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Green coffee — Guidance on methods of specification

Café vert — Guide sur les méthodes de spécification



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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 9116 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.

Green coffee — Guidance on methods of specification

1 Scope

This International Standard gives guidance on methods to be used to describe green coffee for sale and purchase and is based on the terms of contract used in the international coffee trade.

It also recommends procedures for sampling, packing, marking, storage and shipping of green coffee.

It applies to green coffee as defined in ISO 3509.

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 1447:1978, *Green coffee — Determination of moisture content (Routine method)*.

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

ISO 4149:1980, *Green coffee — Olfactory and visual examination and determination of foreign matter and defects*.

ISO 4150:1991, *Green coffee — Size analysis — Manual sieving*.

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

ISO 6673:1983, *Green coffee — Determination of loss in mass at 105 °C*.

3 Definitions

For the purposes of this International Standard, the definitions given in ISO 3509 apply.

4 Methods for describing a lot or consignment of green coffee

All or part of the following information should be provided for each lot or consignment of green coffee:

- a) the country of origin;
- b) the region, state, or plantation of origin (if applicable);
- c) the year of harvest, or an indication of the age of the coffee, where applicable;
- d) the type of green coffee, in accordance with ISO 3509;
- e) the number of bags constituting the lot or consignment, together with the average net weight of each bag or, for alternative methods of packing, the net weight of the lot or consignment;
- f) the loss in mass on drying, determined in accordance with ISO 6673, or the moisture content, determined in accordance with ISO 1447;
- g) the total defects and foreign matter, determined in accordance with ISO 4149;
- h) the content of insect-damaged beans, determined in accordance with ISO 6667;
- i) the bulk density¹⁾;
- j) the bean size, determined in accordance with ISO 4150.

1) This is the subject of a future International Standard ISO 6669.

5 Sampling

For green coffee in bags, sampling should be carried out in accordance with ISO 4072.

6 Packing, marking, storage and shipping

6.1 Packing

Green coffee should be packed using suitable materials which do not affect the product, or should be put into bulk containers capable of protecting the product from damage, deterioration and contamination.

6.2 Marking

Bags for green coffee should be legibly and indelibly marked with, and bulk containers should bear legible marking showing, the following information:

- a) country of origin;
- b) net weight of content; and
- c) at least, "green coffee".

6.3 Storage and shipping

The green coffee should be stored, handled and transported in accordance with ISO 8455.

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Annex A

(informative)

Pesticide residues and contaminants

Maximum limits for pesticide residues and other contaminants in green coffee are laid down by the Joint FAO/WHO Codex Alimentarius Commission or by applicable national regulations, or are stipulated in the terms of contract between the seller and buyer.

Annex B

(informative)

Bibliography

- [1] ISO 4072:1982, *Green coffee in bags — Sampling*.
- [2] ISO 6669:—²⁾, *Coffee beans — Determination of bulk density*.
- [3] ISO 8455:1986, *Green coffee in bags — Guide to storage and transport*.

2) To be published.

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