



# Hawaii Coffee Association

PO Box 168, Kealahou, HI 96750

## **ALOHA HAWAII COFFEE FARMERS!!**

The Hawaii Coffee Association invites you to enter our 14th Annual Statewide Cupping Competition!

Please carefully read the rules below and contact us with any questions before making your submission. Due to new restrictions for Coffee Leaf Rust, there are a few updates and changes to the rules for 2023. We want to make sure that every coffee entered is compliant.

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

### **2023 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 Monday April 10, 2023 - Monday May 1, 2023
- 2) All samples should be accompanied by proof of payment of the entry fee (\$100.00 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.

Multiple entries from the same Farm/Entrant must be **unique** in that they are differentiated by either variety, cultivation method, processing method, or processed with a commercial inoculant. 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 will be Fruit-Dried (“natural process”, coffee dried in whole fruit), Pulp-Dried (“honey process”, coffee dried in pulp with skin removed), Parchment-Dried (“washed process”, coffee dried in parchment with skin and pulp removed by fermentation, demucilager, or any other method of pulp removal), and Seed-Dried (“wet-hulled process”, coffee dried as a bare seed with skin, pulp, and parchment removed prior to drying).
- D. **Commercial Inoculants:** Entrants may also choose to differentiate their submissions by inoculating the coffee with commercial inoculants/yeast/bacteria.
- For example, it would be acceptable for one entity (farm) to enter the following submissions: Kona-Typica Parchment Dried processed **without** commercial inoculants and a Kona-Typica Parchment Dried **with** commercial inoculants as they will be considered two differentiated entries. It is not acceptable to enter two identical varieties with the same cultivation and processing methods, both inoculated but with varying fermentation times.

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.

Evaluation of samples will be conducted in one consecutive round consisting of no more than 6 tables of 6 samples (36 coffees total) per day. All coffee samples will be cupped over 3 days. 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 judges scores and published to one-hundredth of a point (ie. 84.25).

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, the top coffee will receive an award.

**Recognized Districts:**

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

6) Scores will be calculated to two decimal-points of precision, e.g. 84.25. Coffees receiving the same score to two decimal-points of precision will be considered tied.

7) The award winning coffees will be announced on Friday, June 16 at the 2022 Annual HCA Conference Cupping Competition Awards Ceremony held at the Kauai Beach Resort. HCA will publish a release to the press for the competition awards the day after the announcement is held.

The cupping competition will run in a closed event at the Pacific Coffee Research cupping lab in Kona from May 12-14 to provide enough lead time to have award plaques made available at the Awards Ceremony. If one of your entries is eligible for an award, we will notify you ahead of time.

8) 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.

9) 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*. **Reports will be mailed and/or emailed within two weeks after the awards announcement.**

10) **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 BY Monday May 1, 2023 at 4 pm**
- **SUBMISSIONS MUST INCLUDE A COPY OF YOUR REGISTRATION FORM AND PROOF OF PAYMENT.**
- **GREEN SAMPLES MUST BE BAGGED IN PLASTIC 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-Thursday 8 am - 3 pm  
Friday 8 am - 12 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](http://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](http://www.hawaiicoffeeassoc.com)

Please contact Cupping Competition Committee Chair Brittany Horn at [brit@pacificcoffeeresearch.com](mailto: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

### -Disclosure-

Pacific Coffee Research is a third party certified cupping lab contracted by the Hawaii Coffee Association to manage the logistics of the Annual Cupping Competition and strictly adhering to the rules outlined above. PCR is not responsible for the publication of rules, registration, or cupping scores to the HCA Website, nor is PCR responsible for collecting payment for competition registrations. PCR is not responsible for lost or stolen green coffee submissions that are mailed or dropped off.