

|| Coffee Karma ||

Nurture the seed. Savour the cup.



KARMA AND QUALITY

A Guide to Indian Coffee Quality Specifications for Green Coffee





Jawaid Akhtar, I.A.S.

FOREWORD

The standards prescribed for the various grades of Indian Arabica and Robusta coffee have been time tested and well accepted by the International Coffee Fraternity. These standards which are quite stringent and easy to understand, ensure production of quality coffee.

In order to cater to the requirements of the coffee buyers the world over as well as to provide for a wider choice of grades, the Quality Committee of the Coffee Board revised the moisture standards and introduced new Monsooned Coffee Standards with specific quality parameters and they have been defined in this brochure along with the existing types and grades. This exercise is also aimed at making quality specifications of Indian coffee grades even more transparent for the benefit of international as well as domestic coffee trade.

This brochure on quality specifications serves as a ready reckoner for visual quality evaluation.

I hope our efforts to revise the quality standards of Indian Coffee will be welcomed and appreciated by both the Indian and International Coffee Fraternity.

Chairman
Coffee Board

Arabica and Robusta are the two commercially cultivated varieties in India. These two varieties are classified as washed (wet processed) and unwashed (natural/dry processed), based on the method of processing. The washed and unwashed Arabicas and Robustas are broadly categorised into:

- A. COMMERCIAL GRADES
- B. PREMIUM GRADES
- C. SPECIALTY COFFEES
- D. MISCELLANEOUS GRADES

Quality Specifications for Indian Green Coffee

I. Moisture standard for the different types of coffee

Types of Coffee	Moisture (%)
Plantation	10.5
Arabica Cherry	11.5
Robusta Parchment	10.5
Robusta Cherry	11.5
Mysore Nuggets EB	9.0 -10.5
Robusta Kaapi Royale	9.0 -10.5
Monsooned Malabar Coffees	13.0 -14.5

Note:

1. A tolerance of + 0.5% in moisture content is permissible.
2. Moisture standards for the premium grades will be the same as those of the type to which they belong.
3. Please refer to the glossary appended at the end for definitions of coffee terms.

II. Aperture size of test sieves used in coffee and their corresponding screen number

Aperture size (Diameter of round holes in mm)	Screen No.
7.50	19
7.25	Between 19 & 18
7.10	18
6.70/6.65	17
6.50	Between 17 & 16
6.30	16
6.00	15
5.60/5.50	14
5.00	13

III. Grading and garbling (sorting) standards

Grading and garbling of Indian Coffee is based on the size of the coffee beans and percentage imperfections. In the Indian system of grading and garbling, the tolerance level for each and every grade is specified and expressed in percentage by weight. Quality specifications for Indian Coffee entail that all the grades be totally free from foreign and extraneous matters.

A. COMMERCIAL GRADE

ARABICA COFFEE

I. WASHED ARABICA - 'PLANTATION'

The grade designations of Arabica Plantation Coffee are:

1. PLANTATION PB
2. PLANTATION A
3. PLANTATION B
4. PLANTATION C
5. PLANTATION BLACKS
6. PLANTATION BITS
7. PLANTATION BULK

Quality Specifications

1. Plantation PB

Sieve Standard : No sieve requirement

Garbling Status : Clean garbled
Tolerance

Flats (AB) : 2% by weight

PB Triage : 3% by weight

2. Plantation A

Sieve Standard : Minimum 90% by weight retention on a sieve with round holes of 6.65mm (Screen 17). Not more than 1.5% by weight shall pass through a sieve with round holes of 6.00mm (Screen 15).

Garbling Status : Clean garbled
Tolerance

PB : 2% by weight

Triage : 2% by weight

3. Plantation B

Sieve Standard

- : Minimum 75% by weight retention on a sieve with round holes of 6.00mm (Screen 15). Not more than 1.5% by weight shall pass through a sieve with round holes of 5.50mm (Screen 14).

Garbling Status

- : Clean garbled

Tolerance

PB

- : 2% by weight

Triage

- : 3% by weight

4. Plantation C

Sieve Standard

- : Minimum 75% by weight retention on a sieve with Round holes of 5.50mm (Screen 14). 100% by weight shall stand on a sieve with round holes of 5.00mm (Screen 13).

May include

- : Triage, small whole beans of the prescribed sieve size, size, light beans, boat-shaped beans and spotted beans (less than quarter of a bean surface).

Shall be free from

- : Blacks and damaged beans

5. Plantation Blacks

Sieve Standard

- : 100% by weight retention on a sieve with round holes of 5.00mm (Screen 13).

May include

- : Blacks beans with more than a quarter of the bean surface black, deep blue or dark brown. It shall include damaged beans such as bleached (spongy) beans, insect-damaged beans, spotted (more than a quarter of a bean surface) beans, stinker and sour beans.

6. Plantation Bits

Sieve Standard

- : 100% by weight shall pass through a sieve with round holes of 5.00mm (Screen 13).

Garbling Status

- : Ungarbled

May contain

- : Broken beans of less than 1/3 of a bean size, Blacks/ Browns and defective beans of the prescribed size.

7. Plantation Bulk

Grading

- : Ungraded

Presence of Blacks/

Browns/Bits

- : Shall not contain more than 2% by weight

II. UNWASHED ARABICA - 'ARABICA CHERRY'

The grade designations of Arabica Cherry coffee are:

1. ARABICA CHERRY PB
2. ARABICA CHERRY AB
3. ARABICA CHERRY C
4. ARABICA CHERRY BLACKS/BROWNS
5. ARABICA CHERRY BITS
6. ARABICA CHERRY BULK

Quality Specifications

1. Arabica Cherry PB

Sieve Standard : No sieve requirement

Garbling Status : Clean garbled

Tolerance :
Flats (AB) : 2% by weight
PB Triage : 3% by weight

2. Arabica Cherry AB

Sieve Standard : Minimum 90% by weight retention on a sieve with round holes of 6.00mm (Screen 15). Not more than 1.5% by weight shall pass through a sieve with round holes of 5.50mm (Screen 14).

Garbling Status : Clean garbled

Tolerance :
PB : 2% by weight
Triage : 3% by weight

3. Arabica Cherry C

Sieve Standard : Minimum 75% by weight retention on a sieve with round holes of 5.50mm (Screen 14). 100% by weight shall stand on a sieve with round holes of 5.00mm (Screen 13).

May include : Triage, small whole beans of the prescribed sieve size, light beans, boat shaped beans and spotted beans (less than a quarter of a bean surface). It shall not contain more than 2% of Blacks/Browns or Bits.

4. Arabica Cherry Blacks/Browns

Sieve Standard : 100% by weight retention on a sieve with round holes of 5.00mm (Screen 13).

May include : Black/dark brown beans, damaged beans such as bleached (spongy) beans, insect-damaged beans, spotted (more than a quarter of a bean surface) beans, fungal-damaged beans, sour and greens.

5. Arabica Cherry Bits

Sieve Standard : 100% by weight shall pass through a sieve with Round holes of 5.00mm (Screen 13).

Garbling Status : Ungarbled

May contain : Broken beans of less than 1/3 of a bean size, Blacks/Browns and defective beans of the prescribed size.

6. Arabica Cherry Bulk

Grading : Ungraded

Presence of Blacks/Browns/Bits : Shall not contain more than 10% by weight

ROBUSTA COFFEE

I. WASHED ROBUSTA 'ROBUSTA PARCHMENT'

The grade designations of Robusta Parchment Coffees are:

1. ROBUSTA PARCHMENT PB
2. ROBUSTA PARCHMENT AB
3. ROBUSTA PARCHMENT C
4. ROBUSTA PARCHMENT BLACKS/BROWNS
5. ROBUSTA PARCHMENT BITS
6. ROBUSTA PARCHMENT BULK

Quality Specifications

1. Robusta Parchment PB

Sieve Standard : No sieve requirement

Garbling Status : Clean garbled

Tolerance

Flats (AB) : 2% by weight

PB Triage : 3% by weight

2. Robusta Parchment AB

Sieve Standard	: Minimum 90% by weight retention on a sieve with round holes of 6.00mm (Screen 15). Not more than 1.5% by weight shall pass through a sieve with round holes of 5.50mm (Screen 14).
Garbling Status	: Clean garbled
Tolerance	
PB	: 2% by weight
Triage	: 3% by weight

3. Robusta Parchment C

Sieve Standard	: Minimum 75% by weight retention on a sieve with round holes of 5.50mm (Screen 14). 100% by weight shall be retained on a sieve with round holes of 5.00mm (Screen 13).
May include	: Triage small whole beans of the prescribed sieve size, light beans, boat-shaped beans and spotted beans (less than a quarter of a bean surface). It shall not contain more than 2% of Blacks/Browns or Bits.

4. Robusta Parchment Blacks/Browns

Sieve Standard	: 100% by weight retention on a sieve with round holes of 5.00mm (Screen 13).
May include	: Blacks/ dark brown beans, damaged beans such as bleached (spongy) beans, insect-damaged beans, spotted (more than a quarter of a bean surface) beans, stinker and sour beans.

5. Robusta Parchment Bits

Sieve Standard	: 100% by weight shall pass through a sieve with round holes of 5.00mm (Screen 13).
Garbling Status	: Ungarbled
May contain	: Broken beans of less than 1/3 of a bean size, Blacks/Browns and defective beans of the prescribed size.

6. Robusta Parchment Bulk

Grading	: Ungraded
Presence of Blacks/Browns/Bits	: Shall not contain more than 2% by weight

II. UNWASHED ROBUSTA - 'ROBUSTA CHERRY'

The grade designations of Robusta Cherry Coffee are:

1. ROBUSTA CHERRY PB
2. ROBUSTA CHERRY AB
3. ROBUSTA CHERRY C
4. ROBUSTA CHERRY BLACKS/BROWNS
5. ROBUSTA CHERRY BITS
6. ROBUSTA CHERRY BULK
7. ROBUSTA CHERRY CLEAN BULK

Quality Specifications

1. Robusta Cherry PB

Sieve Standard	:	No sieve requirement
Garbling Status	:	Clean garbled
Tolerance		
Flats (AB)	:	2% by weight
PB Triage	:	3% by weight

2. Robusta Cherry AB

Sieve Standard	:	Minimum 90% by weight retention on a sieve with round holes of 6.00mm (Screen 15). Not more than 1.5% by weight shall pass through a sieve with round holes of 5.50mm (Screen-14).
Garbling Status	:	Clean garbled
Tolerance		
PB	:	2% by weight
Triage	:	3% by weight

3. Robusta Cherry C

Sieve Standard	:	Minimum 75% by weight retention on a sieve with round holes of 5.50mm (Screen 14). 100% by weight shall stand on a sieve with round holes of 5.00mm (Screen 13).
May include	:	Triages small whole beans of the prescribed sieve size, light beans, boat-shaped beans and spotted beans (Less than a quarter of a bean surface). It shall not contain more than 2% of Blacks/Browns or Bits.

4. Robusta Cherry Blacks/Browns

Sieve Standard : 100% by weight retention on a sieve with round holes of 5.00mm (Screen 13).

May include : Black/dark brown beans, damaged beans such as bleached (spongy) beans, insect-damaged beans, spotted (more than a quarter of a bean surface) beans, fungal-damaged beans, sour and greens.

5. Robusta Cherry Bits

Sieve Standard : 100% by weight shall pass through a sieve with round holes of 5.00mm (Screen 13).

Garbling Status : Ungarbled

May contain : Broken beans of less than 1/3 of a bean in size, Blacks/Browns and defective beans of the prescribed size.

6. Robusta Cherry Bulk

Grading : Ungraded

Presence of Black/Browns/Bits : Shall not contain more than 10% by weight.

7. Robusta Cherry Clean/Bulk

Grading : Ungraded

Shall be free from : Blacks/Brown/Bits

B. PREMIUM GRADES

ARABICA COFFEE

I. WASHED ARABICA - 'PLANTATION'

Quality Specifications

1. Plantation AA

Sieve Standard : Minimum 90% by weight retention on a sieve with round holes of 7.10mm (Screen 18). 100% shall stand on a sieve with round holes of 6.65mm (Screen 17). The 10% beans passing through the sieve of 7.10mm and standing on the sieve of 6.65mm shall be whole beans.

Garbling Status : Clean garbled

Tolerance
PB : 2% by weight

2. Plantation PB Bold

Sieve Standard	:	100% by weight retention on a sieve with oblong holes of 4.75mm (Screen 12 oblong).
Garbling Status	:	Clean garbled
Tolerance		
AB	:	2% by weight
PB Triage	:	2% by weight

II. UNWASHED ARABICA - 'ARABICA CHERRY'

Quality Specifications

1. Arabica Cherry AA

Sieve Standard	:	Minimum 90% by weight retention on a sieve with round holes of 7.10mm (Screen 18). 100% retention on a sieve with round holes of 6.65mm (Screen 17).
Garbling Status	:	Clean garbled
Tolerance		
PB	:	2% by weight
Triage	:	1% by weight

2. Arabica Cherry A

Sieve Standard	:	Minimum 90% by weight retention on a sieve with round holes of 6.65mm (Screen 17). 100% by weight shall stand on a sieve with round holes of 6.00 mm (Screen 15).
Garbling Status	:	Clean garbled
Tolerance		
PB	:	2% by weight
Triage	:	2% by weight

3. Arabica Cherry PB Bold

Sieve Standard	:	100% by weight retention on a sieve with oblong holes of 4.75mm (Screen 12 oblong).
Garbling Status	:	Clean garbled
Tolerance		
AB	:	2% by weight
PB Triage	:	2% by weight

ROBUSTA COFFEE

I. WASHED ROBUSTA - 'ROBUSTA PARCHMENT'

Quality Specifications

1. Robusta Parchment A

Sieve Standard : Minimum 90% by weight retention on a sieve with round holes of 6.65mm (Screen 17). 100% shall stand on a sieve with round holes of 6.00mm (Screen 15).

Garbling Status : Clean garbled

Tolerance
PB : 2% by weight
Triage : No tolerance

2. Robusta Parchment PB Bold

Sieve Standard : 100% by weight retention on a sieve with oblong holes of 4.50mm (Screen 11 oblong).

Garbling Status : Clean garbled

Tolerance
AB : 2% by weight
Triage : 2% by weight

II. UNWASHED ROBUSTA - 'ROBUSTA CHERRY'

Quality Specifications

1. Robusta Cherry AA

Sieve Standard : Minimum 90% by weight retention on a sieve with round holes of 7.10mm (Screen 18). 100% retention on a sieve with round holes of 6.65mm (Screen 17).

Garbling Status : Clean garbled

Tolerance
PB : 2% by weight
Triage : 1% by weight

2. Robusta Cherry A

Sieve Standard : Minimum 90% by weight retention on a sieve with round holes of 6.65mm (Screen 17). 100% by weight shall stand on a sieve with round holes of 6.00mm (Screen 15).

Garbling Status : Clean garbled

Tolerance
PB : 2% by weight
Triage : 2% by weight

3. Robusta Cherry PB Bold

Sieve Standard : 100% by weight retention on a sieve with oblong holes of 4.50mm (Screen 11 oblong).

Garbling Status : Clean garbled

Tolerance
AB : 2% by weight
PB Triage : 2% by weight

C. SPECIALTY COFFEES

I. MYSORE NUGGETS EXTRA BOLD

Arabica Plantation (Washed Coffee)

Region of Growth : Shall be prepared from Plantation A coffee of Mysore, Coorg, Bababudan, Biligiris and Shevaroy.

Sieve Standard : Minimum 90% retention on a sieve with holes of 7.50mm (Screen 19). 100% retention on a sieve with holes of 6.65mm (Screen 17). The 10% beans passing through the sieve of 7.5mm and standing on the sieve of 6.65mm shall be whole beans.

Processing /
Garbling Standard : Medium to well polished, clean garbled.

Free from : PB, Broken (inclusive of Triage and Elephant beans) or any extraneous matter. Defectives including bleached and spongy beans, Blacks, Browns, insect-damaged beans, fungal-damaged beans and pulper cuts.

II. ROBUSTA KAAPU ROYALE

Robusta Parchment (Washed coffee)

Region of Growth : Shall be prepared from Robusta Parchment AB Coffee of Mysore, Coorg, Travancore, Wayanad, Shevaroy, Pulneys and Bababudan Regions.

Sieve Standard : Minimum 90% retention on a sieve with holes of 6.70mm (Screen 17). 100% retention on a sieve with holes of 6.00mm (Screen 15). The 10% beans passing through the sieve of 6.70mm and standing on the sieve of 6.00mm shall be whole beans.

Processing / Garbling Standard	: Medium to well polished, clean garbled.
Free from	: PB, Broken (inclusive of Triage and Elephant beans) or any extraneous matter. Defectives including bleached and spongy beans, unwashed beans, Blacks, Browns, insects - damaged beans, fungal-damaged beans and pulper cuts.

III. MONSOONED MALABAR COFFEES

A. Monsooned Malabar Arabica Coffees (Prepared from Arabica cherry coffee)

The grade designations of Monsooned Malabar Arabica Coffees are:

1. MONSOONED MALABAR AAA
2. MONSOONED MALABAR AA
3. MONSOONED MALABAR A
4. MONSOONED MALABAR ARABICA TRIAGE

1. Monsooned Malabar AAA

Sieve Standard : Minimum 90% by weight retention on a sieve with round holes of 7.50 mm (Screen 19). Not more than 1.5% by weight shall pass through a sieve with round holes of 7.10 mm (Screen 18).

Garbling Status : Clean garbled

Tolerance

Triage

BBB

: Maximum 2% by weight

: Nil

2. Monsooned Malabar AA

Sieve Standard : Minimum 90% by weight retention on a sieve with round holes of 7.10 mm (Screen 18). Not more than 1.5% by weight shall pass through a sieve with round holes of 6.70 mm (Screen 1).

Garbling Status : Clean garbled

Tolerance

Triage

BBB

: Maximum 2% by weight

: Nil

3. Monsooned Malabar A

Sieve Standard : Minimum 75% by weight retention on a sieve with round holes of 6.70mm (Screen 17). Not more than 1.5% by weight shall pass through a sieve with round holes of 6.00 mm (Screen 15).

Tolerance	
Triage	: Maximum 3% by weight
BBB	: Nil

4. Monsooned Malabar

Arabica Triage	
Sieve Standard	: Minimum 90% by weight retention on a sieve with round holes of 6.00mm (Screen 15).
Tolerance	
BBB	: 3%

B. Monsooned Malabar Robusta Coffees

(Prepared from Robusta Cherry Coffee)

The grade designations of Robusta Monsooned Malabar Coffees are:

1. MONSOONED MALABAR ROBUSTA RR
2. MONSOONED MALABAR ROBUSTA TRIAGE

1. Monsooned Malabar Robusta RR

Sieve Standard	: Minimum 90% by weight retention on a sieve with round holes of 7.10mm (Screen 18). Not more than 1.5% by weight shall pass (Screen 17).
Garbling Status	: Clean garbled
Tolerance	
Triage	: Maximum 3% by weight
BBB	: Nil

2. Monsooned Malabar Robusta Triage

Sieve Standard	: Minimum 90% by weight retention on a sieve with round holes of 6.00mm (Screen 15)
Tolerance	
BBB	: 3%

D. MISCELLANEOUS GRADES

1. LIBERIA BULK (Bulk coffee from Liberica)

Grading	: Ungrade
Presence of Blacks Browns/Bits	: Shall not contain more than 20% by weight.

2. EXCELSIA BULK (Bulk Coffee from Excelsia)

Grading	:	Ungraded
Presence of Blacks Browns/Bits	:	Shall not contain more than 20% by weight.

GLOSSARY

Arabica Cherry	:	Coffee obtained by harvesting and drying Arabica coffee fruits.
Arabica Parchment	:	Coffee obtained by harvesting, pulping and washing Arabica coffee fruits.
Bean	:	The seed inside the coffee fruit.
Bits	:	Broken coffee beans of less than 1/3 of a bean size.
Blacks	:	Beans with more than a quarter of a bean surface black, deep blue or dark brown.
Bleached	:	Coffee beans that have lost the characteristic colour and have turned whitish due to the presence of high moisture insitu.
Blotchy Beans	:	This is due to defective drying of coffee; as a result, the colour of the beans is far from uniform.
Boat-shaped	:	Beans whose two ends curve upwards and appear boat shaped.
Browns	:	Beans that are brown in colour.
Cherry Coffee	:	Coffee obtained by harvesting and drying coffee fruits. This type of coffee is called unwashed or natural coffee.
Clean garbled	:	Grade of coffee having stringent sorting standards, which make it completely free from defective beans.
Damaged	:	Includes bleached beans (spongy), spotted beans (more than a quarter of a bean surface), insect / fungal-damaged beans, stinkers and sour bean.
Defective Beans	:	Beans that do not conform to the normally accepted standards of good beans.
Defects in Coffee	:	Comprise husk fragment, piece of parchment, malformed bean, insect-damaged bean, cherry in husk, bean in parchment, black bean, partly black bean, immature bean, spongy bean, white bean, stinker bean, sour bean, blotchy bean, foxy bean, brown bean, withered bean, mouldy bean and pulper-nipped bean.
Dry Process	:	Treatment consisting of drying coffee cherries followed by mechanical removal of the dried pericarp to produce Cherry Coffee.
Elephant Beans	:	Assembly of beans (usually two, at times more) resulting from false poly-embryony. They are beans of irregular shape having two or more parts, closely locked together, which may separate either in the peeler or during roasting.

Excelsia	: A species of coffee.
Extraneous matter	: Materials not related to coffee. (Ref: Foreign matter)
Flats	: Coffee bean with one perceptibly flat face.
Foreign matter	: Mineral, animal or vegetable matter not originating from coffee. Dried cherry, rock/stones, sticks, coffee skin, husk etc. Also covered under this term.
Foxy Bean	: A coffee bean which is rusty or reddish in colour due to either harvesting or overripe fruits, under to over fermentation of the parchment, or insufficient washing.
Fungal-damaged	: Beans damaged by fungal (mould) infestation.
Garbling	: The process of removal of beans, parts of beans or defective beans that do not conform to the respective grade standards.
Gleanings	: This term applies to collection of coffee fruits and beans found lying on the ground underneath coffee bushes. After the last round of harvesting, gleaning is taken up.
Grade	: A measure of quality agreeing with a standard or varying from it according to certain fixed differences.
Grading	: The process of classifying coffee beans into specified grades based their physical characteristics. This process is also called sizing, as the beans are separated by machines according to their size and shape, into the various grades of coffee.
Greens	: Immature beans especially with a greenish colour.
Immature beans	: Coffee harvested before it is physiologically matured.
Insect damaged beans	: Beans damaged internally or externally by insect attack.
Liberia	: Coffee obtained from <i>Coffea Liberica</i> .
Malabar	: A region in Kerala where Robusta coffee is cultivated.
Monsooned Coffee	: Green coffee beans, obtained from unwashed coffee, that have been exposed to humid atmosphere in order to absorb moisture. During this process, the beans swell, and change colour to golden/light brown. This process is carried out in the coastal curing works during the peak of South West Monsoon. This is a special coffee largely consumed by the Scandinavian countries. This coffee is also accepted as a base coffee for espresso beverage especially in the United States.
Mouldy Beans	: Coffee beans showing mould growth visible to the naked eye or evidence of attack by mould.
Mysore	: A district in Karnataka. However, as a coffee district, this region also comprises Hassan and Chikmagalur.
Natural Coffee	: Cherry Coffee. Coffee produced by the dry processing of the fruits.
Parchment Coffee	: Coffee beans obtained after coffee fruits are subjected to pulping, fermentation and washing. Coffee beans at this stage will be wrapped in the endocarp (parchment).

Pea Berry	: Coffee bean of nearly ovaloid form resulting from the development of a single ovule in the fruit, as against the usual two ovules developing into two seeds
Plantation Coffee	: A term used for Arabica Parchment Coffee.
Polishing	: Removal of the silver skin adhering to the coffee beans.
Pulper cuts	: Beans that get cut or bruised when coffee is pulped in a pulper. These beans will be usually with brown or black marks.
Pulper-nipped Bean	: Syn: Pulper cuts
Shell	: Part of an elephant bean with a concave surface.
Sour Beans	: Coffee beans deteriorated by fermentation, with a very reddish colour and producing a sour taste when roasted and infused.
Spongy Beans	: Beans of cork like texture. These beans will be generally whitish in colour.
Spotted Beans	: Bean having less than half of its surface black, blue or brown in colour.
Stinker Beans	: Stinker beans are generally caused due to prolonged fermentation. Beans adhering to the pulper vats, if not cleaned meticulously, become stinkers. Stinker bean when crushed or cut emanates a very unpleasant odour. It produces a very unpleasant taste in the cup when brewed and tasted.
Strippings	: Coffee berries that are indiscriminately harvested along with twigs etc. This type of picking is normally resorted to at the end of picking season.
Tolerance	: A permissible percentage of other grades in the said main grade.
Triage	: Consists of round small beans, spotted beans, elephant beans, pales, pulper cuts, dried and shrivelled beans, broken beans of not less than 1/3 of a bean in size.
Unwashed Coffee	: Syn.: Dry processed Coffee Green Coffee prepared by dry processing of the fruit. The term natural coffee also is used for unwashed coffee.
Washed Coffee	: Coffee processed by wet method.
Washing	: A technique intended to remove all traces of the mucilaginous mesocarp from the surface of the parchment.
Wet Process	: Treatment of coffee fruits consisting of mechanical removal of the exocarp in the presence of water, removal of all the mesocarp (mucilage) by fermentation or other methods, washing followed by drying to produce parchment coffee.
Coffee	: Green coffee prepared by wet processing of the fruit.
White Beans	: Coffee bean that is white in colour and very light in weight.
Withered Beans	: Improperly developed coffee bean that is wrinkled, thin and light in weight.





Coffee Board of India

1, Dr. B.R. Ambedkar Veedhi, Bangalore 560 001, India
Tel: 91-80-2225 0250/2917 www.indiacoffee.org