**WHAT IS SPECIALTY COFFEE**

Coffee that receives a score of 80 points or more on a scale of 100 points from a certified coffee taster (SCAA) or a qualified Q Grader is referred to as specialty coffee (CQI).

Specialty coffees are at their finest and distinct from other types of coffee because they were produced at the ideal altitude, at the proper time of year, on the best soil, and were then harvested at precisely the right moment. All of this results in some of the most intriguing and delicious coffee in the whole world.

The specialty coffee sheet: PNG

**HISTORY**

In one form or another, specialty coffee has been around for a very long time. Even in the early 1900s, discerning clients like the Hotel du Crillon in Paris requested that their coffee be purchased from specific micro-lots on certain farms in particular parts of Guatemala. We tend to think of specialty coffee as being a recent trend. Just a few years after the first Starbucks store opened, the phrase "specialty coffee" was first used in the 1970s in the Tea and Coffee Trade Journal. Coffee became a drinking experience because of establishments like Starbucks and Peet's. Since then, advancements in agricultural, roasting, and brewing technology as well as a rise in the demand for premium coffee have made specialty coffee accessible to coffee drinkers all over the world.

**COFFEE GRADING**

Green coffee is rated using cupping and visual examination. A 350g sample of green coffee beans is used for visual assessment, and faulty beans are counted. Beans like black beans and sour beans are examples of primary defects (e.g., broken beans). A coffee must have no Primary flaws and less than five Secondary problems in order to be considered "specialty."

By roasting the coffee and just using hot water to brew it, cupping depends on the taster's ability to rate each of the coffee's characteristics, including acidity, body, flavor, and fragrance.

**GROWING REGIONS**

With notable exceptions, the majority of nations that grow commercial coffee also produce a modest quantity of specialty coffee. Specialty coffee is linked with nations like Ethiopia, Kenya, and Colombia, but several lesser-known nations are competing to produce some of the greatest coffee in the world. For instance, because to its tiny size and the influence of two nearby seas, Panama has recently gained recognition for its highly educated farmers, emphasis on improved biodiversity, and a variety of unique microclimates.

**GROWTH OF SPECIALTY COFFEE**

Specialty coffee is becoming more widely available in the USA as brands like Stumptown and Blue Bottle gain the same popularity as its more commercial rivals. Specialty coffee consumption per day increased in America from 9% in 1999 to 34% in 2014.

According to a recent analysis by Allegra, the specialty coffee industry in the UK is expected to increase by 13% annually, above the overall coffee market's forecasted 10% growth. High street companies like Starbucks and Costa continue to release limited edition single origin coffees in sharp contrast to their super-dark roasts or high Robusta-content mixes as a result of specialty coffees' rising popularity. According to Allegra's analysis, the number of specialized coffee shops will double from its present 1,400 by 2020 and the market for UK-roasted specialty coffee would expand at a pace of 17% annually.