



Hawaii Coffee Association

PO Box 168, Kealahou, HI 96750

ALOHA HAWAII COFFEE FARMERS!

The Hawaii Coffee Association invites you to enter our 11th Annual Statewide Cupping Competition.

Please carefully read the rules below and contact us with any questions before making your submission. There are some new changes to the rules for 2019, so 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 Brian Webb at brian@pacificcoffeeresearch.com, or call Pacific Coffee Research at (808)495-1774.

2019 HCA Statewide Cupping Competition Official Rules

- 1) For each coffee entered, a four-pound (4lb) sample must be delivered to one of the official drop-off locations listed below between March 15th, 2019 and May 31st, 2019.
- 2) All samples must be accompanied by proof of payment of the entry fee (**\$50.00 per sample**), and a completed entry form listing the farm's TMK number, full contact information for the owner of the sample (not just the person dropping off the sample!). The TMK number associated with the sample must be fully owned by the entrant as of the deadline for submissions (May 31st, 2019).
- 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: moisture reading at the time the sample is delivered must be in the range of 9% - 12%, and total physical defect count must be less than 20%. *Entries received that do not meet these minimum requirements will not be cupped and will be returned to the owner.*
- 4) Each Farm, Business, or TMK number is allowed a maximum of three entries; however, each entry from the same TMK must be unique. Entries from the same TMK must be differentiated by either **varietal, cultivation, or processing method**, and **NOT** solely by bean type (e.g. type I or type II (peaberry)) or grade (e.g. Extra Fancy, Fancy, #1, Select, Prime).

As in previous years, a maximum of three samples may be entered for a single TMK number. However, *only one sample will be eligible to move on to the semifinal and final rounds of the competition.* Up to three samples submitted from a single TMK and meeting the requirements specified in Section 3 of these rules will be cupped in the preliminary round and notes will be recorded and returned to the entrant, but only the top-scoring sample out of the three will be eligible to move on to the semifinal round of the competition.



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Additionally, all samples submitted from a single TMK number must be 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 include Typica, Bourbon, Caturra, Catuai, etc. For example: if a producer grows Typica, Caturra, and Maragoype on the same TMK, coffees from each of these plants may be submitted as unique entries from that particular TMK.
- 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 Natural (coffee dried in whole fruit), Pulp-Natural (coffee dried in pulp with skin removed), Washed (coffee dried in parchment with skin and pulp removed by fermentation, demucilager, or any other method of pulp removal), and Wet-Hulled (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 TMK and both are processed by removing the skin and pulp before drying (Washed method), then these two samples will be considered identical and one must be withdrawn from the competition.

When scores are published, processing method will be noted as either "Natural", "Washed", "Pulp-Dried", or "Wet Hulled". 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.

Evaluation of samples will be conducted in three consecutive rounds using Cropster Cup accessed on tablet computers to allow instantaneous processing of scores and notes.

Preliminary Round: All eligible samples will be identified by randomly generated three-digit numerical code and cupped by the judges to determine ranking from highest to lowest scoring. The top 30, or 33% of all entries (whichever is lesser) will be evaluated a second time in the Semi-Final Round.



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Semi-Final Round: Each sample in the Semi-Final Round will be assigned a new code so as not to be identifiable from the Preliminary Round. Samples will be evaluated by the judges and ranked from highest to lowest-scoring. The top 10 will be evaluated again in the Final Round.

Final Round: Each sample selected for the Final Round will again be assigned a new unique code. All samples will be evaluated by the judges and ranked from highest to lowest-scoring.

Final Rankings: The final score for each sample will be determined by the average of the scores from each session in which that sample was evaluated. This means that regardless of whether a sample progresses to the Semi-Final or Final Round of cupping, the sample's final score may or may not be high enough to place it in the top 10 overall.

Any sample which is not selected to be cupped in the Semi-Final Round, but which receives a Preliminary Round score higher than the lowest average score among samples evaluated during the Semi-Final Round will be cupped again and the resulting average score will be used to determine that sample's eligibility to move to the Final Round.

Any sample which is not selected to move on to the Final Round, but which receives an average score after the Semi-Final Round higher than the lowest average score among samples evaluated in the Final Round will be cupped again and the resulting average score will be used to determine that sample's final ranking.

A Grand Champion Prize will be awarded to the sample receiving the highest average score 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 four or five entries, the top two coffees will receive awards. For districts with three or fewer entries, the coffee with the highest average score from that district will receive an award.

Recognized districts include:

Hamakua

Hawai'i

Ka'u

Kaua'i

Kona

Maui

Moloka'i

O'ahu

7) Scores will be calculated and published to two decimal-points of precision, (e.g. 93.67). Coffees receiving the same score to two decimal-points of precision will be considered tied.

8) The ten highest-scoring coffees will be announced at the 2019 HCA conference, and the champions in each district will receive an award. 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.



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9) 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.

10) All entries will receive a digital report listing the rank, score, and additional aspects (negative or positive) that the cuppers detected in your coffee. Printed reports will be made available *only on request*. The top 30 coffees will receive a printed certificate with their score.

11) The announcement of the winners, awards, and rankings, along with distribution of certificates will occur at the 2019 HCA Conference. **Cupping entrants will receive a \$50.00 discount on their conference registration, one per farm.**

ALL ENTRIES ORIGINATING ON HAWAI'I ISLAND OR O'AHU MUST BE DELIVERED TO THE OFFICES OF PACIFIC COFFEE RESEARCH, INC BEFORE May 31st, 2019. ENTRIES MAY BE SHIPPED TO

**PACIFIC COFFEE RESEARCH
PO Box 1969
Kealakekua, HI 96750**

DELIVERIES MADE IN-PERSON CAN BE DROPPED OFF AT PACIFIC COFFEE RESEARCH at **Pacific Coffee Research, Inc.**

83-5308a Mamalahoa Hwy

Captain Cook, HI 96704

(mile marker 106 in Honaunau, right next door to Big Jake's BBQ, in the old Poke Shack building)

DROP-OFFS AT PCR WILL ONLY BE ACCEPTED ON THE FOLLOWING DATES:

THURSDAY, APRIL 4 – 10AM-2PM

THURSDAY, APRIL 18 – 10AM-2PM

THURSDAY, MAY 2 – 10AM-2PM

THURSDAY, MAY 16 – 10AM-2PM

THURSDAY, MAY 30 – 10AM-2PM

FRIDAY, MAY 31 – 10AM - 4PM

ALL OTHER ENTRIES SHOULD BE DELIVERED TO:

Maui Oma Coffee Roasting Co.

296 Alamaha St #J

Kahului, HI 96732

OR MAILED TO:



Hawaii Coffee Association

PO Box 168, Kealahou, HI 96750

**Maui Oma Coffee Roasting Co.
PO BOX 637 Puunene
HI 96784**

Registration of entries will be available online-only at www.hawaiicoffeeassociation.com. Payment can be made by credit-card online, or by mailing a check to the HCA following online registration. *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.

ALL ENTRIES MUST BE RECEIVED BY MAY 31st, 2019.

Please contact Cupping Competition Committee Chair Brian Webb at brian@pacificcoffeeresearch.com, or call (808)495-1774 with any questions or comments.

We look forward to a great competition! Ask your neighbors to enter as well. See you in July!

Mahalo!
The Hawaii Coffee Association



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2019 HCA Cupping Competition Official Entry Form

FARM NAME:

OWNER NAME:

MAILING ADDRESS:

PHONE NUMBER:

E-MAIL:

DISTRICT, CIRCLE ONE:

Kaua'i O'ahu Moloka'i Maui Kona Ka'u Hamakua Hawai'i

TMK NUMBER:

COFFEE VARIETY:

CULTIVATION METHOD, CIRCLE ONE: Conventional Certified Organic

PROCESSING METHOD, CIRCLE ONE:

Natural Pulp-Natural Washed Wet-Hulled

(Please see Cupping Announcement for descriptions of these fields)

Entry fee is **\$50.00 for EACH entry.**

Credit card payments must be made online at www.hawaiicoffeeassociation.com.

Checks must be made payable to and mailed to

Hawaii Coffee Association
PO Box 168
Kealahou, HI 96750

Payment cannot be accepted at Pacific Coffee Research, Inc..



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Cupping entrants receive a \$50.00 discount on conference registration.

By default, all reports will be emailed to entrants after the announcement of the winners. If you would like to also receive a printed copy of your report by mail, please check here ____

For **EACH** entry, send four (4) pounds of green coffee and a completed entry form (this form) to:

Pacific Coffee Research, Inc.
PO Box 1969
Kealahou, HI 96750

-OR-

Deliver in-person (only on the dates specified below) to:

Pacific Coffee Research, Inc.
83-5308a Mamalahou Hwy
Captain Cook, HI 96704

(mile marker 106 in Honaunau, right next door to Big Jake's BBQ, in the old Poke Shack building)

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