



# Hawaii Coffee Association

PO Box 168, Kealahou, HI 96750

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

The Hawaii Coffee Association invites you to enter our 12th Annual Statewide Cupping Competition & HCA's 1st Remote Cupping Competition.

Please carefully read the rules below and contact us with any questions before making your submission. Due to COVID 19 restrictions and safety protocols, there are several updates and changes to the rules for 2021. 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](mailto:brit@pacificcoffeeresearch.com), or call Pacific Coffee Research at (808)-495-1774.*

### **2021 HCA Statewide Cupping Competition Official Rules**

- 1) For each coffee entered, a three-pound (3lb) sample must be delivered to one of the official drop-off locations listed below between April 20, 2021 and May 21, 2021.
- 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 21, 2021).
- 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 must be in the range of 9% - 12%. A bean affected by less than 2 pinholes by insect damage shall be scored as 1/5 full imperfection, total defects must be less than 15%. *Entries received that do not meet these minimum requirements will not be cupped and will be discarded.*
- 4) Each Farm, Business, or TMK number is allowed a maximum of three entries; however, each entry from the same TMK must be **unique** (details explaining this below) and only one entry will move on from the pre-screening round.

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 pre-screening 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.

For example: If FARM ZYX enters three samples from TMK:123 and three samples from TMK:456, the highest scoring sample from TMK:123 would be eligible to move onto the next round and the highest scoring sample from TMK:456 would be eligible to move onto the next round. All six samples entered from FARM ZYX's two TMKs would receive cupping reports.

Additionally, all samples submitted from a single TMK number 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. If a producer grows Typica, Caturra, and Maragogype 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, demucilage, 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, the 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. All cupping reports will be logged in Cropster Cup software and distributed to entrants.

*Pre-Screening Round:*

Pacific Coffee Research will collect and roast samples in a Mill City 500 gram sample roaster by PCR’s head roaster. Roasted coffee samples will be coded, organized, and blindly cupped by PCR’s Licensed Q-Grader. Coffees will be cupped using SCA cupping methodology in PCR’s SCA/CQI certified lab and screened for defects and/or favorable traits. Top 25 scoring coffees will move to the next round.

*Semi-Final Round:*

Top 25 scoring coffees will be roasted in the Pacific Coffee Research lab. Roasted coffee samples will be coded (with different codes from the Pre-Screening round), organized into five tables, and shipped to cuppers for ***analysis in their own cupping labs***. PCR will distribute 80 gram samples of the roasted coffees to each cupper on the panel. Round deliberation meetings will be 30 minutes over Zoom between each table.

*Final Round:*

Top 10 scoring coffees from the Semi-Final Round will be roasted for a third time in the Pacific Coffee Research lab. Roasted coffee samples will be coded (a third time, with different codes), organized into two tables, and shipped to cuppers for ***final analysis in their own cupping labs***. PCR will distribute 80 gram samples of the roasted coffees to each cupper on the panel (same panel as the Semi-Final round).

**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 for winning coffees will be determined by the average scores from the Semi-Final and Final rounds. Scores from the pre-screening round will not impact final scores.

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:**

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

7) The ten highest-scoring coffees will be announced at the 2021 HCA Virtual Conference, and the champions in each district will be sent 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.

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*. The top 25 coffees will receive a printed certificate with their final score.

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 the Islands of Lana'i and O'ahu. 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 May 21st, 2021**
- **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

### **HAWAII ISLAND COFFEES MAY BE DELIVERED TO:**

Greenwell Farms - Main Office  
81-6581 Mamalahoa Hwy  
Kealahou, HI 96750

- 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)

**ALL ENTRIES MUST BE RECEIVED May 21, 2021 and SUBMISSIONS MUST INCLUDE A COPY OF YOUR REGISTRATION FORM AND PAYMENT. GREEN SAMPLES MUST BE DOUBLE BAGGED AND SPRAYED WITH 70% ISOPROPYL ALCOHOL**

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

Mahalo!

The Hawaii Coffee Association