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Surova kava - Vonj in videz ter ugotavljanje tujih primesi in napak

Green coffee -- Olfactory and visual examination and determination of foreign matter and defects

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Café vert -- Examens olfactif et visuel, et détermination des matières étrangères et des défauts

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International Standard 4149

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Green coffee — Olfactory and visual examination and determination of foreign matter and defects

Café vert — Examens olfactif et visuel, et détermination des matières étrangères et des défauts

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards institutes (ISO member bodies). The work of developing International Standards is carried out through ISO technical committees. Every member body interested in a subject for which a technical committee has been set up has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work.

Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council.

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International Standard ISO 4149 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in December 1977.

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Brazil	Israel	South Africa, Rep. of
Canada	Ivory Coast	Spain
Chile	Kenya	Thailand
Czechoslovakia	Mexico	Turkey
Ethiopia	Netherlands	United Kingdom
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India	Portugal	Yugoslavia

No member body expressed disapproval of the document.

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Green coffee — Olfactory and visual examination and determination of foreign matter and defects

1 Scope

This International Standard specifies methods for the olfactory and visual examination and for the determination of foreign matter and defects in green coffee in order to assess conformity with a specification or a contract.

Moreover, these methods may be used for determining one or more of the characteristics of green coffee for technical, commercial, administrative and arbitration purposes and for quality control or quality inspection.

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2 Field of application

This International Standard applies to green coffee as defined in ISO 3509.

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3 References

ISO 3509, *Coffee and its products — Vocabulary.*

ISO 4072, *Green coffee in bags — Sampling.* [1)]

ISO 4150, *Green coffee — Size analysis — Manual sieving.* [1)]

4 Sampling

Take a laboratory sample of 300 g, prepared in accordance with ISO 4072.

The same laboratory sample may later be used for size analysis (see ISO 4150) provided that it is fully reconstituted for the latter test.

5 Olfactory examination

5.1 Procedure

5.1.1 The olfactory examination shall be carried out on the laboratory sample before any other examination is made.

5.1.2 After having recorded the label information on a record form, open the package, bring the nose as close to the whole sample as possible and sniff sharply.

5.2 Evaluation

Evaluate the odour and record as follows.

5.2.1 "Normal odour" if no disagreeable odour or any odour foreign to coffee is detected.

5.2.2 "Abnormal odour" if any disagreeable odour or any odour foreign to coffee is detected.

If recognizable, any foreign odour should be described, indicating the matter to which it belongs or which it suggests.

5.2.3 In doubtful cases, if there is a suspicion of an abnormal odour, a clean, odourless container shall be half-filled with coffee from the laboratory sample, closed hermetically, and held for a minimum of 1 h at room temperature. The container shall be opened and the evaluation of the odour repeated.

6 Visual examination

6.1 Procedure

After the olfactory examination, spread the laboratory sample over a plain orange or black surface under diffuse daylight (not direct sunlight) or artificial light reproducing daylight as closely as possible.

1) At present at the stage of draft.

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6.2 Evaluation

Examine the general appearance of the laboratory sample to assess :

a) the botanical origin of the coffee : *arabica, canephora* (robusta type), etc.;

b) the type of coffee according to the processing system (see ISO 3509, sub-clauses 1.2.5 to 1.2.9);

c) the overall colour and its uniformity.

Record observations describing the overall colour as :

— bluish;

— greenish;

— whitish;

— yellowish;

— brownish.

7 Determination of foreign matter and defects

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7.1 Definitions

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The definitions in ISO 3509, sub-clauses 2.2 and 2.3, relating to foreign matter and defects apply.

7.2 Principle

Separation of foreign matter and defective beans into categories, and weighing and counting.

7.3 Apparatus

Balance, capable of weighing to the nearest 0,1 g.

7.4 Procedure

7.4.1 Weigh the entire laboratory sample (see clause 4) to the nearest 0,1 g and take it as the test portion.

NOTE — The weighing may precede the other examinations (clauses 5 and 6).

7.4.2 Spread the test portion over a plain orange or black surface and examine under diffuse daylight (not direct sunlight) or artificial light reproducing daylight as closely as possible.

7.4.3 Pick out all foreign matter and place it in distinguishable piles or separate containers, according to categories as defined in ISO 3509, sub-clause 2.2. Reserve one pile or container for all foreign matter not defined in ISO 3509, sub-clause 2.2.

7.4.4 After the foreign matter has been removed, remove all the defective beans found in the test portion and place them in categories as defined in ISO 3509, sub-clause 2.3, reserving one pile or separate container for each category.

7.4.5 Count the number of units in each category of foreign matter and defect.

7.4.6 Weigh, to the nearest 0,1 g, the foreign matter and defects in each category.

7.5 Expression of results

7.5.1 Record the number of units found in each category of foreign matter and defect.

7.5.2 The percentage by mass of each category of foreign matter in the sample of green coffee is equal to

$$\frac{m_1}{m_0} \times 100$$

where

m_0 is the mass, in grams, of the test portion;

m_1 is the mass, in grams, of the foreign matter in question.

If it is desired to calculate the total percentage by mass of foreign matter, substitute for m_1 the total mass of all categories of foreign matter (if required, including those not defined in ISO 3509, sub-clause 2.2).

7.5.3 The percentage by mass of each category of defect in the sample of green coffee is equal to

$$\frac{m_2}{m_0} \times 100$$

where

m_0 is the mass, in grams, of the test portion;

m_2 is the mass, in grams, of the defect in question.

If it is desired to calculate the total percentage by mass of defects, substitute for m_2 the total mass of all categories of defect.

8 Test report

The test report shall show the method used and the result obtained. It shall also mention all operating conditions not specified in this International Standard, as well as any circumstances that may have influenced the result.

The report shall give all the information necessary for the complete identification of the sample.