
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.

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.

It has been approved by the member bodies of the following countries :

Australia	Iran	Romania
Brazil	Israel	South Africa, Rep. of
Canada	Ivory Coast	Spain
Chile	Kenya	Thailand
Czechoslovakia	Mexico	Turkey
Ethiopia	Netherlands	United Kingdom
France	New Zealand	USA
Germany, F. R.	Peru	USSR
Hungary	Poland	Venezuela
India	Portugal	Yugoslavia

No member body expressed disapproval of the document.

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.

2 Field of application

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

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.