

Q ROBUSTA™



COFFEE QUALITY
INSTITUTE®

Q Fine Robusta Standards and Protocols

This information is a result of collaborative work led by Coffee Quality Institute and the Uganda Coffee Development Authority, and is modeled upon practices used for differentiation of arabica coffee by the Specialty Coffee Association. More information on Fine Robusta standards, protocols, education and Q Robusta certified coffees can be found at:

http://www.coffeeinstitute.org/our-work/a_common_language/

☛ Green and Roasted Coffee Standards

PARAMETER		SPECIFICATION	
		Fine Robusta Grade	Premium Robusta Grade
Green grading in 350g	Primary defects	Zero	No specification
	Total defects	No more than 5	No more than 12
	Sample odor	Free of foreign odor	Free of foreign odor
Roast grading in 100g	Quakers	Up to 3	Up to 5
Cupping in 5 cups	Final Score	Minimum of 80.00	Minimum of 80.00

☛ Robusta Sample Preparation for Cupping Standards

PARAMETER		SPECIFICATION
Roasting	Roast time	9-14 minutes
	Roast level in Agtron M-Basic (Gourmet) scale	Whole bean: 48 Ground: 78 ± 1
Grinding	Coffee grind	70-75% through U.S. #20 mesh
Brewing	Number of cups	5
	Water quality	To SCA standard.
	Coffee-to-water ratio	8.75 ± 0.25 g to 150 mL
	Water temperature	93.5°C ± 1.5°C
	Steeping time	4 minutes

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