

# የኢትዮጵያ ፌዬራሳዊ ዲሞክራሲያዊ ሪፐብሊክ ኢትዮጵያ ምርት *ገ*በያ ባስሥልጣን

# THE FEDERAL DEMOCRATIC REPUBLIC OF ETHIOPIA ETHIOPIA COMMODITY EXCHANGE AUTHORITY



ተን 15 ተሎተ 2011. Date

#TC Ref.No. 4 9013 8 8.3 04

ለኢትዮጵያ ምርት *ገ*በያ አዲስ አበባ

የኢትዮጵያ ምርት ንበያ ባለስልጣን ቦርድ ጥቅምት 15 ቀን 2011 ዓ.ም. ባደረንው ስብሰባ ከኢትዮጵያ ምርት ንበያ ቁጥር ኢ.ም.ን./01-6663-12/1 መስከረም 24 ቀን 2011 ዓ.ም. በተባሬ ደብዳቤ ሽኝነት በቀረቡት የቡና፣ አረንጓኤ ማሾ እና ነጭ ቦሎቄ በምርት ንበያው ግብይት በሚደረግባቸው ውሎች ማሻሻያ ላይ ቦርዱ በዝርዝር በመወያየት የሚከተለውን ውሣኔ ስጥቷል።

በቡና ውል ላይ የምዕራብ አርሲ ቡና እና የሀፈር ዲ ምደባ፣ በአረንንኤ ማሾ ውል ላይ የባል፣ ሁመራና ትንደር አረንንኤ ማሾ ምደባዎች እና የአረንንኤ ማሾ ክስሳ እና በነጭ ቦሎቄ ውል ላይ የነጭ ቦሎቄ የምደባ ደረጃ መስፌርት ክስሳን ከባለሥልጣኑ ለምርት ገበያው በቁጥር ኢ.ም.ን.ባ.3/8/8.1./04 ጥቅምት 1 ቀን 2011 ዓ.ም. በተፃፌ ደብዳቤ እንዲያስታካክላቸው የተጠየቁት ጥያቄዎች ከምርት ገበያው አስፌላጊው ማብራሪያ የተሰጠ መልስ ለመሆኑ ከሰንዶቹ ለማረ ጋገጥ ተችሏል።

ሰለዚህ የተሻሻለው የምርት ገበያው የምርት ውሎች ቦርዱ ያፀደቀው ስለሆነ በእያንዳንዱ ገጽ ላይ የባለስልጣኑን ክብ ማሕተም በማድረግ 28 ገጽ ቅጂ የተሻሻለውን የምርት ገበያው የቡና ውል የሳክን መሆኑን እየገለጽን በአፋጣኝ ወደ ተንበር እንዲገባ እናሳው ቃለን።

**ማልባጭ**፡-

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 ለኢፌዷአ, ንግድና ኢንዱስትሪ ሚኒስቴር ኢዲስ አበባ

• ለንበያ ደህንነት ክትትል ዳይሬክቶሬት ኢ.ም.*ገ*.ባ

> እባክዎን መልስ ሲሰጡ የደብዳቤያችንን ቁጥር ይጥቀሱ Please quote our reference when replying

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አዲስ አበባ - ኢ*ትዮጵያ* 

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## 1. CONTRACT CLASSIFICATIONS AND DELIVERY CENTRES

Coffee Contract	Origin (Woreda or Zone)	Symbol	Grades	Delivery Centre
YIRGACHEFE A*	Yirgachefe, Wenago, Kochere and Gelana Abaya, Dilla Zuria	WYCA	01, 02	Dilla
YIRGACHEFE B**	Yirgachefe, Wenago, Kochere and Gelana Abaya, Dilla Zuria	WYCB	Q1,Q2	Dilla
GUII	Oddo Shakiso, Addola Redi, Uraga, Kercha, Bule Hora, Hambella Wamena, Bore, Haro Welabu, Gira	WGJ	Q1,Q2	Bule Hora/Hawassa
SIDAMA A	Benssa, Chire, Bona zuria, Arroressa, Arbigona	WSDA	Q1,Q2	Hawassa
SIDAMA B	Aleta Wendo, Dale, Chuko, Dara, Shebedino, Wensho, Loko Abaya,	WSDB	Q1,Q2	Hawassa
AMARO	Amaro	WAW	Q1, Q2	Hawassa
SIDAMA C	DAMA C Kembata & Timbaro, Wollalta, Gurage		Q1,Q2	Soddo/ Addis Ababa for Gurage
WEST ARSI	RSI Nensebo		01.03	Hawassa
SIDAMA É	S.Ari, N.Ari, Melo, Denba gofa, Geze gofa, Arbaminch zuria, Basketo, Derashe, Konso, Konta, Gena bosa, Esera	WSDE	91,92	Soddo
LIMMU	LimmuSeka, Limmu Kossa, Manna, Gomma, Gummay, Seka Chekoressa, Kersa, Shebe,Gera	WLM	Q1,QZ	Jimma
ILLU A8ABOUR	Bedelle, Noppa, Chorra, Yayo, Alle, didu, Algesache, Darimu, Gechi, Hurumu, Dega, Metu, Dedessa	WIB	Q1,Q2	Bedelle
BALE	Berbere, Delomena and Menangatu/Harena Buliki.	WBL	Q1, Q2	Hawassa
KAFFA	Gimbo, Gewata, Chena, Illo, Bita, Cheta, Gesha, Bonga Zuna	WKF	Q1,Q2	Bonga
GODERE	Godere, Mengeshi	WGD	Q1,Q2	Bonga
YEKI	Yeki	WYK	Q1,Q2	Bonga
ANDERACHA	Anderacha, Masha	WAN	Q1,Q2	Bonga
BENCH MAII	Sheko, S.Bench, N.Bench, Gura ferda, Bero, Menit shasha, Menitsoldia	MBW	Q1, Q2	Bonga
KELEM WELEGA	Kelem Wollega	WKW	01, 02	Gimbi
EAST WELLEGA	East Wollega	WEW	Q1, Q2	Gimbi
GIMBI	West Wollega	WGM	Q1, Q2	Gimbi
WEST GOJAM	Dembecha, Jabi Thenana, Burea Zureaya, Merawi/Maiecha	wws	Q1, Q2	Addis Ababa***
ZEGE	Zege and Bahire Dare Zuria	WZG	01, 02	Addis Ababa***
AWI	Banja, Anekesha, Chagenie ketema, Guangua, Dangela/FagetaLekoma	WAWI	Q1, Q2	Addis Ababa***
EAST GOJAM	Debere Elias, Gozamene, Mechakel	WEG	Q1, Q2	Addis Ababa***

Note: \*- Yirgachefe A is coffee having Yirgachefe flavour

Yirgachele B is coffee lacking Yirgachele flavor

- Applis Ababa is a temporary delivery center until Bure is operationally ready to receive coffee

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Coffee Contract	Origin (Woreda or Zone)	Symbol	Grades	Delivery Centre	
YIRGACHEFE A*	Yirgachefe, Wenago, Kochere and Gelana Abaya, Dilla Zuria	WYCA	3 To 5, UG(p), UG(np)	Dilla	
YIRGACHEFE B**	Yirgachefe, Wenago, Kochere and Gelana Abaya, Dilla Zuria	WYCB	3 To 5, UG(p), UG(np)	Dilla	
GU)	Oddo Shakiso, Addola Redi, Uraga, Kercha, Bule Hora, Hambella Wamena, Bore, Haro Welabu, Girja		3 To 5, UG(p), UG(np)	Bule Hora/Hawassa	
SIDAMA A	Benssa, Chire, Bona Zuria, Arroressa, Arbigona, . WSDA 3 To 5, UG(p), UG		3 To 5, UG(p), UG(np)	Hawassa	
SIDAMA B	Aleta Wendo, Dale, Chiko, Dara, Shebedino, Wensho and Loko Abaya		3 To 5, UG(p), UG(np)	Hawassa	
WEST ARSI	Nensebo	WWAR	3 To 5, UG(p), UG(np)	Hawassa	
AMARO	Amaro	MAW	3 To 5, UG(p), UG(np)	Hawassa	
SIDAMA C	Kembata & Timbaro, Wellayta, S. Omo, Gamogoffa and Gurage.	WSDC	3 To 5, UG(p), UG(np)	Soddo/Addis Ababa fo Gurage	
LIMMU	Limmu Seka, Limmu Kossa, Manna, Gomma, Gummay, Seka Chekoressa, Kersa, Shebe and Gera.  3 To 5, UG(p), UG(np)		Jimma		
ILLU ABABOUR	Bedelle, Noppa, Chorra, Yayo, Alle, didu, Algesache, Darimu, Gechi, Hurumu, Dega, Metu, Dedessa.	WIB	3 To S, UG(p), UG(np)	Bedelle	
BALE	Berbere, Delomena and Menangatu/Harena Buliki.	WBL	3 To 5, UG(p), UG(np	Hawassa	
KAFFA	Gimbo, Gewata, Chena, Tilo, Beta, Cheta, Gesha		3 To 5, UG(p), UG(np)	Bonga	
GODERE	Godere, Mengeshi	WGD	3 To 5, UG(p), UG(np)	Bonga	
SHAKA	Yeki, Anderacha, Masha	WSK	3 To 5, UG(p), UG(np)	Bonga	
BENCH MAJI	Sheko,S.Bench, N.Bench, Gura ferda, Bero, Menit shasha, Menitgoldia	WBM	3 To 5, UG(p), UG(np)	Bonga	
KELEM WELEGA	Kelem Wollega	wĸw	3 Ta 5, UG(p), UG(np)	G mb	
EAST WELLEGA	East Wollega	WEW	3 To 5, UG(p), UG(np)	Gimb	
GIMBI	West Wollega	WGM	3 Ta 5, UG(p), UG(np)	Gimbi	
WEST GOJAM	Dembecha, Jabi Thenana, Burea Zureaya, Merawi/Maiecha	wws	3 To 5, UG(p), UG(np)	Addıs Ababa***	
ZEGE	Zege and Bahire Dare Zuria	WZG	3 To 5, UG(p), UG(np)	Addis Ababa***	
AWI	Banja, Anekesha, Chagenie ketema, Guangua, Dangela/Fagetatekoma	WAWI	3 To 5, UG(p), UG(np)	Addis Ababa***	
EAST GOIAM	Debere Elias, Gozamene, Mechakel	WEG	3 To 5, UG(p), UG(np)	Addis Ababa***	

Note: \*- Yirgachefe A is coffee having Yirgachefe flavour

UG(np) Upder Grade Without parchment



<sup>\*\*\*\*</sup>Yijgachele 8 is collee lacking Yijgashele flavor

<sup>\*\*-</sup>Yingachele 8 is collectiacking importance income.

\*\*\*\* Addit Ababa is a temporary delivery center until Bule is operationally ready to receive coffee UG(P) - Under grave with parchinent



Coffee Contract	Origin (Woreda or Zone)	Symbol	Grades	Delivery Centre
IRGACHEFE A*	Yirgachefe, Wenago, Kochere and Gelana Abaya, Dilla Zuria	UYCA	Q1,Q2	Dilla
IRGACHEF B**	Yirgachefe, Wenago, Kochere and Gelana Abaya, Dilla Zuria	UYCB	Q1, Q2	Dilla
ILUI	Oddo Shakiso, Addola Redi, Uraga, Kercha, Bule Hora, Hambella Wamena Bore, Haro Welabu, Girja	UGJ	Q1,Q2	Bule Hora/Hawassa
IDAMA A	Benssa, Arroressa, Arblgona, Chire, Bona Zuria	USDA	Q1, Q2	Hawassa
IDAMA 8	Aleta Wendo, Dale, Chuko, Dara, Shebedino, Wensho, Loko Abaya,		Q1, Q2	Hawassa
AMARO	Amaro	MAU	Q1, Q2	Hawassa
EDAMA C	Kembata &Timbaro, Wollaita and Gurage	USDC	Q1, Q2	Soddo/AA for Gurage
WEST ARSI	Nensebo	UWAR	Q1,Q2	Hawassa
S.Ari, N.Ari, Melo, Denba gofa, Geze gofa, Arbaminch zuria, Basketo, Derashe, Konso, Konta, Gena bosa, Esera		USDE	Q1 Q2	Saddo
MMA	Limmu Seka, Limmu Kossa, Manna, Gomma, Gummay, Seka Chekoressa, Kersa, Shebe and Gera	MŧU	Q1, Q2	Bonga
LLU ABABOUR	Bedelle, Noppa, Chorra, Yayo, Alle, didu, Algesache, Darimu, Gechi, Hurumu, Dega, Metu, Dedessa.	UIB	Q1, Q2	Bedelle
AARAR A	E.Harar, Gemechisa, Debesso, Gerawa, Gewgew and Dire Dawa Zuria	UHRA	Q1, Q2	Dire Dawa
HARAR B	W.Hararghe	UHRB	Q1, Q2	Dire Dawa
HARAR C	Arsi Gololcha and Chole	UHRC	Q1,Q2	Dire Dawa
HARAR D	Bale Gololicha	UHRD	Q1,Q2	Dire Dawa
HARAR E	Hirna, Messela	UHRE	Q1, Q2	Dire Dawa
BALE	Berbere, Delomena and Menangatu/Harena Buliki)	UBL	Q1, Q2	Hawassa
KELEM WOLLEGA	Kelem Wollega	UKW	Q1, Q2	Gimbi
EAST WOLLEGA	East Wollega	UEW	Q1, Q2	Gimbi
SIMBI	West Wollega	UGM	Q1, Q2	Gimbi
SODERE	Mezenger(Godere, Mengeshi)	UGD	Q1,Q2	Bonga
YEKI	Yeki	UYK	Q1,Q2	Bonga
ANDERACHA	Anderacha	UAN	Q1,Q2	Bonga
BENCH MAJI	Sheko, S. Bench, N. Bench, Gura ferda, Bero, M. Goldia, M. Shasha	ивм	Q1, Q2	Bonga
CAFFA	Gimbo, Gewata, Chena Tello, Bita, Cheta, Gesha	UKF	Q1, Q2	Bonga
WEST GOJAM	Dembecha, Jabi Thenana, Burea Zureaya, Merawi/Malecha	UWG	Q1, Q2	Addis Ababa***
ZEGE	Zege and Bahire Dare Zuria	UZG	Q1, Q2	Addis Ababa***
AWI	Banja, Anekesha, Chagenie ketema, Guangua, Dangela/FagetaLekoma	UAWI	Q1, Q2	Addis Ababa***
	Debere Elias, Gozamene, Mechakel	UEG	Q1, Q2	Addis Ababa***

Note: \*- Yirgachefe A is coffee having Yirgachefe flavor;

Land American ••- Yirgachefe B is coffee lacking Yirgachefe flavor

<sup>\*\*-</sup> Yirgachele B is coffee lacking Yirgachele flavor

\*\*\*- Addis Ababa is a temporary delivery center until Bure is appraisable. The beginning the receive coffee



Coffee Contract	Origin (Woreda or Zone)	Symbol	Grades	Delivery Centre
/IRGACHEFE A*	Yirgachefe, Wenago, Kochere, Gelana Abaya and Dilla Zuria	UYCA	3 To 9, UG	Dilla
/IRGACHEFE B**	Yirgachefe, Wenago, Kochere, Gelana Abaya and Dilla Zuria	UYCB	3 To 9, UG	Dilla
MMA	Limmu Seka, Limmu Kossa, Manna, Gomma, Gummay, Seka Chekoressa, Kersa, Shebe and Gera.	MLÜ	3 To 9, UG	smmil
LLU ABABOUR	Bedelle, Noppa, Chorra, Yayo, Alle, didu, Algesache, Darimu, Gechi, Hurumu, Dega, Metu, Dedessa.	UIB	3 To 9, UG	Bedelle
SUJI	Oddo Shakiso, Addola Redi, Uraga, Kercha, Bule Hora, Hambella Wamena, Bore, Haro Welabu, Girja		3 To 9, UG	Bule Hora/Hawassa
SIDAMA A	Benssa, Guji, Arbigoла, Chire Bona Zurła and Arroressa	USDA	3 To 9, UG	Hawassa
SIDAMA B	A. Wendo, Dale, Chiko, Dara, Shebedino, Wensho, Loko Abaya,	USDB	3 To 9, UG	Hawassa
AMARO	Amaro	UAVI	3 To 9, UG	Hawassa
ŞIDAMA C	Kembata & Timbaro, Wellayta and Gurage	USDC	3 To 9, UG	Saddo/AA for Gurage
WEST ARSI	Nensebo	UWAR	3 To 9, UG	Hawassa
SIDAMA E	Debub Omo, Gamo Goffa , Basketo, Derashe, Konso, Konta, Dawro	USDE	3 To 9, UG	Soddo
HARAR A	E. Harar, Hirna, Gemechisa, Debesso, Messela, Gerawa, Gewgew and Dire Dawa Zuria.		3 To 9, UG	Dire Dawa
HARAR B	W. Harar (except Hirna, Gemechisa, Debesso, Messela and Gewgew).	UHRB	3 To 9, UG	Dire Dawa
HARAR C	Arsi Gololcha and Chole	UHRÇ	3 To 9, UG	Oire Dawa
HARAR D	Bale Gololicha	UHRD	3 To 9, UG	Dire Dawa
BALE	Berbere, Delomena and Menangetu/Harena Buliki.	UBL	3 To 9, UG	Dire Dawa
KELEM WOLLEGA	Kelem Wollega	UKW	3 To 9, UG	Gimbi
EAST WOLLEGA	East Wollega	UEW	3 To 9, UG	Gimbi
GIMBI	West Wollega	UGM	3 To 9, UG	G mb
GODERE	Godere, Mengeshi	UGD	3 To 9, UG	Bonga
SHAKA	Yeki, Anderacha, Masha	USK	3 To 9, UG	Bonga
BENCH MAJI	Sheko, S. Bench, N. Bench, Gura ferda, Bero, M. Goldia, M. Shasha	UBM	3 To 9, UG	8onga
KAFFA	Gimbo, Gewata, Chena, Tello, Cheta, Bitta and Gesha	UKF	3 To 9, UG	Bonga
WEST GOJAM	Dembecha, Jabi Thenana, Burea Zureaya, Merawi/Maiecha	UWG	3 To 9, UG	Addis Ababa***
ZEGE	Zege and Bahire Dare Zuria	UZG	3 To 9, UG	Addis Ababa***
AWI	Banja, Anekesha, Chagenie ketema, Guangua, Dangela/FagetaLekoma	<u>u</u> AW	3 To 9, UG	Addis Ababa***
	Debere Elias, Gozamene, Mechakel	UEG	3 To 9, UG	Addis Ababa***

Note: \*- Yirgachefe A is coffee having Yirgachefe flavour;; \*\*- Yirgachefe B is coffee lacking Yirgachefe flavor

\*\*\*Addis Ababa is a temporary delivery center until Bure is operationally ready to receive coffee

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1.5 LOCAL - WASHED		O II SOIL	
Coffee Contract	Symbol	Grades	Delivery Centre
YIRGACHEFFE	EWYC	1 To 4	Dilla
S DAMA	LWSD	1 To 4	Hawasa/Sodo
GUJI	LWGJ	1 To 4	Bule Hora/Hawasssa
AMARO	LWAM	1 To 4	Hawasa
WEST ARSI	LWWAR	1 To 4	Hawassa
BALÉ	LWBL	1 To 4	Hawasa
AMMIL	LWJM	1 To 4	limma
ILLU ABABOUR	LWIB	1 To 4	Bedele
WELLEGA	<b>LWW</b> L	1 To 4	Gimbi
KAFFA	LWKF	1 To 4	Bonga
SHAKA	LWSH	1 To 4	Bonga
GODERE	LWGD	1 To 4	Bonga
By product	LWBP	1 To 4	Addis Ababa
GOJAM	LWGM	1 To 4	Addis Ababa***

Note: \*\*\* Addis Ababa is a temporary delivery center until Bure is operationally ready to receive coffee

LE LOCAL - UNWASHED			
Coffee Contract	Symbol	Grades	Delivery Centre
VIRGACHEFFE	LUYC	1 To 5	Dilla
SIDAMA	LUSD	1 To 5	Hawasa/Sodo
GUJ	LUGJ	1 To 5	Bule Hora/Hawasssa
WEST ARSI	LUWAR	1 To 5	Hawassa
BALE	LUBL	1 To 5	Hawasa
AMARO	LUAM	1 To 5	Hawasa
AMMIL	LUJM	1 To 5	Jimma
ILLU ABABOUR	LUIB	1 To 5	Bedele
WELLEGA	LUWL	1 To 5	Gimbi
KAFFA	LUKF	1 To 5	Bonga
SHAKA	LUSH	1 To 5	Bonga
GODERE	LUGD	1 To 5	Bonga
HARAR	LUHR	1 To 5	Oire Dawa
GOJAM	LUGM	1 To 5	Addis Ababa***
BY PRODUCT- Addis	LUBPAA	1 To 5	Addis Ababa
BY PRODUCT- Dire Dawa	LUBPOD	1 To 5	Dire Dawa

NOTE: \*\*\* Admix Alaba is a limitation delivery center until Bure is operationally ready to receive coffee





### 2. COFFEE GRADING PARAMETERS

EXPORT GRADING STANDARDS GENERAL REQUIREMENTS- The moisture content of coffee shall not be more than 11.5% by weight and minimum 85% by weight of beans remain on top of screen 14 after sieving.

	DEFINITIONS
Washed Coffee	Green coffee prepared by wet processing of the fruit.
Washed Coffee With Parchment	Green coffee prepared by wet processing of the fruit with parchment.
Washed Coffee Without Parchment	Green coffee prepared by wet processing of the fruit but without parchment
Unwashed Coffee	Green coffee prepared by dry processing of the fruit
Specialty Coffee	Coffee that is distinctive because of its full cup taste and little to no defects and that may command a market premium due to their high quality.
Commercial Coffee	Coffee that is not qualified for specialty
Local/Domestic Coffee	Coffee that is very inferior in quality due to high presence of impurities or if the coffee is stored for a long period and loses its flavor
Forest Coffee	Coffee grown in forest
Total Value	The sum of raw value and cup quality value.
Immature	Unripe coffee bean often with a wrinkled surface.
Black Bean	Coffee bean of which more than one half of external and/or internal surface is black
White Bean	Coffee beans white in colour and very light in weight, with a density well below that of a healthy bean.
Broken	Fragment of coffee bean of volume equal to or greater than half a bean.
Wanza	A dry seed from a fruit of a tree called cordia abysinica which resembles "jenfel"
Grains	Seeds like wheat, barley, Maize, etc
Jenfol	Dried fruit of coffee comprising its internal and external envelopes that has one or two beans
Stinkers	Coffee beans giving off a very unpleasant odor when freshly cut. The bean may be light- brown or brownish or have occasionally a waxy appearance.
Raw Value	The sum of points of Primary Defect, Secondary Defect, Shape & Make, Color and Odor.
Cup Quality Value	The sum of points of Cup defect, Acidity, Body and Flavor.
Liquoring (Cup testing)	The organoleptic examination of brewed coffee by professional liquors to determine acidity, body and flavor, detection of defects and characters.
Cup Defect	The number of cup defects out of five cups
Flavor	Coffee brew taste in the mouth is a means of determining the natural taste and the specific coffee characteristic
Preliminary Assessment	Raw and cup analysis that helps to differentiate coffee that has potential for specialty with other commercial coffees
Primary Defect	Full Black , Full Sour, Fungus Attacked, Foreign Matter, Insect Damaged
Secondary Defect	Partial Black, Partial Sour, Floater, Immature, Withered, Shell, Slightly Insect Damaged, Foxy, Under Dried, Over Dried, Mixed Dried, Stinkers, Faded, Coated, Light, Starved
Primary claim	An initial claim made by a client that is solved by the ECX internal process
Third party claim	An appeal/claim made by a client on issued grade that to be processed and arbitrated by external third party [MoA- Coffee Quality Inspection Center, CLU)
Permissible difference	A three point difference in between pre and re-graded coffee shall be considered as acceptable. Thus, any issue result during primary and third party claim within 3 point difference is considered as permissible difference and any change within this difference is not acceptable.

### 2.1. Grading Factors for washed Commercial Coffee

### 2.1.1. Washed coffee raw value analysis

				RAW VA	LUE (40%)		1000						
Defects (20%)			Shape & Make 5%		Color 5%		Odor 10%						
Primary		Secondary											
(count) (10%)	(Welght) (10%)	Point	Quality	Point	Quality	Paint	Quality	Paint					
1	10	≤5 %	10	V. good	5	Bluish	5	Clean	10				
2-5	8	≤8%	8	Good	4	Graylsh	4	Fairly clean	8				
6-10	6	≤10%	6	F. good	3	Greenish	3	Trace	6				
11-15	4	≤12%	4	Average	2	Coated	2	Light	4				
15-20	2	S14%	2	Small	1	Faded	1	Moderate	2				
> 20	1	>14%	1					Strong	1				

### 2.1.2. Washed coffee cup value analysis

		CUP VALU	JE (60%)				
Cup Cleanness 15%		Acidity 15%		Body 15%		Flavour 15%	
Quality	Point	Quality	Point	Quality	Point	Quality	Point
Clean	15	Pointed	15	Full	15	Good	15
Fairly clean	12	M. pointed	12	M. full	12	F. good	12
1 cup defect	9	Medium	9	Medium	9	Average	9
2 cup defect	6	Lìght	6	Light	6	Fair	6
3 cup defect	3	Lacking/Dull	3.	Thin	3	Commonish	3
>3 cup defect	1	Not Detected	1	N.D	1	N.D	1

### 2.1.3. Grading of washed commercial coffee

Grade	Total Value (Raw Value + Cup Quality Value)
Grade 1	≥85
Grade 2	75-84
Grade 3	63-74
Grade 4	47-62
Grade 5	31-46
Grade UG (P)	15-30
Grade UG (NP)	15-30





# 2.2. Grading factors for Unwashed commercial coffee

### 2.2.1. Unwashed coffee raw value assessment

		RAW VALUE 40%			
			Odor (10%)		
Primary (count) - 15%	Point	Secondary (Weight) (15%)	Point	Quality	Point
<5	15	<5%	15	Clean	10
6-10	12	<10%	12	Fairly clean	8
11-15	9	<15%	9	Trace	6
16-20	6	<20%	6	Light	4
21-25	3	<25%	3	Moderate	2
>25	1	≥25%	1	Strong	1

### 2.2.2 Unwashed coffee cup value assessment

		CUP VALUE (60	96}				
Cup Cleanness 15%		Acidity 15%		Body 15%		Flavour 15%	
Quality	Point	Quality	Point	Quality	Point	Quality	Point
Clean	15	Pointed	15	Full	15	Good	15
Fairly clean	12	M. pointed	12	M. full	12	F. good	12
1 cup defect	9	Medium	9	Medium	9	Average	9
2 cup defect	6	Light	6	Light	6	Fair	e
3 cup defect	3	Lacking/Dull	3	Thin	3	Commonish	3
>3 cup defect	1	Not Detected	1	ND	1	N.D	1

### 2.2.3. GRADING OF UNWASHED COMMERCIAL COFFEE

Grade	Total Value (Raw Value + Cup Quality Value)			
Grade 1	91.0 - 100			
Grade 2	81.0 - 90.0			
Grade 3	71.0 - 80 0			
Grade 4	63.0 - 70 0			
Grade 5	58.0 62.0			
Grade 6	50.0 - 57.0			
Grade 7	40.0 - 49.0			
Grade 8	31.0 – 39.0			
Grade 9	20.0 – 30.0			
Under grade unwashed coffee				
Grade UG	15.0 – 19.0 (Total Value)			
Sound Beans % by weight	<50			

# 2.3. Grading Factors for Washed and Unwashed Specialty Coffee

Unwashed Coffees that get grade 1 to grade 3 and washed coffee that get 1 to grade 2 in the preliminary assessment shall undergo a Specialty Assessment on cup quality to assess for the potential of specialty coffee.

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## 2.3.1. Factors for Specialty Assessment

								Po	ints							
Cup Quality	Good				Very	Good				Exc	ellent			Out	standin	3
Fragrance	6	6.25	6.5	6.75	7	7.25	7.5	7.75	8	8.25	8.5	8.75	9 !	9.25	9.5	9.75
Flavor	6	6 25	6.5	6.75	7	7.25	7.5	7.75	8	8 25	8.5	8.75	9	9.25	9.5	9 75
After taste	6	6.25	6.5	6.75	7	7.25	7.5	7.75	8	8.25	8.5	8.75	9	9.25	9.5	9.79
Acidity	6	6.25	6.5	6.75	7	7.25	7,5	7.75	8	8.25	8.5	8.75	9	9.25	9.5	9.75
Body	6	6 25	6.5	6.75	7	7.25	7.5	7.75	8	8.25	8.5	8.75	9	9.25	9 5	9.75
Uniformity	б	6.25	6.5	6.75	7	7.25	7.5	7.75	8	8.25	8.5	8.75	9	9.25	9.5	9.75
Baiance	6	6.25	6.5	6.75	7	7.25	7.5	7.75	8	8.25	8.5	8.75	9	9.25	9.5	9.75
Clean cup	6	6.25	6.5	6.75	7	7.25	7.5	7.75	8	8.25	8 5	8.75	9	9.25	9.5	9 75
Sweetness	6	6.25	6.5	6.75	7	7.25	7.5	7_75	8	8.25	8.5	8 75	9	9.25	9.5	9 7
Overall	6	6.25	6.5	6.75	7	7.25	7 5	7.75	8	8 25	8.5	8.75	9	9.25	9 5	9.7

## 2.3.2. Grading of Specialty Unwashed Coffee

	Grading paramete	er
Grade	Preliminary assessment grade and total point	Specialty Assessment based on cup quality point
Q1	Grade 1, Grade 2 coffee having ≥ 85	≥ 85.0
Q2	Grade 1 Grade 2and Grade 3	≥ 80.0
Grade 3	Grade 3	< 80.0

Note: 1. A grade 1,2 and 3 coffee are a potential coffee to be evaluated for specialty

Proposing grade 1,2 directly for specialty, and grade 3 coffee for specialty evaluation, it has to have ≥ 45 point cup value.

### 2.3.3. Grading of Specialty washed Coffee

	Grading parameter						
Grade	Preliminary assessment grade and total point	Specialty Assessment based on cup quality point					
QI	Grade 1, Grade 2 coffee having ≥ 80.0	≥ 85.0					
Q2	Grade 1 and Grade 2	80.0-84 75					

Mote

- NOTE:

  1. A gene 2: coffee for specially evaluated for specialty. During proposing of grade 2 coffee for specially evaluation, it has to have > 45 point cup waste.
- 2. If grade 2 coffee including those boying a tural point of > 60 point during preliminary assessment dues not qualify specialty 1 (Q1) during controlly assessment, the coffee used to specialty 2 (Q2) based on specialty protocol

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- Grading of Local washed and unwashed coffee 2.4.
  - 2.4.1. Grading of Local unwashed coffee

Local unwashed Grades	Ranges
1	81 - 100
2	61 - 80
3	41 - 60
4	25 - 40
5	<25

### Ethiopia Commodity Exchange Local Unwashed Coffee Grading Form

Sound bean Valu		Moist	ture Content %	Date Sample code	
Secondary defec				Branch	
Sound bean valu %)	ie (40	Primary Defect Value (40)		Secondary defi	ects (20%)
% by weight	Point	% by weight	Point	Defects	% by weig

Sound bean %)	value (40		Primary Defect Value (40)		Secondary defe	cts (20%)		
% by			% by weight			% by w	eight	Poin
weight	Point		% Primary defect	Point	Defects	% by weight	РВ%	
≤ 30	40	Full black	<1 of which BFM is Zero	40	Partial black	≤ 65	<1	20
≤ 25	30	Full sour	<4 of which BFFM <	30	Partial sour	<75	E> {	15
≤ 20	15	Fungus	<8 of which BFFM < 4	20	immature	<85	<5	10
≤ 15	10	Foreign matter	<12 of which BFFM < 6	10	Broken	<90	<10	5
≤ 10	5	Gravel/stone	<16 of which BFFM < 7	5	Insect damage	≥90	10_2 0	1
<5	1	Earth aggregate	≤25 of which BFFM ≤ 10	1	Starved			
		twigs			Parchment/h usk Other seeds Deep soiled			

### NB:

- 1. BFFm: denotes black bean, fungus damaged bean and foreign matter respectively.
- 1. PB :denotes partial black
- 2. BFFm > 10% and/or Primary defects including BFFm >25% ordered for cleaning .
- 3. Sound bean: Coffee bean which is mature, bold, undamaged or not shriveled, but slightly over polished with soil and foxy
- 4. If the sample has  $\geq$  20% PB the coffee should be graded as local unwashed grade 5
- 5. During primary defect rating the lower point should be taken among primary defects and BFSPD points
- 6. During secondary defect rating the lower point should be taken among secondary defect and PB



### 2.4.2. Grading of Local washed coffee

Local washed Grades	Ranges
Grade 1	80 -100
Grade 2	66- 79
Grade 3	51- 65
Grade 4	≤50

### **Ethiopia Commodity Exchange**

### Local Washed coffee Grading Form

Sound bean V Primary defect Secondary de Total value	t value		Moisture Con	tent% :		Sample code Branch		
Sound bear		Primary Defects	Primary defect value (30%)		Secondary defects	Secondary defe	ct (30%)	
% by wt	Point	Defect types	% Primary defect by weight	Point	Defect types	% secondary defect by weight	MNPB by weight %	Point
≤30	40	Full black	1 of which BFSPD is Zero	30	Broken	≤ 65	≤15	30
≤25	30	Full sour	≤3 of which BFSPD is ≤2	25	nipped/ Chipped	s75	16-26	20
≤ 20	15	Fungus	≤ 6 of which BFSPD is≤4	20	Floater	<b>s</b> 85	27-35	10
≤15	10	Foreign matter	≤ 9 of which BFSPD is ≤6	15	Partial black	≤90	36-40	5
≤ 10	5	Gravel/stone	≤12 of which BFSPD is ≤8	10	Partial sour	>90	>40	1
<5	1	Earth aggregate	≤15 of which BFSPD is ≤10	5	immature			
		twigs Pod White/pale/ beans Sever Insect damage			Insect damage Starved Parchment/husk Deep soiled			

### NB:

- 1. BFSPD denotes black bean , fungus damaged bean and Sever pest damage
- 2. MNPB denotes machine nipped and partial black
- 3. BFPD > 10% and Primary defects including BFPD >15% ordered for sorting
- 4. During primary defect rating the lower point should be taken among primary defects and BFSPD points
- 5. During secondary defect rating the lower point should be taken among secondary defect and MNPB
- 6. If the sample has ≥40% MNPB the coffee should be graded as local grade 4





### 3. STANDARD TRADING TERMS

Standard Lot Size	Washed coffee: 20 bags for small holder farmers and 60 bags for coffee suppliers  - With parchment (net weight of 60 kg)  - Without parchment (net weight of 85kg)  Unwashed coffee: 20 bags for small holder farmers and 60 bags for coffee suppliers (net weight of 85 kg)
	Weight tolerance limit: 4%  Every buyer shall return to his counterparty all bags used in a coffee consignment purchased at the Exchange's trading platform. Details will be prescribed by directives to be issued by pertinent body of the government.
Warehouse Receipt	Trading shall only be on the basis of Warehouse Receipt issued by the ECX Central Depository after grading, weighing, and deposit in an ECX operated or certified warehouse or bonded yard. Such Warehouse Receipt can be traded only once between-  1. Coffee supplier and exporter In case of export coffee  2. Coffee supplier or exporter and a domestic coffee wholesaler in case of local coffee
Warehouse Receipt Expiration Period	The Warehouse Receipt will be tradable for a period of 20 days (3 working days in bonded yard and 17 calendar days in designated warehouse) from the date of Warehouse Receipt issuance. Once traded, the Warehouse Receipt will expire on the execution of the trade
Penalty on warehoused goods after expiration of Warehouse Receipt	A penalty of 3.5% per day calculated on the current tradable value of the warehoused goods, using the closing price of the same grade as the warehoused goods, will be applied after the expiry of the Warehouse Receipt. However, if the last date of the warehouse receipts expiry fall on Saturday, Sunday or a Public Holiday, the Exchange shall exempt the depositor from penalty for such date.
Tick size	The minimum price movement for trading shall be:  1 Birr increment  (All prices will be quoted and traded on 1 whole Birr basis)
Daily Price Filter	The Dally Price Filter is the maximum percentage range, relative to the previous day's closing price, which represents upper and lower limits for offer and bid prices. ECX may change these limits from time to time, on a pre-announced basis.  Coffee: 5%
Price Quote	All prices will be quoted Ex Warehouse based on Delivery Center in Section 1 (inclusive of the parchmen in case of washed coffee grades 3 to 5, with and without parchment for grade UG) (exclusive of taxes, fees and charges).
Quotation factor	Birr/ feresula
Trading Session	Daily, Monday through Saturday except public holidays

### 4. STANDARD SETTLEMENT TERMS

Pay-in of Funds	ECX Clearinghouse shall instruct withdrawal of funds from buyer's Pay-in account on: Trade date plus one working day {T+1}
Pay-out of Funds	ECX Clearinghouse shall instruct deposit of funds to seller's Pay-Out account on: Trade date plus one working day (T+1)
Weight Tolerance Adjustment	The tolerance for difference between exact weight recorded and the contract standard weight is adjusted at settlement.





Moisture Lass Adjustment	The weight is adjusted at settlement for moisture loss during the storage period – For Seller- 0.1376% flat rate up on settlement For Buyer- 0.0344% flat rate upon settlement
Exchange transaction fee	0.4 % of transaction value payable by seller and buyer
Handling and Product Certification fee	Handling fee (including sampling, grading, weighing, loading and unloading): Birr 3.5 per bag (payable by seller) Birr 3.5 per bag (payable by buyer)
Warehouse Storage charge	Birr 0.16 per bag per day (with initial 1 day grace period) from date of issuance of Warehouse Receipt
Settlement Dates	Daily, Monday through Saturday except public holidays

### 5. STANDARD DELIVERY TERMS

ECX Delivery Centers	ECX warehouse locations as specified in Section 1.
Delivery Notice	After completion of pay-in of funds, notification of location of the transacted Warehouse receipt is delivered to the Member representing the buyer on: Trade date plus one working day (T+1)
Delivery Period	Number of days after trade date the buyer will have to pick up the lots from the warehouse or bonded yards without paying additional charges:  Trade date plus two working days (T+2) for coffee picked up from bonded yard  Trade date plus ten calendar days (T+10) for coffee picked up from warehouse
Pick Up Notice	Upon receiving of Delivery Notice, Member must register a Pick Up Notice (PUN) confirming date of pickup and other information with the Exchange Central Depository before picking up goods within Delivery Period.
Failure to Pick up within Delivery Period	There will be a penalty charge of 1% of the transaction value per day if buyer fails to pick up goods from warehouse after the Delivery Period. However, if the last date of pick up fall on Saturday, Sunday or a Public Holiday, the Exchange shall exempt the buyer from penalty for such date
Extension of Delivery Period	As per the Exchange decision due to a force majeure.

### 6. TERMS RELATED TO TRANSPORT OF CONSIGNMENTS

Any supplier who want to safe a consignment of coffee having 60 and more bags at the Exchange's trading platform shall bring with the consignment a legally binding agreement he signed with a transporter which stipulates, among other things, obligation of a transporter to provide transportation service: (1) from loading point of the consignment to the Exchange's warehouse or bonded yard and (2) from the Exchange's bonded yard to a location of a buyer of the consignment.

Any person who purchase the coffee consignment in the Exchange's bonded yard shall be responsible to pay, based on agreement signed between the supplier or seller of such consignment and the transporter, for transport and related costs starting from date of transfer of ownership title to such buyer by the Exchange's Central Depository.

Unless the parties agreed otherwise, payment for the transport service shall be effected based on a rate determined by pertinent government body







## 1. CONTRACT CLASSIFICATION AND DELIVERY CENTERS

S. No	Class	Origin (Region, Zone or wereda)	Symbol	Grade	Delivery Center
1	Green Mung Bean Shoa	North Shoa, Kewet, Shoa robit, Ataye and surrounding	GMBS	1.2.3.4 & UG	Kombolcha
2	Green Mung Bean Shoa	Gambella, Minjar and surrounding	GMBS	1.2.3.4 & UG	Addis Ababa
3	Green Mung Bean Shoa	East & West Gojam and surrounding	GMBS	1.2.3.4 & UG	Bure
4	Green Mung Bean Shoa	Wolaita, Gamo Gofa, Kembata South Omo and surrounding	GMBS	1.2.3.4 & UG	Sodo
5	Green Mung Bean Gonder	East & West Belsa and Gonder and surrounding	GMBG	1.2.3.4 & UG	Gonder
6	Green Mung Bean Humera	West Tigray and surrounding	GMBH	1.2.3.4 & UG	Humera
7	Green Mung Bea Assosa	Benshangul Gumuz( ma'o komo, mange, dangur, guba and surrounding	GMBA	1,2,3,4, &UG	Assosa
8	Green Mung beans Bale	Bale zone Dolo Mena, Meda welabu, Haren Buluq and surrounding	GMBB	1.2.3.4 & UG	Adama/Addis Ababa

ECX GREEN MUNG REAL CONTRACTS - OCTOBER 2018

# ECX

# **ECX Green Mung Beans Contracts**

## 2. GRADING PARAMETERS

## 2.1 GENERAL REQUIRENMENTS

Green Mung beans shall have a good natural color, free of objectionable odor, contains no weevil and other live insect, free from glass and metal fragments, free from toxic seeds, and have a maximum of 13% moisture content.

## 2.2 Definitions

Moisture Content	The moisture content, expressed on a wet weight bases, shall be		
	determined using an approved moisture meter.		
Good natural Color	The natural green color of mung bean have		
	Purely uniform and bright color and has not been affected by natural in		
	By natural and man-made factors		
Objectionable Odor	Unpleasant smell that is caused by weathering, chemical		
	contamination, mould infection, disease or damage caused by insect.		
Total impurities	The sum of the damaged kernels, shriveled, weevils and foreign matter		
Damage, Shriveled and	Whole and piece of mung beans which are distinctly:		
Weevil (DSW)	Heat damage		
	Germ damage		
	Mould damage		
	• Weevilled (Insect damage)		
	Sprouted		
	• Split		
	Immature		
	Shriveled		
	Broken kernel		
	Other damage		
Splits	Pieces of mung beans each of which consists of three fourth or less of		
	whole beans and shall include any sound bean the halves of which are held		
	together loosely.		

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Cracked seed coat	Mung beans that has developed cracked seed coat.	
Foreign Matter	All matters other than mung beans (organic and inorganic); leaves, pods, twigs, earth, sand, stones, other crops seeds, detached seed coats and the likes.	
Head damage	Mung beans which have been materially discolored as the result of heating by spontaneous or fermentation	
Immature Mung beans	Mung beans that are not fully developed and characterized as have a thin (water-like), wrinkled and misshaped appearance. Mung beans may also discolored	
Sprouted mung beans	Kernels showing visible signs of sprouting, such as cracked seed coats through which a sprout has been emerged or is just beginning to emerge.	
Shriveled mung beans	Mung beans which are poorly filled, light and thin whose build-up reserves has been halted due to physiological or pathological factors.	
Weevil-damaged mung beans	Whole and pieces of mung beans which are distinctly damaged or bored by weevil or other insects	
Germ damage mung bean	Kernel which are damaged by microbial activity and discolored the germ part.	
Mould damage	Mung beans that contain mildew on the seed coat mostly occurred by funga- with the suitable condition.	
Broken kernel	Pieces of mung beans which is less than one fourths from whole mung bean kernel is broken.	

# 2.3 CLASSIFICATION

Mung beans shall have contrasting kernels exceeding from the specified range of each predominant class.

No	Class	Symbol	Color
1	Green Mung Bean Shoa	GMBS	≥ 94 % by weight green color Mung beans
2	Green Mung Bean Assosa	GMBA	≥ 94 % by weight green color Mung beans

ECX GREEN MUNG BEAN CONTRACTS - OCTOBER 2018





3	Green Mung Bean Bale	GMBB	≥ 94 % by weight green color Mung beans
4	Green Mung Bean Gonder	GMBG	≥ 94 % by weight green color Mung beans
5	Green Mung Bean Humera	GMBH	≥ 94 % by weight green color Mung beans

# 3. GRADING PARAMETERS

Green mung beans Shoa (GMBS), Green Mung Beans Assosa (GMBA) and Green Mung Beans Bale (GMBB)

Parameter	Grade 1	Grade 2	Grade 3	Grade 4	UG
Total Impurities	5	10	15	20	25
-DSW, Max % by weight	4	7	10	13	16
-Insect bored, Max % by weight	0.5	1.0	2.0	3.0	4.0
Foreign matter, Max % by weight	1	3	5	7	9
Contrasting color, Max % by weight	veight <6				

The lower of three grade parameters (DSW, Insect bored and foreign matter) will determine the final grade of Mung beans.

## Substandard

Mung beans shall be deemed to comply with this standard if up on inspection and grading the provision in the above clauses is satisfied. Mung beans which does not meet the requirements for the grades of the above clause and general requirements is considered as substandard and cannot be accepted to be stored at ECX warehouse.

	PACKAGING
Packaging	Each grade of Mung Beans shall be packed in clean and sound polypropylene (PP) bag that contain approximately 50kg or 100 kg per bag. Delivery will be effective on Net



	weight basis, which implies that weighing of Mung Beans will be done on exclusive of bags basis and no additional payment will be given for the cost of bag.
	SAMPLING PROCEDURES
Sampling and analysis at time of deposit and delivery	Conduct sampling and grading analysis using ECX standards
Sampling procedure	Sampling procedure based on ECX standards
Failing of sample	Owner of the commodity has the right to request an appeal of the sample and/or grade to the Warehouse/Branch Manager for the first failure and the branch manager shall communicate the ECX Quality Department for proper direction and settlement.
Dispute settlement	If agreement is not reached on first two analyses, ECAE (Ethiopian Conformity Assessment Enterprise) or other appropriate agency

# 4. STANDARD TRADING TERMS

50 quintals net weight
Tolerance limit: 4%
Maximum order size represents the maximum number of contracts
that a Member may transact in a single transaction:
20 contracts or 1000 quintals
Minimum price increment or decrement that price may be quoted:
1 Birr
The Daily Position Limit is the total quantity a member or a client is
allowed to buy or sell during a trading day
For Member collectively for himself and all his clients -1,000 lots
For Member for only himself or for a single client - 200 lots

ECX GREEN MUNG BEAN CONTRACTS - OCT OBER 2018



Daily price filter	The daily price filter is the maximum percentage range, relative to the	
	previous day's closing price, outside of which offer and bid prices may	
	not fall or rise. ECX may change these limits from time to time, on a	
	pre-announced basis.	
	5 %	
Warehouse Receipt	The Warehouse receipt will be available for trading for a period of 60	
expiration Period	days from the day of deposit. Once traded, the Warehouse Receipt will	
	expire on the execution of the trade.	
Penalty on warehoused goods	A penalty of 3.5% per day calculated on the tradable value using the	
after expiration	closing price of the same grade as the warehoused goods will be applied	
	after the expiry of warehouse receipts. However, if the last date of the	
	warehouse receipts expiry fall on Saturday, Sunday or a Public Holiday,	
	the Exchange shall exempt the depositor from penalty for such date.	
Contract quote basis	All prices will be quoted "Ex-Warehouse" exclusive of taxes, fees and	
	charges.	
Quotation Factor	Prices are represented in Birr per Quintal.	
Trading session	Monday through Friday, with the exception of public holidays	

# 5. STANDARD SETTLEMENT TERMS

Pay-in of Funds(Time when funds will be	Next working day (T+1)
withdrawn from buyer pay-in accounts)	
Pay-out of Funds(Time when funds will be deposited into seller pay-out account)	Next working day (T+1)
Weight Tolerance Adjustment	The tolerance for difference between exact weight recorded and the contract standard weight is adjusted at settlement
Exchange transaction fee	0.4 % of transaction value payable by seller and buyer

O18 ECO



Handling and Product Certification fee	Sampling and grading, weighting, loading and unloading fees
	Buyer- Birr 3.5 per bag/quintal
	Seller- Birr 3.5 Per bag/quintal.
Warehouse Storage charge	First Month: Birr 0.16 Birr per bag/quintal per day for the 1st
	30 days and Birr 0.32 Birr per bag/quintal per day thereafter
Settlement Dates	Daily, Monday through Saturday except public holydays

## 6. STANDARD DELIVERY TERMS

ECX Warehouse Locations	Delivery locations shall be: Addis Ababa, Adama, Kombolcha, Assosa, Sodo, Bure, Humera and Gonder.  Each location will have a separate contract.
Delivery Notice (Warchouse pick-up instructions will be delivered to the Member representing the buyer)	Next working day after the trade day
Pick Up Notice(Member must fill out a pick up notice(PUN) with the exchange before picking up goods)	After delivery notice is issued but before trade plus ten (T+10) calendar days
Delivery Period(Number of days the buyer will have to pick up the lots from the warehouse without paying additional charges)	Trade plus ten (T+10) calendar days
Failure to Pick up	Buyer is responsible for making arrangement to pick up commodity within the delivery period (T+10). There will be a1% charge per day of the value of the trade if buyer fails to pick up goods from warehouse after the allotted time. However, if the last date of pick up fall on Saturday Sunday or a Public Holiday, the Exchange shall exempt the buyer from penalty for such date.
Extension of Delivery Period	As per the Exchange decision due to a force majeure.

ECX GREEN MUNG BEAN CONTRACTS OCTOBER 2018



## 1. Contract Classification and Grades

Class	Delivery Location	Symbol	Grade	Origin	
Round White Pea beans A	Addis Ababa (AA)	RWPA	1,2,3,4,5,LG	All areas except those listed under Adama, Kombolcha and Dire Dawa	
Round White Pea beans A	Adama (AD)	RWPA	1,2,3,4,5,LG	East Shewa, Aris and West	
Round White Pea beans A	Kombolcha (KM)	RWPA	1,2,3,4,5,LG	North Wello, South Wello and South Gondar	
Round White Pea beans A	Dire Dawa (DD)	RWPA	1,2,3,4,5,LG	East Harergie and West Harergie,	
Round White Pea Beans B	Addis Ababa (AA)	RWPB	1,2,3,4,5,LG	All areas except those listed ! under Adama, Kombolcha and Dire Dawa	
Round White Pea Beans B	Adama (AD)	RWPB	1,2,3,4,5,LG	East Shewa, Aris and West Arsi	
Round White Pea Beans B	Kombolcha (KM)	RWPB	1,2,3,4,5,LG	North Wello, South Wello and South Gondar	
Round White Pea Beans B	Dire Dawa (DD)	RWPB	1,2,3,4,5,LG	East Harergle and West Harergle	
Round White Pea beans C	Addis Ababa (AA)	RWPC	1,2,3,4,5,LG	All areas except those liste under Adama, Kombolcha and Dire Dawa	
Round White Pea beans C	Adama (AD)	RWPC	1,2,3,4,5,LG	East Shewa, Aris and Wes Arsi	
Round White Pea beans C	Kombolcha (KM)	RWPC	1,2,3,4,5,LG	North Wello, South Wello and South Gondar	
Round White Pea beans C	Dire Dawa (DD)	RWPC	1,2,3,4,5,LG	East Harergie and West Harergie	
Flat White Pea beans A	Addis Ababa (AA)	FWPA	1,2,3,4,5,LG	All areas except those listed under Adama, Kombolcha and Dire Dawa	
Flat White Pea beans A	Adama (AD)	FWPA	1,2,3,4,5,LG	East Shewa, Aris and West Arsi	
Flat White Pea beans A	Kombolcha (KM)	RWPC	1,2,3,4,5,LG	North Wello, South Wello and South Gondar	
Flat White Pea beans A	Dire Dawa (DD)	RWPC	1,2,3,4,5,LG	East Harergie and West Harergie	



Flat White Pea Beans B	Addis Ababa (AA)	FWPB	1,2,3.4,5,LG	All areas except those listed under Adama, Kombolcha and Dire Dawa
Flat White Pea Beans B	Adama (AD)	FWPB	1,2,3,4,5,LG	East Shewa, Aris and West Arsi
Flat White Pea beans B	Kombolcha (KM)	RWPC	1,2,3,4,5,LG	North Wello, South Wello and South Gondar
Flat White Pea beans B	Dire Dawa (DD)	RWPC	1,2,3,4,5,LG	East Harergie and West Harergie
Flat White Pea beans C	Addis Ababa (AA)	FWPC	1,2,3,4,5,LG	All areas except those listed under Adama, Kombolcha and Dire Dawa
Flat White Pea beans C	Adama (AD)	FWPC	1,2,3,4,5,LG	East Shewa, Aris and West Arsi
Flat White Pea beans C	Kombolcha (KM)	RWPC	1,2,3,4,5,LG	North Wello, South Wello and South Gondar
Flat White Pea beans C	Dire Dawa (DD)	RWPC	1,2,3,4,5,LG	East Harergie and West Harergie







# 2. Grading Parameters

### 2.1 General requirements

White pea beans shall have a good natural color, free of objectionable odor, free from live insects, toxic seeds, glasses and metal fragments and contain no more than 13% moisture by weight.

### 2.2 Definitions

Moisture Content	The moisture content, expressed on a wet weight bases, shall be determined using an approved moisture meter.		
Foreign matter	All matter other than white pea beans including pods (with or without bean) which remains on top or passes through a 3.57 x 19.05 mm (9/64 x 3/4") oblong hole sieve.		
Defects	Includes damaged white pea beans and splits		
Damage	White pea beans and pieces of white pea beans that are damaged by disease, insects, weather or other causes.		
Insect bored beans	White pea beans that is bored by insect. The dead insect may or may not present inside the bored part		
Splits	Sound white pea beans, including detached seed coats, which are three fourths or less than a whole bean, and beans in which the halves are loosely held together.		
Good Natural Color	The natural appearance of white pea beans, which a pure and has not been affected by natural or man made factors		
Objectionable Odor	Unpleasant smell that is caused by weathering, chemical contamination, mould infection, disease or damage caused by insect.		
Contrasting Class	White pea beans which differ in color, size and shape from the predominant class.		





## 2.3 Classification

No	Class	Symbol	Size
1	Round White Pea Beans A	RWPA	≥ 85% passed through 8.0 mm and retained on 4.0 mm round hole sieve size
2	Round White Pea Beans B	RWPB	≥ 85% retained on 8.0 mm round hole sieve size
3	Round White Pea Beans C	RWPC	≥ 85% passed through 8.0 and 4.0 mm round hole sieve size
4	Flat White Pea Beans A	FWPA	≥ 85% passed through 8.0 mm and retained on 4.0 mm round hole sieve size
5	Flat White Pea Beans B	FWPB	≥ 85% retained on 8.0 mm round hole sieve size
6	Flat White Pea Beans C	FWPC	≥ 85% passed through 8.0 and 4.0 mm round hole sieve size

## 2.4 Grading Parameters

Parameters	Grade 1	Grade 2	Grade 3	Grade 4	Grade 5	LG
Foreign Matter, max % by weight	1.0	2.0	3.0	5.0	7.0	9.0
Defects, max % by weight	4.0	6.0	8.0	10.0	12.0	16.0
Of which	(KE)	III STEEL	Real	S INC.		Paris I
<ul> <li>Insect bored beans, max% by weight</li> </ul>	0.5	1.0	1.5	2.0	2.5	3.0
Contrasting Class, % by weight	1.0	2.0	3.0	4.0	5.0	7.0

The lower of four grading parameters will determine the final grade of White Pea Beans

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### SUBSTANDARD

White pea beans shall be deemed to comply with this standard if upon inspection and grading the provisions in the above clauses are satisfied. White pea bean which does not meet the requirements of the above clause is considered as substandard and the owner shall treat the product to comply with the above requirements.

	PACKAGING
Packaging	Each grade of Pea Beans shall be packed in clean and sound polypropylene (PP) bag that containing approximately 100 kg per bag Delivery will be effective on Net weight basis, which implies that weighing of Pea Beans will be done on exclusive of bags basis and no additional payment will be given for the cost of bag.
	SAMPLING PROCEDURES
Sampling and analysis at time of deposit and delivery	Conduct sampling and analysis using ECX standards
Sampling procedure	Sampling procedure based on ECX standards
Failing of sample	Owner of the commodity has the right to request an appeal of the sample and/or grade to the Warehouse/Branch Manager for the first failure and the branch manager shall communicate the ECX Quality Department for proper direction and settlement
Dispute settlement	If agreement is not reached on first two analyses, ECAI (Ethiopian Conformity Assessment Enterprise) or other appropriate agency.







# 3. Standard Trading Terms

Standard Lot Size	50 quintals net weight Tolerance limit: 4%			
Maximum order size (In 50Quintal increments)	Maximum order size represents the maximum number of contracts that a Member may transact in a single transaction 20 contracts or 1000 quintals			
Tick size (minimum price movement)	Minimum price increment or decrement that price may be quoted: 1 Birr			
Daily Position Limit	The Daily Position Limit is the total quantity a member or a client is allowed to buy or sell during a trading day:  For Member collectively for himself and all his clients - 1,000 tots  For Member for only himself or for a single client - 200 lots			
Daily price filter	The daily price filter is the maximum percentage range, relative to the previous day's closing price, outside of which offer and bid prices may not fall or rise ECX may change these limits from time to time, on a pre-announced basis 5 %			
Warehouse Receipt	All transactions must be based on ECX Warehouse Receipt, indicating that commodities are in deposit in an ECX operated or certified warehouse prior to trade. Such Warehouse Receipt can be traded only once between  1. A producer or supplier and exporter or;  2. An exporter and another exporter for the re-trade of less than a container of volume which remains from an export.			
Warehouse Receipt expiration Period	The Warehouse receipt will be available for trading for a period of 60 days from the day of deposit. Once traded, the Warehouse Receipt will expire on the execution of the trade.			
Penalty on warehoused goods after expiration	A penalty of 3.5% per day calculated on the tradable value using the closing price of the same grade as the warehoused goods will be applied after the expiry of warehouse receipts. However, if the last date of the warehouse receipts expiry fall on Saturday, Sunday or a Public Holiday, the Exchange shall exempt the			
Contract quote basis	depositor from penalty for such date.  All prices will be quoted "Ex-Warehouse" exclusive of taxes, fees and charges.			
Quotation Factor	Prices are represented in Birr per Quintal.			
Trading session	Monday through Friday, with the exception of public			





## 4. Standard Settlement Terms

Pay-in of Funds (Time when funds will be withdrawn from buyer pay-in accounts)	Next working day (T+1)
Pay-out of Funds (Time when funds will be deposited into seller pay-out account)	Next working day (T+1)
Weight Tolerance Adjustment	The tolerance for difference between exact weight recorded and the contract standard weight is adjusted at settlement
Exchange transaction fee	0.4 % of transaction value payable by seller and buyer
Handling and Product Certification fee	Sampling and grading, weighting, loading and unloading fees- Buyer- Birr 3.50 per bag/quintal Seller- Birr 3.50 Per bag/quintal
Warehouse Storage charge	Birr 0.16 Birr per bag/quintal per day for the first 30 days and Birr 0.32 Birr per bag/quintal per day thereafter.
Settlement Dates	Daily, Monday through Saturday except public holidays







# 4. Standard Delivery terms

ECX Warehouse Locations	Delivery locations shall be: Addis Ababa, Adama, Kombolcha and Dire Dawa, Each location will have a separate contract.
Delivery Notice (Warehouse pick-up instructions will be delivered to the Member representing the buyer)	Next working day after the trade day
Pick Up Notice (Member must fill out a pick up notice (PUN) with the exchange before picking up goods)	After delivery notice is issued but before trade plus ten (T+10) calendar days
Delivery Period (Number of days the buyer will have to pick up the lots from the warehouse without paying additional charges)	Trade plus ten (T+10) calendar days
Failure to Pick up	Buyer is responsible for making arrangement to pick up commodity within the delivery period (T+10). There will be a 1% charge per day of the value of the trade if buyer fails to pick up goods from warehouse after the allotted time. However, if the last date of pick up fall on Saturday, Sunday or a Public Holiday, the Exchange shall exempt the buyer from penalty for such date.
Extension of Delivery Period	As per the Exchange decision due to a force majeure.



