
Green coffee — Defect reference chart

Café vert — Table de référence des défauts



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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.

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The main task of technical committees is to prepare International Standards. 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.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 10470 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 15, *Coffee*.

This second edition cancels and replaces the first edition (ISO 10470:1993), which has been technically revised. Compared to the previous edition, the presentation has been simplified.

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This corrected version of ISO 10470:2004 incorporates the following corrections:

- in 4.9, the value for the loss of mass for spongy beans has been changed to 0,5;
- in Annex B, the values for loss of mass for spongy beans have been corrected to 0,5 and 1,5.

Green coffee — Defect reference chart

1 Scope

This International Standard provides a chart which lists the main five different categories of defects which are considered to be potentially present in green coffee as marketed throughout the world, whatever its species, variety, and after-harvest processing (wet or dry).

This chart shows the influence of such defects on the loss of mass and on the sensorial concern by using the coefficients (0), (0,5) and (1). Each defect is given one of these values depending on how seriously it affects the above-mentioned characteristics. Thus, the final assessment can become a useful tool for the trading parties involved, and also gives a good indication to the purchaser of the quality of the green coffee concerned.

The definitions can be used to specify terms of bilateral purchasing contracts or to classify coffee lots for their presentation to green coffee buyers or at a stock exchange.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 3509, *Coffee and its products — Vocabulary*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 3509 and the following apply.

3.1

loss of mass

any loss that can occur in the raw material during the coffee processing, bringing at the end an output loss of a coffee lot

NOTE This International Standard assesses the influence of the defects on the loss of mass, taking into account that possibilities to sort out defects exist and are used everywhere. Later revisions will introduce new elements if appropriate techniques are developed to also remove other defects and if special techniques are made available on a broader basis.

3.2

sensorial concern

influence of a defect on the organoleptic properties of the product cup as well as the visual properties of the coffee presented to the final consumer

3.3

normal coffee

beverage that meets consumers' expectations

NOTE Good trade practice agrees that a sound coffee lot is good commercial quality coffee as generally agreed upon, with the ultimate goal of producing a coffee homogeneously constituted by coffee seeds, excluding the categories of defects defined in 3.5.