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## **Green coffee — Defect reference chart**

*Café vert — Table de référence des défauts*



Reference number  
ISO 10470:1993(E)

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## Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 10470 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Sub-Committee SC 15, *Coffee*.

Annexes A and B of this International Standard are for information only.

## Introduction

This International Standard provides information as to the main types of defect to be found in green coffee, and a qualitative assessment of their relative contribution to any system of quality grading of green coffees in which they occur.

A more quantitative assessment is not possible, since the assessment of defects is necessarily subjective, being dependent upon the significance to particular consumers or producers of the flavour (after roasting/brewing) and appearance factors, singly or combined, in the type of green coffee concerned.

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## Green coffee — Defect reference chart

### 1 Scope

This International Standard gives a listing in chart form of the main types of defect recognized as being potentially present in green coffee. Each of the main types of commercial green coffee is considered separately, as follows:

- wet-processed Arabica (WPA);
- dry-processed Arabica (DPA);
- dry-processed Robusta (DPR).

The chart gives definitions and characteristics of each defect, together with its likely cause, and its effect on roasting and on brew flavour of the roasted bean.

A qualitative assessment of the effects of the defects on appearance and flavour is also given in terms of their generally accepted significance.

### 2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions

of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 3509:1989, *Coffee and its products — Vocabulary*.

ISO 6667:1985, *Green coffee — Determination of proportion of insect-damaged beans*.

### 3 Definitions

For the purposes of this International Standard, the definitions given in ISO 3509 apply. For the convenience of users of this International Standard, the definitions are repeated here in quotation marks and the clause number is given in brackets.