Physical Assessment

Alpha V1 - September 2023

To learn more, please visit **sca.coffee/value-assessment.**

Based on a 350g sample

SAMPLE No.									
Color	☐ Blue Green	☐ Bluish-Green	☐ Green	☐ Greenish ☐ Yellow-Gre	en	☐ Pale Y	ellow	☐ Yellowish ☐ Brownis	h
Physical Defects	CATEGORY 1	Defect Count	Full Defects	CATEGORY 2		Defect Count	Full Defects	TOTAL GREEN DEFECTS	
	Full Black	(1:1)		Partial Black	(3:1)			_	
	Full Sour	(1:1)		Parial Sour	(3:1)				
	Dried Cherry	(1:1)		Parchment	(5:1)			-	
	Fungus Damage	(1:1)		Floater	(5:1)			-	
	Foreign Matter	(1:1)		Immature / Unripe	(5:1)			-	
	Severe Insect Dar	nage (5:1)		Withered	(5:1)		-	-	
	T . 10 .	10.6		Shell	(5:1)		-	-	
	lotal Catego	ry 1 Defects		Broken / Chipped / Cut			1	-	
				Hull / Husk				-	
Moisture				Slight Insect Damage	(10:1)			-	
Meter calibrated to ISO 6637				Total Category 2 D	efects			-	
%									
Size									
#10 g #11 g #12 g	% #14	g	% #17	g — % #19 — % #20 — g — % #21 —		_ g	%	•	
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Physical Defects	CATEGORY 1	Defect Count	Full Defects	CATEGORY 2		Defect Count	Full Defects		AL GREEN ECTS
	Full Black	(1:1)		Partial Black	(3:1)			_	
	Full Sour	(1:1)		Parial Sour	(3:1)				
	Dried Cherry	(1:1)		Parchment	(5:1)			_	
	Fungus Damage	(1:1)		Floater	(5:1)			_	
	Foreign Matter	(1:1)		Immature / Unripe					
	Severe Insect Dan	nage (5:1)		Withered	(5:1)			_	
				Shell	(5:1)			_	
	Total Catego	ry 1 Defects		Broken / Chipped / Cu	ut (5:1)			_	
	1			Hull / Husk	(5:1)			_	
Moisture				Slight Insect Damage	(10:1)			_	
Meter calibrated to ISO 6637				Total Category 2	? Defects			-	
%									
Size									
#10 g #11 g #12 g	% #14	g	- % #17 <u> </u>	g % #19 g % #20 g % #21		_ g	%		

Extrinsic Assessment

Alpha V.1 - April 2023

Thank you for testing Alpha V1 of the Extrinsic Assessment, one of four assessments to be completed under the SCA's Coffee Value Assessment System.

The SCA anticipates conducting user research on this assessment in August 2023. To learn more, please visit sca.coffee/value-assessment.

SAMPLE No.	SAMPLE No.	SAMPLE No.				
Identity Attributes	Identity Attributes	Identity Attributes				
 Country, Region (or other geographical information) Name of Farm or Co-Op Name of Producer(s) Variety or Varieties ICO Number 		Country, Region (or other geographical information) Name of Farm or Co-Op Name of Producer(s) Variety or Varieties ICO Number				
Processing Attributes	Processing Attributes	Processing Attributes				
Name of Processor(s) Name of Wet Mill or Processing Station Name of Dry Mill Process Type Process Description	Name of Processor(s) Name of Wet Mill or Processing Station Name of Dry Mill Process Type Process Description					
Grading Attributes	Grading Attributes	Grading Attributes				
Size Grade (AA, Supremo, etc.) Other Grade (EP, SHG, SHB, etc.)	Size Grade (AA, Supremo, etc.) Other Grade (EP, SHG, SHB, etc.)	Size Grade (AA, Supremo, etc.) Other Grade (EP, SHG, SHB, etc.)				
Sustainability Attributes	Sustainability Attributes	Sustainability Attributes				
	 ✓ 4C ✓ Fair Trade ✓ Organic ✓ Rainforest Alliance ✓ Regenerative Organic ✓ SMBC Bird Friendly ✓ Second-party Verification Scheme 	 ✓ 4C ✓ Fair Trade ✓ Organic ✓ Rainforest Alliance ✓ Regenerative Organic ✓ SMBC Bird Friendly ✓ Second-party Verification Scheme 				
Other Extrinsic Attributes	Other Extrinsic Attributes	Other Extrinsic Attributes				