



## **ASEAN STANDARD FOR COFFEE BEAN** (ASEAN Stan 31: 2013)

### **1. DEFINITION OF PRODUCE**

This standard applies to dried green coffee bean of commercial varieties grown from *Coffea arabica* L., *Coffea robusta* L. (*Coffea canephora* Pierre ex Froehner), *Coffea liberica* Bull ex Hiem and *Coffea excelsa* Chev of the Rubiaceae family supplied to processors for human consumption.

### **2. PROVISIONS CONCERNING QUALITY**

#### **2.1 MINIMUM REQUIREMENTS**

In all classes, subject to the special provisions for each class and the tolerances allowed, the dried green coffee bean must be:

- whole;
- showing characteristic of the variety;
- dry with not more than 13% moisture content;
- clean, practically free of any visible foreign matter;
- sound, free of defect and deterioration in quality that may make it unfit for brewing
- practically free of physical damage;
- practically free of abnormal external moisture;
- free from mycotoxin producing mould;
- practically free of pests and damage caused by them affecting the general appearance of the produce;
- free of any foreign smell and/or taste.

2.1.1 The dried green coffee bean must be harvested and have reached an appropriate degree of maturity, in accordance with the variety, season and the area in which they are grown.

The development and condition of the dried green coffee bean must be such as to enable them to arrive in satisfactory condition at the place of destination.

#### **2.2 CLASSIFICATION**

Dried green coffee bean is classified in three classes defined below

##### **2.2.1 "Extra" Class**

Dried green coffee bean in this class must be of superior quality. It must be practically free of defects provided these do not affect the general appearance of the

produce, the quality, the keeping quality and presentation in the package. The total allowable of defects should not be more than 7%.

### **2.2.2 Class I**

Dried green coffee bean in this class must be of good quality. The following defects, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package. The total allowable of defects should not be more than 15%.

### **2.2.3 Class II**

Dried green coffee bean in this class does not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1 above. The following defects, however, may be allowed provided the coffee bean retains its essential characteristics as regards the quality, the keeping quality and presentation. The total allowable of defects should not be more than 25%.

## **3. PROVISIONS CONCERNING SIZING**

Size is determined by the diameter of the individual bean, in accordance with the following table:

Size Code	Bean size (mm)
1	>7.0
2	>6.5-7.0
3	>6.0-6.5
4	>5.5-6.0
5	>5.0-5.5
6	4.0-5.0

## **4. PROVISIONS CONCERNING TOLERANCES**

Tolerances in respect of quality and size shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

## 4.1 QUALITY TOLERANCES

TABLE OF DEFECTS

Type of Defect	Percentage of Defect		
	Extra Class	Class I	Class II
Black bean	<4.0	4.0-6.0	>6.0– 15.0
Mouldy (other than mycotoxin producing mould) and infested bean	<5.0	5.0-6.0	>6.0-8.0
Immature bean	<2.0	2.0-3.0	>3.0-8.0
Broken bean	<3.0	3.0-5.0	>5.0-10.0
Dried cherries	<0.5	0.5-1.0	>1.0-2.0
Foreign matter	<1.0	1.0-1.5	1.5-2.0
Total allowable for defects	7.0	15.0	25.0

## 4.2 SIZE TOLERANCES

For all classes, 10% by weight for beans corresponding to the size immediately above and/or below that indicated on the package.

## 5. PROVISIONS CONCERNING PRESENTATION

### 5.1 UNIFORMITY

The content of each package (or lot for produce presented in bulk) must be uniform and contain only coffee bean of the same origin, variety and/or commercial type, quality and size. The visible part of the content of each package (or lot for produce presented in bulk) must be representative of the entire content.

### 5.2 PACKAGING

Coffee bean must be properly packed in such a way as to protect the produce. The materials used inside the package must be clean and of good quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

### **5.2.1 Description of Containers**

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the coffee bean. Packages (or lot for produce presented in bulk) must be practically free of foreign matter and smell.

## **6. MARKING OR LABELLING**

### **6.1 NON-RETAIL CONTAINERS**

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment. For produce transported in bulk these particulars must appear on a document accompanying the goods.

#### **6.1.1 Identification**

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).

#### **6.1.2 Nature of Produce**

Name of produce, variety and/or commercial type.

#### **6.1.3 Origin of Produce**

Country of origin and, optionally, district where grown or national, regional or local place name.

#### **6.1.4 Commercial Identification**

- Class;
- Size;
- Net weight (optional).

#### **6.1.5 Official Inspection Mark (optional)**

## **7. CONTAMINANTS**

### **7.1 PESTICIDE RESIDUES**

Coffee bean shall comply with those maximum residue limits established by the Codex Alimentarius Commission, ASEAN Harmonized MRLs for Pesticides, and/or by authority for this commodity.

### **7.2 OTHER CONTAMINANTS**

Coffee bean shall comply with those maximum levels for contaminants established by the Codex Alimentarius Commission and/or by authority for this commodity.

## **8. HYGIENE**

**8.1** It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 3-1997), Code of Practice for the Prevention and Reduction of Ochratoxin A in Coffee (CAC/RCP 69:2009) and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

**8.2** The product should comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

## **9. METHODS OF ANALYSIS AND SAMPLING**

Analytical and sampling methods to be used for ascertaining conformance to the requirements of this specification shall be in accordance with relevant text in Codex Methods of Analysis and Sampling.

**References:**

Indonesian National Standard for Coffee bean (SNI 01-2907-2008, ICS 67.140.20)

Malaysian Standard for Raw coffee bean specification (MS 1232:1991)

Philippine National Standard for Green coffee bean – Specification (PNS/BAFPS 01:2003)

Thai Agricultural Standard for Robusta coffee bean (TAS 5700-2009)

Thai Agricultural Standard for Arabica coffee bean (TAS 5701-2009)

Vietnam National Standard for Green coffee bean (TCVN 7032:2007)

CODEX CAC/RCP 1-1969, Rev 4-2003. General Principles of Food Hygiene.

CODEX CAC/RCP 44-1995, Amd. 1-2004. Code of Practice for Packaging and Transport of Fresh Fruits and Vegetables.

CODEX CAC/RCP 69:2009. Code of Practice for the Prevention and Reduction of Ochratoxin A Contamination in Coffee.

CODEX STAN 1-1985, Revision 1-1991. Codex General Standard for the Labeling of Prepackaged Foods.

ASEAN Harmonized MRLs for Pesticides

ISO 1446:1978, “Green Coffee-Determination of moisture content (Basic reference method)”

2011 Standard Layout for UNECE Standard on Dry and Dried Produce

Viet Nam National Standard for Green Coffee – Defect Reference Chart (TVCN 7032:2007)

**DEFINITION OF TERM**

**Black bean** : green coffee has black color inside or external or partially (more than  $\frac{1}{2}$ )



**Figure 1 Black Bean**

**Off-odor bean** : fermented bean, acrid ,sour taste or foreign odor (fertilizer, chemical and mouldy)

**Mouldy bean** : green coffee has mould internal or external



**Figure 2 Mouldy bean**

**Broken bean** : broken bean less than half green bean



**Figure 3 Broken bean**

**Immature bean** : abnormal shape, light weight bean, wrinkle bean

**Infested bean:** bean with holes bores by insects.



**Figure 4 Infested bean**

**Dried cherry:** dried coffee cherries or semi husk green coffee



**Figure 5 Dried cherries**



**Foreign matter** : physical foreign matter that not include green coffee; eg. Stone, soil, wood and also include husk and coffee parchment.

**Total defects** : weigh of total defect (Black bean, mouldy bean, broken bean, immature bean, infested bean, dried cherries and foreign matter).

**VERNACULAR NAMES OF COFFEE BEAN IN  
ASEAN MEMBER STATES**

<b>Country</b>	<b>Common Name</b>
Brunei Darussalam	Kopi
Cambodia	Kafe
Indonesia	Kopi
Lao PDR	Kafe
Malaysia	Kopi
Myanmar	
Phillipines	Kape
Thailand	Kafe
Vietnam	Ca Phe