Green Coffee Intermediate Materials

Green Samples

Colombia Excelso or Supremo

Kenya AA or AB  
India Robusta Grade C

Sour  
Full Black  
Severe Insect Damage  
Immature  
Broken/Chipped Bean  
Floater  
Parchment

Partial Black  
Foreign Matter

**o Washed Process Caturra Variety Arabica**

**o Washed Process Pacamara Variety Arabica**

**o Natural Processed Robusta**

**o Natural Processed Arabica**

**o Washed Processed Robusta**

**o Monsooned Malabar**

**o Decaffeinated Arabica**

**Or**

o Washed Process Arabica Current Crop  
o Washed Process Arabica Past Crop  
o Natural Processed Robusta Current Crop  
o Wet Hulled Arabica Current Crop  
o Washed Processed Robusta Current Crop  
o Monsooned Malabar  
o Decaffeinated Arabica

Roasted Samples

Latin American SHG/B type 81 – 83 SCAA scoring  
washed mild with medium intensity and quality acidity and predominant flavors of caramel,  
peanut or almond and citrus fruit

A washed SHG/B type clean with no defects, variability across cups or sign of  
Age (Scoring 84 – 86 on SCAA)

A washed SHG/B type with no signs of age but may show variability  
(Scoring 76 – 78 on SCAA)

Flavoractiv capsules

Grassy

Leather

Earthy

Mold

Moisture and Density meter

Samples can be collected from past samples from importers or provided by Serengeti - basically free

Recurring cost for Flavoractiv capsules per class ~$100

SCA certificate fee per student ~$36