

# FLAVOUR OF INDIA -THE FINE CUP AWARD

2015

LAST DATE

Arabica: 9<sup>th</sup> April, 2015  
Robusta: 9<sup>th</sup> April, 2015

## INSTRUCTIONS FOR SUBMISSION OF COFFEE SAMPLES

The 'Flavour of India – The Fine Cup Award- Cupping Competition-2015' will be conducted in **five streams** .i.e. ARABICA, ROBUSTA, SPECIALTY ARABICA COFFEE AND SPECIALTY ROBUSTA COFFEE AND BULK COFFEE FROM SMALL GROWERS.

The regional competition will be held only in the Arabica and the Robusta stream. The coffee samples received for the competition will be categorized under their regional origin and will be coded accordingly. The best coffees from each of the 13 coffee growing regions of India will be selected by a team of experienced cup tasters at National level. The **top two coffees** from each of regions, selected at National level will qualify for the competition for the Fine cup award for the best of **Arabica** and the best of **Robusta** by the International Jury at the finals of the 'Flavour of India – Cupping Competition-2015'. Based on their scoring by the International Jury, the best and the second best for the respective regions will also be declared after the Flavour of India –Cupping Competition.

However, there shall be no regional competition for the Specialty Arabica and Specialty Robusta. The National jury will select **top six Specialty Arabica coffees and top six Specialty Robusta Coffees** from each of the categories which will qualify for the finals. The International Jury will select the Best Specialty Arabica and the Best Specialty Robusta for the year 2015.

The Coffee Board has notified the following Rules for the participation in the 'Flavour of India – The Fine Cup Award' Cupping Competition being organized by the Board. The collection, handling and evaluation of coffee samples for the competition shall be governed by these Rules. Any dispute arising out of participation in the competition shall be addressed by the Consultative Committee, an Advisory Committee constituted by the Board' whose decision will be treated as final.

**THE RULES FOR THE CUPPING COMPETITION-2015 ARE AS FOLLOWS:**

**1. SEASON OF HARVEST:** *The coffees (Arabica and Robusta, processed by either wet method or dry method) harvested during 2014-15 harvest season are only eligible to participate in the cupping competition-2015. In case of Monsooned coffee, the coffees processed during 2014 monsoon season are eligible to participate.*

**2. CATEGORIES OF COMPETITION:** *There shall be five streams of competition:*

**A. ARABICA** *(Allowed three coffees samples of different varieties/Strains/Estate/CRC)  
(Winners will get fine cup award trophy for Arabica)*

**B. ROBUSTA** *(Allowed three coffees samples of different Varieties/Strains/Estate/CRC)  
(Winners will get fine cup award trophy for Robusta)*

**C. SPECIALTY ARABICA COFFEE:** *Covering Mysore Nuggets Extra Bold (MNEB), Organic Arabica, Pulped Sun-Dried (Arabica), Monsooned Arabica.  
(Winners will get best Specialty Arabica Fine Cup Winner trophy)*

**D. SPECIALTY ROBUSTA COFFEE:** *Covering Robusta Kaapi Royale (RKR), Organic Robusta, Pulped Sun-Dried (Robusta), Monsooned Robusta.  
(Winners will get best specialty Robusta Fine Cup Winner trophy)*

**E. BULK COFFEE FROM SMALL GROWERS:** *Covering both Arabica and Robusta,  
(Certificate of recognition shall be given to the winners in this category).*

**3. DESCRIPTION OF DIFFERENT PREPARATIONS OF SPECIALTY COFFEES:**

❖ **Mysore Nuggets Extra Bold (MNEB):**

*MNEB is the well polished, clean garbled, defect free coffee prepared from Plantation A having minimum retention on a sieve with round holes of 7.50mm (Screen 19).*

❖ **Robusta Kaapi Royale (RKR):**

*RKR is the well polished, clean garbled, defect free coffee prepared from Robusta Parchment AB having minimum retention on a sieve with round holes of 6.70mm (Screen 17).*

❖ **Pulped-Sun Dried:**

*In this method, the coffee beans are subjected to drying immediately after pulping without fermentation & washing steps. This type can be produced both in Arabica and Robusta.*

❖ **Branded coffees:**

*Estate Branded Coffee should have qualities so that they are differentiated from the normal coffees on following grounds:-*

- 1) Creativity
- 2) Uniqueness of the product offering to the customers

*\*\*The participants preparing Estate Branded coffees have to submit brochures, write-ups to the Coffee Board along with samples during the competition.*

❖ **Monsooned Coffees:**

*Monsooned Coffees are unique coffee exclusively prepared from Arabica cherry or Robusta cherry coffees. The process of monsooning is carried on the West Coast of Malabar Regions renowned for excellent natural resources specifically for the humid monsoon atmosphere which bring qualitative and quantitative changes in the coffee beans that offers a unique cup. The Monsooned Coffee beans appear golden yellow to straw colour with good swelling and double in size of the normal green coffee beans.*

❖ **Organic Coffees:**

*Organic Coffees are those coffees cultivated and processed in a sustainable and viable agro eco system without using any synthetic chemicals. (Only certified organic coffees and in accordance with the practices notified under National Programme for Organic Production (NPOP) are eligible to participate.*

❖ **Bulk Coffees (Small growers < 2 hectares):**

*These are the bulk coffees covering both Arabica and Robusta produced by the small growers (< 2 hectares).*

**4. LOT SIZE:**

- |                           |   |            |
|---------------------------|---|------------|
| a) Small growers (<10 ha) | - | One ton    |
| b) Small growers (<2ha)   | - | NA         |
| c) All other growers      | - | Three tons |
| d) Specialty Coffee       | - | One ton    |

**5. ENTRY FEE: NO ENTRY FEE**

**6. LAST DATE FOR RECEIPT OF SAMPLES:** *The last date for receipt of both Arabica and Robusta samples is 9<sup>th</sup> April, 2015. The samples may be sent to the Coffee Board, No 1, Dr. Ambedkar Veedhi, Bangalore-560001.*

**7. SAMPLE SIZE:** *The sample shall be a true representative of the lot meant for competition. The sample for each entry shall be collected in four bags, comprising of one bag of 10kg capacity and three bags of 0.5kg capacity, supplied by Coffee Board.*

*The coffee samples for various rounds of evaluation in the competition viz., Physical Assessment, Pre-Jury Cupping, National Jury cupping will be drawn from the 10kg bag only. The leftover coffee sample becomes the property of the Board.*

*In case of award winning coffees, the left over quantities of the samples after completion of the competition will be sent to various International Exhibitions/Trade Fairs participated by the Board in 2015 for arranging cupping / tasting sessions to International roasters/buyers to provide publicity for promotion purpose.*

*The brochure depicting the estate profile would also be prepared to accord special recognition of the award winning coffee at the above mentioned activities.*

**8. SUGGESTIONS/GUIDELINES:**

*In order to obtain the best results for their coffees, the growers interested in submitting their samples should follow these guidelines:*

❖ **PROCESSING:**

- a. *At least two rounds of picking should be done in their estates.*
- b. *Natural fermentation should be followed in case of all washed coffees. However, if aqua washing is done, post washing soaking, especially for Robusta coffee should be followed.*
- c. *They should keep the machinery for the preparation of washed coffee in good condition and maintain hygiene and sanitation. (This should be inspected by SLO and certified)*
- d. *In case of cherry coffee, it should be prepared solely out of whole crop cherry only.*

❖ **DRYING**

- a. *The drying yards for drying coffees should be tiled, cemented or concrete surfaces, Raised tables.*
- b. *The moisture content of the samples should be within the limits prescribed by the Coffee Board.*

**9. COLLECTION OF SAMPLES:** *Grower interested in participation will make a request well in time to the Junior Liaison Officers/ Senior Liaison Officers of Coffee Board in respective zone who will personally supervise collection of samples at the licensed curing works / warehouses indicated by the growers. The samples should be drawn in the presence of grower / or his representative and the manager of the curing works. After drawing the samples, the officer should seal the sample bags in the presence of grower or his representative and the curing works / warehouse manager and immediately allot a temporary field code and handover one 0.5kg sample to the grower or his representative. The JLO / SLO should handover the remaining 3 bags to respective DDEs of their region along with details of field codes.*

**10. STORAGE:** *Coffee lots for the competition should be stored in warehouses of good condition having wooden dunnage for the stacks. Good quality Gunny bags should be used for packing coffee lots for the competition. Washed coffees should be preferably packed in IJIRA bags.*

***\*If the above condition is not met, the JLO/SLO has the authority not to draw the samples.***

**11. DECLARATION AND AUTHORISATION BY GROWERS:** *A declaration should be signed by growers in the application form that information furnished by them is true to the best of their knowledge. They must declare that they shall abide by the decision of the Panel / Jury with regard to the quality of their sample.*

*They should also authorize in the application form that the coffee sample submitted for the competition is the property of the Coffee Board.*

**12. Along with entry, the grower should send Photographs and details of post-harvest process at his estate not only to recognize the identity of the estate, but also to spread the culture far and wide.**

**13. After the competition, the Coffee Board reserves the right to use the estate name and the coffees for the promotional purposes.**

**14. After the competition, winner should inform the Coffee Board with details of coffee disposal or sale either in commercial market or in specialty market, the total quantities sold, etc., (the grower may not inform the details of the Buyer but should furnish the details of the price) and consequential market improvement for his product. if the winner fails to inform the above details , the identity of their estate shall not be highlighted at any promotional activities by the Board.**

**15. The participants are allowed to witness the Physical Evaluation or Cupping Evaluation, if they desire.**

**16. Contact Persons:** For more information, contact the Extension Officer of Coffee Board in your area or write to:-

**Director of Finance**  
Coffee Board  
No.1, Dr.B.R.Ambedkar Veedhi  
BANGALORE-560 001  
E-mail: [dirfincb@gmail.com](mailto:dirfincb@gmail.com)

(or)

**Dr.K.Basavaraj**  
**Divisional Head, Coffee Quality**  
Coffee Board  
No.1, Dr.B.R.Ambedkar Veedhi  
BANGALORE-560 001  
Ph: 080 - 22266991  
Extn: **322 / 323**  
Mob: 9449391111  
E-mail: [hdqccoffeeboard@gmail.com](mailto:hdqccoffeeboard@gmail.com)  
[hdqc.coffeeboard@nic.in](mailto:hdqc.coffeeboard@nic.in)

\*\*\*\*\*

## APPLICATION FORM



### ‘FLAVOUR OF INDIA – THE FINE CUP AWARD’ CUPPING COMPETITION 2015 [SEPARATE APPLICATIONS TO BE FILLED FOR EACH ENTRY]

1. Name of the Estate :
2. Name and Address of Grower :
3. Telephone / Mobile No. / E-mail ID/ Fax :
4. Region of Growth :
5. Altitude of Estate (in feet) :
6. Variety / Strain of Coffee :
  - ARABICA** - SLN- 795
  - SLN- 9
  - Chandragiri
  - Others (Specify)
  - ROBUSTA** – Old Robusta :
  - SLN -274
  - CxR,
  - Others (Specify)
7. Category of competition :
  - a) ARABICA
  - b) ROBUSTA
  - c) SPECIALTY ARABICA COFFEES
  - d) SPECIALTY ROBUSTA COFFEES
  - e) SMALL GROWERS BULK
    - ARABICA
    - ROBUSTA

8. If the above item is answered either c) or d); please circle the variety in the table below:

MNEB	RKR
ORGANIC ARABICA	ORGANIC ROBUSTA
ESTATE BRANDED(ARABICA)	ESTATE BRANDED(ROBUSTA)
PULPED SUNDRIED(ARABICA)	PULPED SUNDRIED(ROBUSTA)
MONSOONED ARABICA	MONSOONED ROBUSTA

9. Season :
10. Name and address of Licensed Curing Works :  
where coffee is stored.
11. If the certificate is to be given in a name other than :  
that mentioned in No 2, please indicate the Name  
and complete address.

To:  
The Convener  
Consultative Committee of Cupping Competition-2015  
Coffee Board  
Bangalore

#### **DECLARATION**

I hereby declare that I am participating in this competition on my own volition and have willingly submitted 11.5 kg of coffee in Green Bean form in accordance with the procedures prescribed for the 'Flavour of India-The Fine Cup Award-Cupping Competition-2015' to be conducted by Coffee Board.

I declare that the information given by me above is true to the best of my knowledge. Further, I shall ensure that coffee lot from which the sample was drawn for entry to the Cupping Competition is made available for any inspection by officials of 'Coffee Board' as and when necessary.

I also authorize that the coffee sample submitted by me shall in future be the sole property of Coffee Board and decision of the Jury in selecting winners of the competition shall be final and binding on me and I will have no claims or demands or disputes or queries whatsoever in this behalf.

Place: Signature of the grower:

Date: Name :