



ECX WASHED COFFEE CONTRACTS: DETAILS AND GRADES

Coffee Class	Processing	Origin	Symbol	Grades
YIREGACHEFE A	WASHED	Yirgachefee (partial), Wenago (partial), Kochere (partial) and Gelana Abaya (partial).(having good Yirgachefe flavour)	WYCA	1 TO 9, UG
YIGRACHEFE B	WASHED	Yirgachefee (partial), Wenago (partial), Kochere (partial) and Gelana Abaya (partial).(lacking good Yirgachefe flavour)	WYCB	1 TO 9, UG
SIDAMA A	WASHED	Borena, Benssa, Guji, Arroressa, Arbigona, Bale and W. Arsi.	WSDA	1 TO 9, UG
SIDAMA B	WASHED	Aleta Wendo, Dale, Chiko, Dara, Shebedino, Borena, Wensho and Loko Abaya	WSDB	1 TO 9, UG
SIDAMA C	WASHED	Kembata & Timbaro, Wellayta, S. Omo and Gamugoffa.	WSDC	1 TO 9,UG
Limmu A	WASHED	Limmu Seka, Limmu Kossa, Manna, Gomma, Gummay, Seka Chekoressa, Kersa, Shebe and Gera.	WLMA	1 TO 9,UG
Limmu B	WASHED	Bedelle, Loppa, Chorra, Yayu, and Alididu Dedessa.	WLMB	1 TO 9,UG
Tepi	WASHED	Mezenger (Godere) and Sheka.	WTP	1 TO 9,UG
Bebeka	WASHED	Bench Maji.	WBB	1 TO 9,UG
Lekempti	WASHED	Kelem, East and West Welega.	WLK	1 TO 9,UG



ECX WASHED COFFEE CONTRACTS: GRADES AND STANDARDS

GENERAL REQUIREMENTS

The moisture content of unwashed 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.
Moisture Content	The moisture content, expressed on a wet weight bases, shall be determined using an approved moisture meter.
Raw Value	The sum of points of Defect and Odour.
Defect	<ul style="list-style-type: none"> • Foxy • Immature • Black • White • Solid • Broken • Wanza • Stone • Stick • Grains • Jenfel • Stinkers • Others
Foxy	Reddish coloured beans caused by harvesting either over-ripe, sometimes yellow or delays in pulping.
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 fruit of tree called cordia abyssinica which resembles "jenfel".
Grains	Seeds like wheat, barley, Maize, etc
Jenfel	Dried fruit of coffee comprising its external envelopes and one or more beans.
Stinkers	Coffee beans giving off, on being freshly cut, a very unpleasant odour. The bean may be light-brown or brownish or have occasionally a waxy appearance.

Cup Quality Value	The sum of points of Cup defect, Acidity, Body and Flavour.
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
Flavour	Coffee brew taste in the mouth, is a means of determining the natural taste and a specific coffee characteristics.

The grades and Standards-

The grade will be defined based on the parameters determined by coffee and tea quality control & liquoring center. The grading will be based points assigned to the sample divided into **40% Raw Quality**, comprising of Shape & make (15%), Color (15%) & odor (10%) and **60% Liquor Value** comprising of Cup Cleanness (15%) Acidity (15%), Body (15%) and Flavor/ Character (15%).

GRADING FACTORS FOR WASHED COFFEE

1. RAW VALUE 40%					
Shape & Make 15%		Colour 15%		Odour 10%	
Type	Point	Type	Point	Type	Point
V. good	15	Bluish	15	Clean	10
Good	12	Greyish	12	F. clean	8
F. good	9	Greenish	9	Trace	6
Average	6	Coated	6	Light	4
Fair	3	Faded	3	Moderate	2
Small/Mixed	1	White	1	Strong	1

2. CUP QUALITY VALUE 60%							
Cup Cleanness 15%		Acidity 15%		Body 15%		Flavour 15%	
Type	Point	Type	Point	Type	Point	Type	Point
Clean	15	Pointed	15	Full	15	Good	15
F. 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	0						

GRADING OF WASHED COFFEE

Grade	Total Value (Raw Value + Cup Quality Value)
Grade 1	91-100
Grade 2	81-90
Grade 3	71-80
Grade 4	63-70
Grade 5	58-62
Grade 6	50-57
Grade 7	40-49
Grade 8	31-39
Grade 9	20-30
Undergrad coffee	
Grade UG	15-19 (Total Value)
Sound Beans % by weight	<50
Flavour	Fair



ECX WASHED COFFEE CONTRACTS: STANDARD TRADING TERMS

Standard Lot Size	30bags: with a net weight of 60 kg Tolerance limit:2%
Maximum order size	Maximum order size represents the maximum number of contracts that a Member may transact in a single transaction 100 Lots.
Tick size (Minimum price movement)	1birr increments (All prices will be quoted and traded on 1 whole birr basis)
Daily Position Limit	Daily position limit represents the maximum number of Lots that a Member may transact in a single day- For member collectively for himself and all his clients- 1000 Lots For himself or for a single client- 200 Lots
Daily price filter	The daily price filter is the maximum percentage range, relative to the previous day's closing price, outside of which offer and bid prices may not fall or rise. ECX may change these limits from time to time, on a pre-announced basis. Coffee: 5%
Warehouse Receipt	All Coffee must be placed under the supervision and control of one of the ECX warehouses before trade can be done. Such warehouse receipt can be traded only once between coffee supplier and exporter.
Warehouse Receipt expiration Period	The Warehouse receipt will be available for trading for a period on 90 days from the day of deposit. However, once traded, the warehouse receipt will expire on the execution of the trade.
Penalty on warehoused goods after expiration	A penalty of 3.5% per day calculated on the tradable value using the closing price of the same grade as the warehoused goods, will be applied after the expiry of warehouse receipts
Price Quote	All prices will be quoted Ex Warehouse inclusive of the husk/ parchment but exclusive of taxes, fees and charges.
Quotation factor	Birr/ feresula
Trading Session	Monday through Friday Between 1:30 PM to 6:00 PM



ECX WASHED COFFEE CONTRACTS: STANDARD SETTLEMENT TERMS

Pay-in of Funds (Time when funds will be withdrawn from buyer pay-in accounts).	On T+1 (Trade + one working day)
Pay-out of Funds (Time when funds will be deposited into seller pay-out account)	On T + 1, (Trade + one working day)
Weight Tolerance Adjustment	The tolerance for difference between exact weight recorded and the contract standard weight is adjusted at settlement
Exchange transaction fee	0.2% of transaction value
Handling and Product Certification fee	Sampling and grading, weighting, loading and unloading fees- Birr 3.25 per bag.
Warehouse Storage charge	Birr 0.16 per bag per day



ECX WASHED COFFEE CONTRACTS: STANDARD DELIVERY TERMS

ECX Warehouse Locations	Addis Ababa, Dilla, Bonga, Dire Dawa, Jimma, Bedele, Gimbi, Nekempt, Awasa
Delivery Notice (Warehouse pick-up instructions will be delivered to the Member representing the buyer)	Next working day after the trade day
Pick Up Notice (Member must fill out a pick up notice (PUN) with the exchange before picking up goods)	After delivery notice is issued but before trade plus ten (T+10) calendar days
Delivery Period (Number of days the buyer will have to pick up the lots from the warehouse without paying additional charges)	Trade plus ten (T+10) calendar days
Failure to Pick up	Buyer is responsible for making arrangement to pick up commodity within the delivery period (T+10). There will be a 1% charge per day of the value of the trade if buyer fails to pick up goods from warehouse after the allotted time.
Extension of Delivery Period	As per the Exchange decision due to a force majeure.