



International Coffee Organization  
Organización Internacional del Café  
Organização Internacional do Café  
Organisation Internationale du Café

WP Board 1026/07

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Executive Board  
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London, England

**Communication from CeCafé**

## **Background**

In November 2006, the Executive Director wrote to CeCafé to request its views on the application of ISO Standard 10470:2004 for determining coffee defects instead of the system currently used by Brazil (Brazilian Official Classification Table). The response of CeCafé is attached.

## **Action**

The Executive Board is requested to consider this document.

**CeCafé**  
**CONSELHO DOS EXPORTADORES DE CAFÉ DO BRASIL**

22 December 2006

Dr. Néstor Osorio  
Executive Director  
International Coffee Organization  
22 Berners Street  
London W1T 3DD

Dear Sir,

Thank you for your letter Reference OS 243/06 of 6 November and the reminder of 18 December 2006 requesting the views of CeCafé on the application of ISO Standard 10470:2004 for determining coffee quality instead of the systems currently used by Brazil (Brazilian Official Classification Table – COB).

The matter was referred to a group composed of classification experts from exporting firms and experts from marketing institutions (BM&F and financial bodies), together with Brazil's technical representatives in ASIC, who participated in discussions on ISO Standard 10470:2004.

The conclusion of the experts consulted is that ISO Standard 10470:2004 needs to be refined and that the various issues raised in relation to its effectiveness have not yet been fully examined and assessed, bearing in mind that it was introduced relatively recently – only 2 years ago – and, since the ISO system provides for revision every 5 years, it is considered that more time should elapse before the Standard is reviewed and amended.

The Group's opinion was that before revisions are introduced, a process due to begin during the meetings to be held in Colombia in July 2007, it would not be appropriate to consider applying the Standard as it stands instead of the system currently applied in Brazil, with implications for relations with both the domestic trade and clients abroad, for bank financing regulations, and for quality standards in future BM&F contracts and Government Options contracts.

The main points for consideration are as follows:

1. ISO Standard 10470:2004 covers quality determination on the basis of aspects relating to loss of mass and sensorial concern. The Standard establishes a coefficient for loss of mass and sensorial concern (e.g. 0.0 no influence; 0.5 medium influence; 1.0 serious influence) without establishing relations to types of coffee, which measure the number of defects.
2. Annex B, which provides an example of application, makes it possible to determine a coefficient, in this case 8.75, without establishing the significance of this value or the parameter for correlating it to the type of coffee examined.

3. Finally, there is no link between the defects taken into account in determining quality according to ISO Standard 10470:2004 and those used to determine the type under the existing system (e.g. brown beans (ardidos)). Moreover, the ISO Standard envisages a moisture content of 11.5% – 12% without identifying the method and equipment used for the purpose of determining this.

For the reasons indicated above, the group of experts recommends that the issues should be discussed in technical terms in the context of ASIC or in the ISO/TC34/SC1 Group and even in the Brazilian National Standard Institution (ABNT), with a view to refining ISO Standard 10470:04 before deciding on the replacement of quality determination criteria.

Yours faithfully,

(signed)      Guilherme Braga Abreu Pires Filho  
                    General Director