



Hawaii Coffee Association

PO Box 168, Kealahou, HI 96750

ALOHA HAWAII COFFEE FARMERS!!

The Hawaii Coffee Association invites you to enter our 13th Annual Statewide Cupping Competition!

Please carefully read the rules below and contact us with any questions before making your submission. Due to COVID 19 safety protocols and restrictions surrounding Coffee Leaf Rust, there are several updates and changes to the rules for 2022. We want to make sure that every coffee entered is compliant and has the best possible chance of moving forward.

Questions about these rules can be directed to Cupping Competition Committee Chair Brittany Horn at brit@pacificcoffeeresearch.com, or call Pacific Coffee Research at (808)-494-2643.

2022 HCA Statewide Cupping Competition Official Rules

The Hawaii Coffee Association Annual Cupping Competition provides an excellent opportunity to promote your coffee to a global audience.

- 1) For each coffee entered, a two pound (2lb) green bean sample must be delivered to one of the official drop-off locations listed below between April 1, 2022 - April 29, 2022.
- 2) All samples must be accompanied by proof of payment of the entry fee (\$75.00 per sample), and a completed entry form listing the farm's full contact information for the owner of the sample (not just the person dropping off the sample).
- 3) Hawaii Department of Agriculture (HDOA) certification is *not required* for coffees entered into the competition. However, only samples which meet the following criteria will be cupped:
 - A. Moisture must be in the range of 9% - 12%.
 - B. Total physical defects must be less than 15%. A bean affected by less than 2 pinholes by insect damage shall be scored as 1/5 full imperfection.

Entries received that do not meet these minimum requirements will not be cupped and will be disqualified.
- 4) Each Farm is allowed a maximum of three entries; however, each entry must be **unique** (details explaining this below) and only one entry will be eligible for an Award.

All samples submitted from a single Farm must be **unique** in that they are differentiated by either **variety, cultivation method, or processing method**. Definitions of acceptable differentiation within these categories are listed below:

- A. **Variety:** Meaning differences in genetic variety of the coffee plant. Examples of Arabica varieties more commonly grown in Hawai'i include but are not limited to: Typica or Kona Typica or Guatemala Typica, Bourbon, Maragogype, Mokka, SL-28, SL-34, Pacamara, Caturra, Catuai, etc. Arabica is not a coffee variety, it is a Species.
- B. **Cultivation Method:** This refers to Conventional vs Organic growing method. Only samples which are certified organic by the USDA or another recognized standards organization will be accepted as Organic, otherwise the sample will be considered Conventional. Any details provided on the entry form regarding

cultivation method *will be published along with the final scores*; however, for purposes of differentiating coffees within a TMK only coffees with provable certification will be considered “Organic”.

C. **Processing Method:**

For the purposes of this competition the only accepted processing method designations are:

1. Fruit-Dried (“natural process”, coffee dried in whole fruit)
2. Pulp-Dried (“honey process”, coffee dried in pulp with skin removed),
3. Parchment-Dried (“washed process”, coffee dried in parchment with skin and pulp removed by fermentation, demucilage, or any other method of pulp removal), and
4. Seed-Dried (“wet-hulled process”, coffee dried as a bare seed with skin, pulp, and parchment removed prior to drying).

Within these four main categories of processing method, there will be no distinction between one variant of the method and another. For example: if two samples are submitted from the same Farm and both are processed by removing the skin and pulp before drying (Washed method), yet one is inoculated with a specific yeast strain, then these two samples will be considered identical and one must be withdrawn from the competition.

When scores are published, the processing method will be noted as either “fruit-dried”, “pulp-dried”, “parchment-dried”, or “seed-dried”. Any additional details provided (i.e. added yeast strains, fermentation times/types, etc.) will be published with the scores, but will not be considered when determining the sample’s eligibility for entry into the competition.

5) HCA has elected to evaluate and score all coffees in a single division to emphasize that this competition is meant to reward creativity and to showcase the best coffees Hawaii has to offer.

All cupping reports will be logged in Cropster Cup software and distributed to entrants.

Final Rankings:

All coffees will be scored using the SCA Scoring system. Coffees are evaluated on fragrance and aroma, flavor, acidity, aftertaste, body, balance, overall cup experience, presence of sweetness, lack of defect, and uniformity.

Final scores will be an average of judges’ scores and published to one-hundredth of a point (i.e. 84.25).

Coffees receiving the same score to two decimal-points of precision will be considered tied.

A Grand Champion Prize will be awarded to the sample receiving the highest average score overall.

Additionally, Awards plaques will be distributed to the top ten scoring coffees overall.

Awards will also be issued to the three coffees with the highest average scores in each HDOA-recognized district where there are six or more entries. For districts with five or less entries, only the top scoring coffee will receive an award.

Recognized Districts:

- Hamakua
- Hawai‘i
- Ka‘u
- Kaua‘i
- Kona
- Maui
- Moloka‘i
- O‘ahu

6) The ten highest-scoring coffees and top scoring coffees in each recognized district will be announced on Friday, May 20th at the 2022 Annual HCA Conference Cupping Competition Awards Ceremony. **Award plaques will not be available at the conference but will be distributed within four weeks of the announcement, depending on**

manufacturing lead times. In the event of a tie at any of the top-ten scores, all coffees with that score will be announced as tied with that score.

7) The score and ranking of all coffees receiving an average score of 80.0 and above (the minimum score to be considered a specialty coffee) will be publicly released. There will be no release or identification of coffees scoring lower than 80.0.

8) All entries will receive a digital report listing the rank, score, and additional aspects (negative or positive) that the cuppers detected in coffee submissions. Printed reports will be made available *only on request*. The top 25 coffees will receive a printed certificate with their final score. **Reports and certificates will be mailed and/or emailed within two weeks after the awards announcement. Award plaques will be mailed out within four weeks after the announcement (depending on manufacturing lead times).**

9) **Coffee Leaf Rust Shipping Protocol:** In October 2020, Coffee Leaf Rust was identified and confirmed on Maui and Hawai'i Island. CLR is now confirmed on all major islands. New restrictions have been put in place for inter-island shipping of green coffee. PCR has all necessary permits in place with HDOA to accept green samples and will retain green samples in our lab until roasted.

All samples must be double bagged in clear plastic and sprayed with 70% isopropyl alcohol prior to inspection and/or shipping. We recommend calling your local HDOA Plant Quarantine Branch to schedule inspection.

- Hilo 974-4141
- Kona 326-1077
- Maui 873-3962
- OGG Airport Office 872-3848
- Kauai 241-7135
- Oahu 832-0566
- HNL Airport Office 837-8413

-Shipping, Delivery & Payment Instructions-

- **ALL ENTRIES MUST BE RECEIVED BETWEEN April 1, 2022 and April 29, 2022 at 4 pm**
- **SUBMISSIONS MUST INCLUDE A COPY OF YOUR REGISTRATION FORM AND PROOF OF PAYMENT.**
- **GREEN SAMPLES MUST BE DOUBLE BAGGED AND SPRAYED WITH 70% ISOPROPYL ALCOHOL**
- **IF COFFEES ARE BEING SHIPPED, THEY MUST BE INSPECTED BY YOUR LOCAL HDOA PQB BRANCH. WE SUGGEST CALLING AND MAKING AN APPOINTMENT.**
 - **Hilo 974 4141**
 - **Kona 326 1077**
 - **Maui 873 3962**
 - **OGG Airport Office 872-3848**
 - **Kauai 241 7135**
 - **Oahu 832 0566**
 - **HNL Airport Office 837 8413**

ENTRIES SHOULD BE SHIPPED TO:

PACIFIC COFFEE RESEARCH
PO Box 1969
Kealahou, HI 96750

MAUI COFFEES MAY BE DELIVERED TO:

Maui Oma Coffee Roasting Co.
296 Alamaha St #J
Kahului, HI 96732
Monday-Friday 9 am - 4 pm

HAWAII ISLAND COFFEES MAY BE DELIVERED TO:

Greenwell Farms - Main Office
81-6581 Mamalahoa Hwy
Kealahou, HI 96750
Monday - Friday 8 am - 4 pm

- Entry registration forms, rules & procedures, and payment information are available online at www.hawaiicoffeeassociation.com.
- Payment can be made by credit-card online or by mailing a check to the HCA following online registration. Checks should be made to Hawaii Coffee Association and sent to PO Box 168 Kealahou, HI 96750
- **Pacific Coffee Research is unable to accept payments.**
- Mailing addresses, entry forms, a copy of these rules and procedures, and payment information are available online at www.hawaiicoffeeassoc.com

Please contact Cupping Competition Committee Chair Brittany Horn at brit@pacificcoffeeresearch.com, or call (808)494-2643 with any questions or comments.

We look forward to a great competition! Ask your neighbors to enter as well!

Mahalo!

The Hawaii Coffee Association