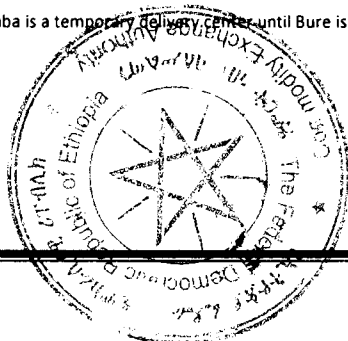
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1.5 LOCAL - WASHED			
Coffee Contract	Symbol	Grades	Delivery Centre
YIRGACHEFFE	LWYC	1 To 4	Dilla
SIDAMA	LWSD	1 To 4	Hawassa/Sodo
GUJI	LWGJ	1 To 4	Bule Hora/Hawassa
AMARO	LWAM	1 To 4	Hawasa
BALE	LWBL	1 To 4	Hawasa
JIMMA	LWJM	1 To 4	Jimma
ILLUBABOUR	LWIB	1 To 4	Bedele
WELLEGA	LWWL	1 To 4	Gimbi
KAFFA	LWKF	1 To 4	Bonga
SHAKA	LWSH	1 To 4	Bonga
GODERE	LWGD	1 To 4	Bonga
By product	LWBP	1 To 4	Addis Ababa
GOJAM	LWGM	1 To 4	Addis Ababa***

Note: ***- Addis Ababa is a temporary delivery center until Bure is operationally ready to receive coffee

1.6 LOCAL - UNWASHED			
Coffee Contract	Symbol	Grades	Delivery Centre
YIRGACHEFFE	LUYC	1 To 5	Dilla
SIDAMA	LUSD	1 To 5	Hawasa/Sodo
GUJI	LUGJ	1 To 5	Bule Hora/Hawassa
BALE	LUBL	1 To 5	Hawasa
AMARO	LUAM	1 To 5	Hawasa
JIMMA	LUJM	1 To 5	Jimma
ILLUBABOUR	LUIB	1 To 5	Bedele
WELLEGA	LUWL	1 To 5	Gimbi
KAFFA	LUKF	1 To 5	Bonga
SHAKA	LUSH	1 To 5	Bonga
GODERE	LUGD	1 To 5	Bonga
HARAR	LUHR	1 To 5	Dire Dawa
GOJAM	LUGM	1 To 5	Addis Ababa***
BY PRODUCT- Addis	LUBPAA	1 To 5	Addis Ababa
BY PRODUCT- Dire Dawa	LUBPDD	1 To 5	Dire Dawa

Note: ***- Addis Ababa is a temporary delivery center until Bure is operationally ready to receive coffee



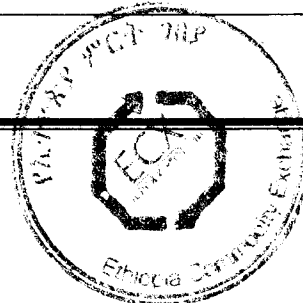
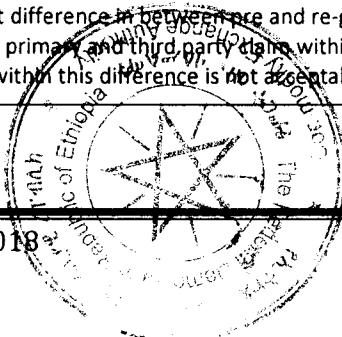


ECX COFFEE CONTRACTS

2. COFFEE GRADING PARAMETERS

EXPORT GRADTNG STANDARDS GENERAL REQUIREMENTS- The moisture content of coffee shall not be more than 11.5% by weight and minimum 85% by weight of beans remain on top of screen 14 after sieving.

DEFINITIONS	
Washed Coffee	Green coffee prepared by wet processing of the fruit.
Washed Coffee With Parchment	Green coffee prepared by wet processing of the fruit with parchment.
Washed Coffee Without Parchment	"Green coffee prepared by wet processing of the fruit but without parchment.
Unwashed Coffee	Green coffee prepared by dry processing of the fruit.
Specialty Coffee	Coffee that is distinctive because of its full cup taste and little to no defects and that may command a market premium due to their high quality.
Commercial Coffee	Coffee that is not qualified for specialty.
Local/Domestic Coffee	Coffee that is very inferior in quality due to high presence of impurities or if the coffee is stored for a long period and loses its flavor
Forest Coffee	Coffee grown in forest
Total Value	The sum of raw value and cup quality value.
Immature	Unripe coffee bean often with a wrinkled surface.
Black Bean	Coffee bean of which more than one half of external and/or internal surface is black.
White Bean	Coffee beans white in colour and very light in weight, with a density well below that of a healthy bean.
Broken	Fragment of coffee bean of volume equal to or greater than half a bean.
Wanza	A dry seed from a fruit of a tree called cordia abysinica which resembles "jenfel".
Grains	Seeds like wheat, barley, Maize, etc
Jenfel	Dried fruit of coffee comprising its internal and external envelopes that has one or two beans.
Stinkers	Coffee beans giving off a very unpleasant odor when freshly cut. The bean may be light- brown or brownish or have occasionally a waxy appearance.
Raw Value	The sum of points of Primary Defect, Secondary Defect, Shape & Make, Color and Odor.
Cup Quality Value	The sum of points of Cup defect, Acidity, Body and Flavor.
Liquoring (Cup testing)	The organoleptic examination of brewed coffee by professional liquors to determine acidity, body and flavor, detection of defects and characters.
Cup Defect	The number of cup defects out of five cups
Flavor	Coffee brew taste in the mouth is a means of determining the natural taste and the specific coffee characteristics.
Preliminary Assessment	Raw and cup analysis that helps to differentiate coffee that has potential for specialty with other commercial coffees.
Primary Defect	Full Black , Full Sour, Fungus Attacked, Foreign Matter, Insect Damaged
Secondary Defect	Partial Black, Partial Sour, Floater, Immature, Withered, Shell, Slightly Insect Damaged, Foxy, Under Dried, Over Dried, Mixed Dried, Stinkers, Faded, Coated, Light, Starved
Primary claim	An initial claim made by a client that is solved by the ECX internal process
Third party claim	An appeal/claim made by a client on issued grade that to be processed and arbitrated by external third party (MoA- Coffee Quality Inspection Center, CLU)
Permissible difference	A three point difference in between pre and re-graded coffee shall be considered as acceptable. Thus, any issued result during primary and third party claim within 3 point difference is considered as permissible difference and any change within this difference is not acceptable.





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2.1. Grading Factors for washed Commercial Coffee

2.1.1. Washed coffee raw value analysis

RAW VALUE (40%)									
Defects (20%)				Shape & Make 5%		Color 5%		Odor 10%	
Primary (count) (10%)	Point	Secondary (Weight) (10%)	Point	Quality	Point	Quality	Point	Quality	Point
1	10	≤5 %	10	V. good	5	Bluish	5	Clean	10
2-5	8	≤8%	8	Good	4	Grayish	4	Fairly clean	8
6-10	6	≤10%	6	F. good	3	Greenish	3	Trace	6
11-15	4	≤12%	4	Average	2	Coated	2	Light	4
15-20	2	≤14%	2	Small	1	Faded	1	Moderate	2
> 20	1	>14%	1					Strong	1

2.1.2. Washed coffee cup value analysis

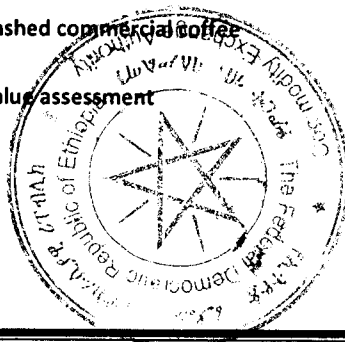
CUP VALUE (60%)							
Cup Cleanness 15%		Acidity 15%		Body 15%		Flavour 15%	
Quality	Point	Quality	Point	Quality	Point	Quality	Point
Clean	15	Pointed	15	Full	15	Good	15
Fairly clean	12	M. pointed	12	M. full	12	F. good	12
1 cup defect	9	Medium	9	Medium	9	Average	9
2 cup defect	6	Light	6	Light	6	Fair	6
3 cup defect	3	Lacking/Dull	3	Thin	3	Commonish	3
>3 cup defect	1	Not Detected	1	N.D	1	N.D	1

2.1.3. Grading of washed commercial coffee

Grade	Total Value (Raw Value + Cup Quality Value)
Grade 1	≥85
Grade 2	75-84
Grade 3	63-74
Grade 4	47-62
Grade 5	31-46
Grade UG (P)	15-30
Grade UG (NP)	15-30

2.2. Grading factors for Unwashed commercial coffee

2.2.1. Unwashed coffee raw value assessment





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RAW VALUE 40%					
Defects (30%)				Odor (10%)	
Primary (count) - 15%	Point	Secondary (Weight) (15%)	Point	Quality	Point
<5	15	<5%	15	Clean	10
6-10	12	<10%	12	Fairly clean	8
11-15	9	<15%	9	Trace	6
16-20	6	<20%	6	Light	4
21-25	3	<25%	3	Moderate	2
>25	1	≥25%	1	Strong	1

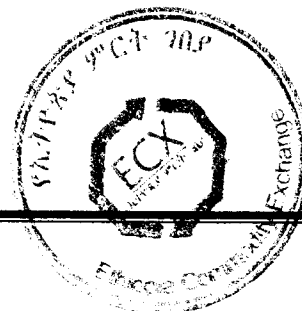
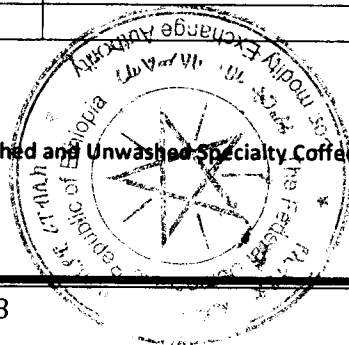
2.2.2. Unwashed coffee cup value assessment

CUP VALUE (60%)							
Cup Cleanness 15%		Acidity 15%		Body 15%		Flavour 15%	
Quality	Point	Quality	Point	Quality	Point	Quality	Point
Clean	15	Pointed	15	Full	15	Good	15
Fairly clean	12	M. pointed	12	M. full	12	F. good	12
1 cup defect	9	Medium	9	Medium	9	Average	9
2 cup defect	6	Light	6	Light	6	Fair	6
3 cup defect	3	Lacking/Dull	3	Thin	3	Commonish	3
>3 cup defect	1	Not Detected	1	N.D	1	N.D	1

2.2.3. GRADING OF UNWASHED COMMERCIAL COFFEE

Grade	Total Value (Raw Value + Cup Quality Value)
Grade 1	91.0 - 100
Grade 2	81.0 - 90.0
Grade 3	71.0 - 80.0
Grade 4	63.0 - 70.0
Grade 5	58.0 - 62.0
Grade 6	50.0 - 57.0
Grade 7	40.0 - 49.0
Grade 8	31.0 - 39.0
Grade 9	20.0 - 30.0
Under grade unwashed coffee	
Grade UG	15.0 - 19.0 (Total Value)
Sound Beans % by weight	<50

2.3. Grading Factors for Washed and Unwashed Specialty Coffee





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Unwashed Coffees that get grade 1 to grade 3 and washed coffee that get 1 to grade 2 in the preliminary assessment shall undergo a Specialty Assessment on cup quality to assess for the potential of specialty coffee.

2.3.1. Factors for Specialty Assessment

Cup Quality	Points															
	Good				Very Good				Excellent				Outstanding			
Fragrance	6	6.25	6.5	6.75	7	7.25	7.5	7.75	8	8.25	8.5	8.75	9	9.25	9.5	9.75
Flavor	6	6.25	6.5	6.75	7	7.25	7.5	7.75	8	8.25	8.5	8.75	9	9.25	9.5	9.75
After taste	6	6.25	6.5	6.75	7	7.25	7.5	7.75	8	8.25	8.5	8.75	9	9.25	9.5	9.75
Acidity	6	6.25	6.5	6.75	7	7.25	7.5	7.75	8	8.25	8.5	8.75	9	9.25	9.5	9.75
Body	6	6.25	6.5	6.75	7	7.25	7.5	7.75	8	8.25	8.5	8.75	9	9.25	9.5	9.75
Uniformity	6	6.25	6.5	6.75	7	7.25	7.5	7.75	8	8.25	8.5	8.75	9	9.25	9.5	9.75
Balance	6	6.25	6.5	6.75	7	7.25	7.5	7.75	8	8.25	8.5	8.75	9	9.25	9.5	9.75
Clean cup	6	6.25	6.5	6.75	7	7.25	7.5	7.75	8	8.25	8.5	8.75	9	9.25	9.5	9.75
Sweetness	6	6.25	6.5	6.75	7	7.25	7.5	7.75	8	8.25	8.5	8.75	9	9.25	9.5	9.75
Overall	6	6.25	6.5	6.75	7	7.25	7.5	7.75	8	8.25	8.5	8.75	9	9.25	9.5	9.75

2.3.2. Grading of Specialty Unwashed Coffee

Grade	Grading parameter	
	Preliminary assessment grade and total point	Specialty Assessment based on cup quality point
Q1	Grade 1, Grade 2 coffee having ≥ 85	≥ 85.0
Q2	Grade 1 Grade 2 and Grade 3	≥ 80.0
Grade 3	Grade 3	< 80.0

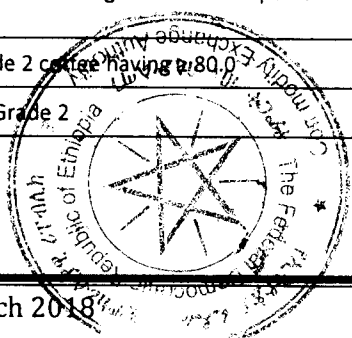
Note: 1. A grade 1,2 and 3 coffee are a potential coffee to be evaluated for specialty.

Proposing grade 1,2 directly for specialty and grade 3 coffee for specialty evaluation, it has to have ≥ 45 point cup value'

2.3.3. Grading of Specialty washed Coffee

Grade	Grading parameter	
	Preliminary assessment grade and total point	Specialty Assessment based on cup quality point
Q1	Grade 1, Grade 2 coffee having ≥ 80.0	≥ 85.0
Q2	Grade 1 and Grade 2	80.0-84.75

Note:





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1. A grade 2 coffee is a potential coffee to be evaluated for specialty. During proposing of grade 2 coffee for specialty evaluation, it has to have > 45 point cup value'
2. If grade 2 coffee including those having a total point of > 80 point during preliminary assessment does not qualify specialty 1 (Q1) during specialty assessment, the coffee shall be issued as Specialty 2 (Q2) based on specialty protocol

2.4. Grading of Local washed and unwashed coffee

2.4.1. Grading of Local unwashed coffee

Local unwashed Grades	Ranges
1	81 - 100
2	61 - 80
3	41 - 60
4	25 - 40
5	<25

Ethiopia Commodity Exchange Local Unwashed Coffee Grading Form

Sound bean Value _____

Primary defect value _____

Secondary defect _____

Total value _____

Moisture Content % _____

Date _____

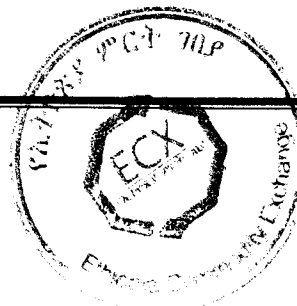
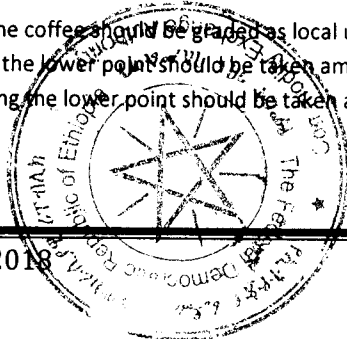
Sample code _____

Branch _____

Sound bean value (40 %)		Primary Defect Value (40)			Secondary defects (20%)				
% by weight	Point		% by weight		Point	Defects	% by weight		Point
			% Primary defect				% by weight	PB%	
≤ 30	40	Full black	<1 of which BFM is Zero		40	Partial black	≤ 65	<1	20
≤ 25	30	Full sour	<4 of which BFFM < 2		30	Partial sour	<75	<3	15
≤ 20	15	Fungus	<8 of which BFFM < 4		20	immature	<85	<5	10
≤ 15	10	Foreign matter	<12 of which BFFM < 6		10	Broken	<90	<10	5
≤ 10	5	Gravel/stone	<16 of which BFFM < 7		5	Insect damage	≥90	10_2 0	1
<5	1	Earth aggregate	≤25 of which BFFM ≤ 10		1	Starved			
		twigs				Parchment/husk			
		Pod				Other seeds			
						Deep soiled			

NB:

1. BFFm: denotes black bean, fungus damaged bean and foreign matter respectively.
1. PB :denotes partial black
2. BFFm > 10% and/or Primary defects including BFFm >25% ordered for cleaning .
3. Sound bean: Coffee bean which is mature, bold, undamaged or not shriveled, but slightly over polished with soil and foxy beans.
4. If the sample has ≥ 20% PB the coffee should be graded as local unwashed grade 5
5. During primary defect rating the lower point should be taken among primary defects and BFSPD points
6. During secondary defect rating the lower point should be taken among secondary defect and PB





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2.4.2. Grading of Local washed coffee

Local washed Grades	Ranges
Grade 1	80 -100
Grade 2	66- 79
Grade 3	51- 65
Grade 4	≤50

Ethiopia Commodity Exchange

Local Washed coffee Grading Form

Sound bean Value _____
 Primary defect value _____
 Secondary defect value _____
 Total value _____

Moisture Content% : _____

Date _____
 Sample code _____
 Branch _____

Sound bean value (40 %)		Primary Defects	Primary defect value (30%)		Secondary defects	Secondary defect (30%)		
% by wt	Point		% Primary defect by weight	Point		% secondary defect by weight	MNPB by weight %	Point
≤30	40	Full black	1 of which BFSPD is Zero	30	Broken	≤ 65	≤15	30
≤25	30		Full sour	≤3 of which BFSPD is ≤2		25	nipped/ Chipped	≤75
≤ 20	15	Fungus	≤ 6 of which BFSPD is ≤4	20	Floater	≤85	27-35	10
≤15	10	Foreign matter	≤ 9 of which BFSPD is ≤6	15		Partial black	≤90	36-40
≤ 10	5	Gravel/stone Earth aggregate twigs	≤12 of which BFSPD is ≤8	10	Partial sour	>90	>40	1
<5	1		Pod White/pale/ beans Sever Insect damage Other seeds	≤15 of which BFSPD is ≤10		5	Immature Insect damage Starved Parchment/husk Deep soiled	

NB:

1. BFSPD denotes black bean, fungus damaged bean and Sever pest damage
2. MNPB denotes machine nipped and partial black
3. BFPD > 10% and Primary defects including BFPD >15% ordered for sorting
4. During primary defect rating the lower point should be taken among primary defects and BFSPD points
5. During secondary defect rating the lower point should be taken among secondary defect and MNPB
6. If the sample has ≥40% MNPB the coffee should be graded as local grade 4

