

HAWAII COFFEE ASSOCIATION

2016 ANNUAL CONFERENCE

GREEN COFFEE STANDARDS

Jeri Kahana

Quality Assurance Division

Hawaii Department of Agriculture

Chapter 4-143, Hawaii Administrative Rules

- Current Green Coffee Standards were amended May 24, 2014
 - Requires Hawaii-grown green coffee be marked with the grade or lower grade
 - Requires coffee be labeled with the geographic region of origin
 - Hawaii
 - Kona
 - Maui
 - Molokai
 - Kauai
 - Hamakua
 - Kau
 - Oahu

Chapter 4-143, Hawaii

Administrative Rules

- Repealed exemptions to mandatory certification
- Increased inspection fee rates and additional copy of an issued certificate
- Established a fee rate for appeal inspection
- Established definition for natural coffee
- Repealed standards for grades of cherry coffee grown in the geographic region of Kona
- Repealed standards for grades of parchment coffee
- Amended standards for grades of green coffee
- Amended defect criteria for coffee beans
- Repealed minimum export requirement for green coffee
- Amended enforcement, penalties and prosecution section

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Chapter 4-143, Hawaii Administrative Rules

- Amended abbreviation section
- Repealed the coffee quality verification program
- Established a Hawaii Natural Prime grade standard
- Established recordkeeping requirement for persons who produce, process transport, or distribute Hawaii-grown coffee



Standards for grades of green coffee

- **EXTRA FANCY**
 - One type, clean, uniform green color, good roasting quality, good aroma and flavor when brewed
 - Not more than 12 imperfections per 300 grams
 - 9-12% moisture
 - Not more than 3% by weight other type beans
 - Minimum size 19 type I beans, provided a larger size may be specified
 - Minimum size 12 type II beans

Standards for grades of green coffee

- **FANCY**
 - One type, clean, uniformly good green color, good aroma and flavor when brewed
 - 9-12 % moisture
 - Not more than 12 full imperfections per 300 grams
 - Not more than 3% other type beans
 - Minimum 18 size, for type I bean, provided larger size may be specified
 - Minimum 12 size for type II beans

Standards for grades of green coffee

- **No. 1**
 - Clean, uniformly good green color, good roasting quality, good aroma and flavor when brewed
 - 9-12 % moisture
 - Not more than 18 full imperfections per 300 grams
 - Not more than 3% other type beans
 - Minimum 16 size for type I beans, provided larger size may be specified
 - Minimum 10 size for type II beans

Standards for grades of green coffee

- **SELECT**
 - Clean, do not impart sour, fermented, moldy, medicinal or other undesirable aromas and flavors when brewed
 - 9-12% moisture
 - Not more than 5% defective beans, including not more than 2% sour, stinker, black or moldy beans that equal full imperfections only
 - May assign a size classification

Standards for grades of green coffee

- **PRIME**
 - Clean, do not impart sour, fermented, moldy, medicinal or other undesirable aromas and flavors when brewed.
 - 9-12% moisture
 - Not more than 20% defective beans*, including not more than 5% sour, stinker, black or moldy beans that equal full imperfections only
 - May be assigned a size classification

Standards for grades of green coffee

- **NO. 3**
 - Clean, do not impart sour, fermented, moldy, medicinal or other undesirable aromas and flavors when brewed
 - 9-12% moisture
 - Not more than 35% defective beans, including not more than 5% black, moldy, sour, or stinker beans that equal full imperfections only
 - Can only be labeled as “Hawaii No. 3”, no specific regional names allowed
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SUNSET DATE

- PRIME GRADE – 20% defects will revert back to 15% defects as of July 1, 2017.
- A bean affected by not more than 2 pinholes caused by insect damage regardless of discoloration associated with the insect damage shall be scored as one-tenth (1/10) of a full imperfection until June 20, 2017. Effective July 1, 2017, defect tolerance shall be one-fifth (1/5) full imperfection.

SUNSET DATE

- Discussion on whether we should allow the Sunset Date to lapse on June 30, 2017 or the allow for another extension.
- Any extension of this date will require an amendment to the Hawaii Administrative Rules.
- Based on agreement by representatives of the various coffee associations, the HDOA will be proceeding with a 3 year extension of the Sunset Date.
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Other Future Considerations for Discussion

- Reinstitute mandatory green coffee certification
 - Will require legislative amendments
 - Request consideration/exemption for small farmer shipping “micro-lots”
- Remove size requirement in Extra Fancy, Fancy and No. 1 grades. Allow for size to be specified with grade.
- Consider a new grading system
 - Reducing the current 6 grades
 - Adopt SCAA standards
 - Remove cupping from grading

Other Future Considerations for Discussion

- Create separate standards for Natural coffee
- Allow for private certifiers who are certified by the HDOA to inspect coffee
- Assist with funding to purchase optical sorters to further remove defects and help improve the overall quality of coffee
- Remove the geographic region designations from the grades and have one “Hawaii” designation.
 - Allow for regional qualifier with the grade statement (i.e. Hawaii Extra Fancy 100% Maui Coffee)
- Conduct market study to determine a coffee blend percentage that everyone can live with