

RESOLUTION 5 OF 2002. (June 6th) By which it is modified Resolution No. 02 of 2002 of the National Committee of Coffee Growers. **THE NATIONAL COMMITTEE OF COFFEE GROWERS** by his powers and especially by those granted by Law 9 of 1991 and **CONSIDERING** 1. That according to Article 23 of Law 9a of 1991 the National Committee of Coffee Growers is responsible for issuing the legislation to guarantee the quality of exportation coffee that should be complied with by both, the Colombian Coffee Growers Federation and private exporters. 2. That the Colombian Coffee Growers Federation shall monitor the compliance of this legislation and that its rulings shall be subject to appeal before the National Committee of Coffee Growers. **RESOLVES: ARTICLE 1ST.** That the minimum quality requirements to be met to export green coffee are as follows: 1. **Export Excelso.** Large coffee beans mainly flat, even, retained by grade 14 mesh perforations, with a tolerance of one point five per cent (1.5 %) below this mesh, but retained by grade 12 mesh perforations, with the best quality coffee handling and duly selected. This coffee must always have at least a fifty per cent (50%) of beans retained by grade 15 mesh perforations as established by the regulations of the Green Coffee Association of New York City, Inc. 2. **Pea berry.** It is the Excelso coffee with large, medium and small beans retained by grade 12 mesh perforations and duly selected with a tolerance of up to ten per cent (10%) of flat beans. 3. **Moisture content.** Moisture content must not be over twelve per cent (12%) measured by an equipment based on the dielectric constant of coffee, previously calibrated according to the ISO 6673 stove method at one hundred and five (105) degrees centigrade, in a sample with weight of no less than four hundred (400) grams. 4. **Defects.** The classification of export coffee defects is based on the defect chart issued by the Colombian Federation of Coffee Growers, as follows: 4.1 Defects of the first


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group are: full black partial or dry beans, partial or whole sour beans, old yellow or brown beans and amber or buttery beans 4.2 Defects of the second group are: wet beans, moldy beans, faded beans (streaked or whitish), cut or insect damaged beans, over dried or hull beans, broken, deformed, immature, crushed, floater or balsa beans, draughty o shrink beans. 4.3. Analysis Procedure: A five hundred (500) grams sample of green coffee seeds shall be analyzed to classify their defects: The maximum limit allowed shall be: Up to seventy two (72) defective beans per each five hundred (500) grams sample, but without exceeding twelve (12) beans of the first group. **5. Compensation of insect damaged beans:** Beans slightly damaged by insects are accepted when they are over the limits mentioned above, as follows: 5.1 A bean "slightly affected by insects" is defined as the bean with only one perforation, with no visible damage, as dark areas around the perforation, and without an exit hole. 5.2 Up to ten (10) beans of the defects classified in the first group can be replaced by their equivalents in beans with slight insect damage. To classify the quality of the export coffee it is established an equivalence of ten (10) beans with slight insect damage per each defective bean of the first group, to be deduced of the maximum limits established for a five hundred (500) grams sample of green coffee seeds. 5.3 It is allowed up to a maximum of twenty (20) beans of the defects classified in the second group to be replaced by their equivalent in beans with slight insect damage. To classify the quality of the export coffee it is established an equivalence of two (2) beans with slight insect damage per each defective bean of the first group, to be deduced of the maximum limits established for a five hundred (500) grams sample of green coffee seeds. 5.4 As established in numerals 5.1 to 5.3, the sample of five hundred (500) grams of green coffee seeds shall be allowed to have up to two (2) beans of the first group, up to forty (40)


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beans of the second group and up to one hundred and forty (140) beans with slight insect damage. 5.5 Beans of the first group that have insect holes shall remain as part of the first group and the biggest defect shall prevail, i.e., the black, sour, old, amber or buttery beans. 5.6. Beans with more than one insect hole or with a bigger damage (dark spot) shall be quantified as defective beans of the second group. **6. Infestation.** Coffee beans must be completely free from living insects. In the event of having beans with holes made by insects, the FDA (Foods and Drugs Administration) procedures and tolerances shall be applied, if the coffee goes to the USA market, or the ISO's (International Standard Organization) if, as established in the agreement, a critical level of probability is present. **7. Aroma.** Coffee must have its characteristic aroma. In the event of an evident non characteristic aroma, or of any other sign indicating product contamination, such coffee shall not be exportable. **8. Color.** Coffee must have a uniform color. In the event of a combination of colors its exportation shall not be allowed. **9. Cupping Test.** Coffee must have its characteristic flavor and aroma without any defective flavor, as it is the case when it has ferments, chemical products, molds, etc. **10. Additional Marks.** Once the minimum conditions established above are met, the exporter and the final client can freely agree on both, the size of the beans and the amount of defects allowed in the export coffee. These conditions shall not be verified in the quality controls except when the coffee sacks are marked and when it is expressly said that it is a Premium, Supremo, Extra or Maragogipe coffee, as defined below. **10.1 Premium.** It is a coffee of mainly large, flat, even beans retained by grade 18 mesh perforations with a five per cent (5%) tolerance below this mesh, but retained by grade 14 mesh perforations, with the best quality coffee handling and duly selected. **10.2 Supremo** It is a coffee of large, mainly flat, even beans retained


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by grade 17 mesh perforations with a five per cent (5%) tolerance below this mesh, but retained by grade 14 mesh perforations, with the best quality coffee handling and duly selected. **10.3 Extra.** It is a coffee of large, mainly flat, even beans retained by grade 16 mesh perforations with five per cent (5%) tolerance below this mesh, but retained by grade 14 mesh perforations, with the best quality coffee handling and duly selected. **10.4 Maragogipe.** It is the coffee of the quality or of the variety of such a name, with large, medium or small beans retained by grade 17 mesh perforations with a five per cent (5%) tolerance below this mesh, but retained by grade 14 mesh perforations, with the best quality coffee handling and duly selected. **Article 2nd.** This Resolution is in force from the date of its issuing and it repeals all provisions on the contrary, especially those included in resolution, No. 2 of 2002 of the National Committee of Coffee Growers. Issued in Bogotá, on the sixth of June of the year two thousand and two. The President: Rodrigo Munera Zuloaga. The Secretary: Hernando Galindo Mayne. Mdv. "This is a translation of the original document of Resolution 005 of 2002, issued by the National Committee of Coffee Growers."


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