

COFFEE QUALITY CHECK

IAM
TRADING
PLC

EVERY LOT. EVERY SHIPMENT. EVERY TIME.

At IAM Trading PLC, quality is not assumed...
it is verified.

Every coffee lot undergoes a structure quality control process before export to ensure it meets Ethiopian export requirements and our own internal standards. Our inspections align with the Ethiopian Coffee and tea Authority (ECTA) grading framework and internationally recognized green coffee evaluation practices.



OUR 8 STEP QUALITY CHECK

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REPRESENTATIVE SAMPLING

Each production lot is sampled using representative green coffee samples to ensure the inspections accurately reflects the entire lot.

What we verify:

- Lot consistency
- Processing uniformity
- Representative bean selection

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PHYSICAL BEAN INSPECTION

Every sample is carefully evaluated for:

- ✓ Bean size consistency
- ✓ Shape uniformity
- ✓ Colour consistency
- ✓ Overall appearance
- ✓ Foreign materials
- ✓ Processing cleanliness

Coffee that fails visual inspection does not move forward.

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DEFECT ANALYSIS

Our trained quality team hand-sorts each sample to identify physical defects according to Ethiopian grading standards.

Examples include:

- Black beans
- Sour beans
- Broken beans
- Insect damage
- Immature beans
- Shell beans
- Parchment
- Foreign matter

Defect counts are compared against the required Ethiopian export grade before approval.

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MOISTURE TESTING

Proper moisture content is essential for preserving coffee during storage and international shipping.

This helps maintain: **Target Moisture:**

10 - 12%

- Cup quality
- Shelf life
- Roast consistency
- Shipping stability

Lots outside acceptable limits are re-evaluated before export.

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SCREEN SIZE ANALYSIS

Uniform bean size contributes to consistent roasting performance.

We evaluate:

- Bean screen size
- Size distribution
- Lot uniformity

Consistent sizing helps commercial roasters achieve predictable roasting results.

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CUPPING & SENSORY EVALUATION

Physical quality tells only part of the story.

Our certified & award-winning cuppers evaluate each lot for:

- Aroma
- Fragrance
- Acidity
- Sweetness
- Body
- Balance
- Flavour clarity
- Clean finish
- Uniformity

Only coffees that meet our sensory expectations proceed for export.

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GRADE VERIFICATION

Each lot is verified against Ethiopia's official coffee grading system.

IAM exports coffees ranging from Grade 1 to Grade 5, with grades determined through physical inspection and cup quality in accordance with Ethiopian export standards.

Premium specialty buyers most commonly select Grade 1 and Grade 2 coffees.

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FINAL EXPORT APPROVAL

Before shipment, we confirm:

- Export documentation
- Lot traceability
- Grade confirmation
- Processing method
- Packaging integrity
- Container readiness

Only then is the coffee approved for export

OUR QUALITY PROMISE

Every container shipped by IAM Trading PLC is backed by a documented quality control process designed to reduce risk and provide confidence for commercial buyers.



CONSISTENT
QUALITY



TRANSPARENT
GRADING



RELIABLE
DOCUMENTATION



PREDICTABLE
ROASTING
PERFORMANCE



LONG-TERM
SOURCING
PARTNERSHIPS

AT A GLANCE

- | | |
|---------------------------|---|
| • Representative Sampling | ✓ |
| • Physical Inspection | ✓ |
| • Defect Analysis | ✓ |
| • Moisture Testing | ✓ |
| • Screen Size | ✓ |
| • Sensory Cupping | ✓ |
| • Grade Verification | ✓ |
| • Export Approval | ✓ |

IAM
TRADING PLC

**I AM
CONFIDENCE.**

"Quality isn't a final inspection - it's a process built into every stage of sourcing, grading, and export"



Our processes align with the standards and regulations of the Ethiopian Coffee and Tea Authority (ECTA) to ensure compliance, integrity, and the highest quality Ethiopian coffee for the world.

