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**Green coffee — Guidelines for storage  
and transport**

**AMENDMENT 1**

*Café vert — Lignes directrices pour l'entreposage et le transport*  
*AMENDEMENT 1*

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The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 15, *Coffee*.

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# Green coffee — Guidelines for storage and transport

## AMENDMENT 1

*Page 3, 5.4.4*

Replace 5.4.4 with the following:

**5.4.4** The natural or artificial luminosity are crucial for the quality and conservation of the coffee, being one of the degradation factors of the colour and quality. The warehouse should not have direct natural illumination and artificial illumination switched on as minimum as possible. When there is indirect natural illumination the coffee should be protected with an appropriate material. The coffee has to be maintained the majority of the time completely in the dark. Nevertheless, keeping coffee “completely in the dark” is not compulsory: the lighting should be sufficient to allow a safe working environment. Artificial illumination should be placed in the alleys and corridors, never on top of the bags, and set in motion by phases, in order not to harm the quality of the coffee beans.

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