DUS FDEAS 130

DRAFT UGANDA STANDARD

Second Edition
2019-mm-dd

Green coffee beans — Specification

Reference number
DUS FDEAS 130: 2019

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Draft Uganda Standards adopted by the Technical Committee are widely circulated to stakeholders and the general public for comments. The committee reviews the comments before recommending the draft standards for approval and declaration as Uganda Standards by the National Standards Council.

This Draft Uganda Standard, DUS FDEAS 130: 2019*, Green coffee beans — Specification*, is identical with and has been reproduced from an East African Standard, FDEAS 130: 2019, *Green coffee beans — Specification,* and is being proposed for adoption as a Uganda Standard.

The committee responsible for this document is Technical Committee UNBS/TC 2, *Food and agriculture.*

This second edition cancels and replaces the first edition (US EAS 130:1999), which has been technically revised.

Wherever the words, “East African Standard " appear, they should be replaced by "Uganda Standard."

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FDEAS 130: 2019

ICS 67.140.20

HS 0901.11.00

FINAL DRAFT EAST AFRICAN STANDARD

Green coffee beans — Specification

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EAST AFRICAN COMMUNITY

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Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in the East African Community. It is envisaged that through harmonized standardization, trade barriers that are encountered when goods and services are exchanged within the Community will be removed.

The Community has established an East African Standards Committee (EASC) mandated to develop and issue East African Standards (EAS). The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the public and private sector organizations in the community.

East African Standards are developed through Technical Committees that are representative of key stakeholders including government, academia, consumer groups, private sector and other interested parties. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the Principles and procedures for development of East African Standards.

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

The committee responsible for this document is Technical Committee EASC/TC 002, *Coffee, cocoa, tea and related products.*

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Green coffee beans — Specification

1 Scope

This Final Draft East African Standard specifies requirements, sampling and test methods for green coffee beans. This standard applies to both Arabica (*Coffea arabica L.*) and Robusta (*Coffea canephora*) coffee.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements 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 coffee products — Vocabulary*

ISO 4072, *Green coffee in bags — Sampling*

ISO 4149, *Green coffee — Olfactory and visual examination and determination of foreign matter and defects*

ISO 4150, *Green coffee or raw coffee — Size analysis — Manual and machine sieving*

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

ISO 6673, *Green coffee — Determination of loss in mass at 105 degrees C*

ISO 9116, *Green coffee — Guidelines on methods of specification*

3 Terms and definitions

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

3.1
green coffee beans
raw coffee beans before any further processing

3.2
arabica coffee
coffee of the botanical species *Coffea arabica* L.

3.3
robusta coffee
coffee of the botanical species *Coffea canephora*

3.4
peaberry
coffee bean of nearly ovalid form, resulting from the development of the single seed in the fruit

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4 Requirements

4.1 General requirements

Green coffee beans shall:

a) have a characteristic appearance and colour;

b) be free from foreign odour;

c) be practically free from extraneous and foreign matter; and

d) free from infestation due to insects, fungi and rodents.

4.2 Specific requirements

Green coffee beans shall comply with the specific requirements given in Table 1 when tested in accordance with test methods specified therein.

Table 1 — Specific requirements for green coffee beans

S/N	Characteristic	Maximum limit % m/m	Test method
i.	Moisture content	12.5	ISO 6673
ii.	Insect damage	10	ISO 6667
iii.	Broken beans	5	ISO 4149
iv.	Foreign matter	1	ISO 4149

4.3 Bean sizes

4.3.1 Bean size shall be determined in accordance with ISO 4150 using screen sizes specified in Table 2.

Table 2 — Specifications for round hole screen sizes

S/N	Aperture size mm		Sieve number
	Nominal diameter	Tolerance	
i.	8.00	± 0.09	20
ii.	7.50	± 0.09	19
iii.	7.10	± 0.09	18
iv.	6.70	± 0.08	17
v.	6.30	± 0.08	16
vi.	6	± 0.08	15
vii.	5.60	± 0.07	14
viii.	5.00	± 0.07	12.5
ix.	4.75	± 0.07	12
x.	4	± 0.06	10
xi.	2.8	± 0.05	7

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4.3.2 When determined using slotted sieves given in Table 3, peaberry shall be retained on a screen size of 12 and above.

Table 3 — Specifications for slotted screen sizes

Aperture size mm			Sieve number
Width	**Tolerance on width**	**Length**	
±5.60	±0.07	30	14
±5.00	±0.07	30	13
±4.75	±0.07	20	12
±4.50	±0.07	20	11
±4.00	±0.06	20	10
±3.55	±0.06	20	9
±3.00	±0.05	20	8

5 Pesticide residues

The levels of pesticide residues in green coffee beans shall not exceed the maximum limits established by Codex Alimentarius Commission.

6 Packaging

Green coffee shall be packaged in food grade material that ensures the integrity and safety of the product.

7 Labelling

The lot or consignment of green coffee beans shall be provided with the information as stipulated in ISO 9116 and the bags shall be labelled as follows:

a) name of the product as “Green coffee beans”;

b) country of origin;

c) region, state or plantation of origin (if applicable);

d) year of harvest;

e) type;

f) bean size; and

g) net weight in SI units.

8 Sampling

Except where sampling methods have been specified in specific test methods, sampling of green coffee beans shall be done in accordance with ISO 4072.

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Bibliography

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