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Green coffee — Guidelines on methods of specification

Café vert — Lignes directrices sur les méthodes de spécification

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Foreword

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International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

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 9116 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 15, *Coffee*.

This second edition cancels and replaces the first edition (ISO 9116:1992), of which it constitutes a minor revision.

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Green coffee — Guidelines 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 is applicable to green coffee as defined in ISO 3509.

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 1446:2001, *Green coffee — Determination of water content — Basic reference method*

ISO 3509:—¹⁾, *Coffee and coffee products — Vocabulary*

ISO 4149:—²⁾, *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 6669:1995, *Green and roasted coffee — Determination of free-flow bulk density of whole beans (Routine method)*

ISO 6673:2003, *Green coffee — Determination of loss in mass at 105 °C*

3 Terms and definitions

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

1) To be published. (Revision of ISO 3509:1989)

2) To be published. (Revision of ISO 4149:1980)

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 1446;
- 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 density, determined in accordance with ISO 6669;
- j) the bean size, determined in accordance with ISO 4150.

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 mass of content;
- c) at least the name: "green coffee".

6.3 Storage and shipping

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

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.

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Bibliography

- [1] ISO 4072:1982, *Green coffee in bags — Sampling*
- [2] ISO 8455:1986, *Green coffee in bags — Guidance on storage and transport*

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