



Hawaii Coffee Association

PO Box 168, Kealahou, HI 96750

ALOHA HAWAII COFFEE FARMERS!!

The Hawaii Coffee Association invites you to enter our 15th Annual Statewide Cupping Competition!

Please carefully read the rules below and contact us with any questions before making your submission. There are a few updates and changes to the rules for 2024. We want to make sure that every coffee entered is compliant.

Questions about these rules can be directed to Cupping Competition Committee Chair Brittany Horn brit@pacificcoffeeresearch.com, or call Pacific Coffee Research at (808)-494-2643.

2024 HCA Statewide Cupping Competition Official Rules

The Hawaii Coffee Association Annual Cupping Competition provides an excellent opportunity to promote your coffee to a global audience.

1) Competition Divisions:

Competitors may enter the **Creative and/or Commercial divisions**. For each submission, entrants will need to select the submission's division, the submission's origin designation, and specify the processing method, variety, cultivation technique, fermentation times, inoculation, etc, and when entering multiple submissions, entrants must make a clear distinction of the differences. Each entrant submitting coffee into the competition may enter as many entries as they would like and all coffees submitted will be cupped, scores published, and reports distributed. Only the highest scoring submission per entrant will be eligible for an award in *each* Division. Meaning, an entrant who submitted multiple high scoring submissions into the Commercial and the Creative divisions will be eligible for ONE award in each of the Divisions. While there is no "cap" on the number of entries submitted per entity, please see additional guidelines on the Waitlist Protocol below as we intend to make this competition as fair and accessible as possible.

Creative Division: This division is reserved for growers of smallholder farms. and intended to reward creativity and excellent quality. Each entry must be under the direct control (owned, leased, rented, or managed) of the entrant by the date of the first round of cupping. There are no certification or lot size minimums required for the Creative Division. A 2 lb sample must be submitted.

Commercial Division : Growers or processors may enter this division. Coffee may be grown by entrants or purchased from other Hawaii coffee farms. Corporate brands and multi-estate coffees are eligible as long as they are 100% Hawaii-grown coffees. Coffee may be entered under the name of the farm owner, farm manager, farm name or corporation. Submissions within this category must enter a representative 2 lb sample of a 300 lb lot minimum. A lot is defined as the selection of coffee that is reasonably identical, meaning that the entire homogenized lot represents the same farm(s), variety or varieties, and processing method(s). The 2 lb submission must accurately represent the coffee in the 300+ lb lot. The 300+ lb lot may be **self certified -or- HDOA certified**. Details on the eligibility of each "certification" style are below.

Self Certification: If the lot is Self Certified, for each submission, the entrant must

A.) fill out a Commercial Division Affidavit and have it notarized by Public Notary.

- B.) Include all invoice(s) from the DCCA registered mill which itemizes the amount of parchment milled and the output from each that **represents** the sample of the lot being entered into the competition.
- C.) The 2lb green sample being submitted should accurately represent the 300+ lb lot.

HDOA Certification: If the mill providing the milling service is not registered with the DCCA, the submission should be certified by the Hawaii Department of Agriculture and the entrant must

- A.) Include the HDOA Certification with the submission and
- B.) The certification must be completed prior to entering the competition and the HDOA Certification form must be included with the entry and submissions will not be accepted without a copy of this certificate. However, a notarized Affidavit and milling invoices do not need to be included with HDOA Certified coffee.
- C.) The 2lb green sample being submitted should accurately represent the 300+ lb lot.

2) Submission Differentiation:

Each entity submitting coffee entries into the competition may enter as many submissions as they would like, however, these coffees must be **differentiated** by some unique characteristic. When registering the submission for the competition, specifics of the coffee's unique characteristics must be identified and disclosed. **Duplicate entries in either or across both divisions will not be accepted. Duplicate entries will be disqualified and the entry fee will not be returned.**

Definitions of acceptable differentiation within these categories are listed below:

- A. **Variety:** Meaning differences in genetic variety of the coffee plant. Examples of Arabica varieties more commonly grown in Hawai'i include but are not limited to: Typica or Kona Typica or Guatemala Typica, Bourbon, Maragogype, Mokka, SL-28, SL-34, Pacamara, Caturra, Catuai, etc. *Arabica is a coffee species, it is not a variety. To the best of their ability, entrants should disclose the submission variety or varieties (if mixed).*
- B. **Cultivation Method:** This refers to conventional vs organic growing methods. Only samples which are certified organic by the USDA or another recognized standards organization will be accepted as organic, otherwise the sample will be considered conventional. Any details provided on the entry form regarding cultivation method *will be published along with the final scores;* however, for purposes of differentiating coffee entries from the same entity, only coffees with provable certification will be considered organic.
- C. **Processing Method:** For the purposes of this competition the only accepted processing method designations are:
 1. Fruit-Dried ("natural process", coffee dried in whole fruit)
 2. Pulp-Dried ("honey process", coffee dried in pulp with skin removed),
 3. Parchment-Dried ("washed process", coffee dried in parchment with skin and pulp removed by fermentation, demucilage, or any other method of pulp removal).
- D. **Commercial Inoculants:** Entrants may also choose to differentiate their submissions by inoculating the parchment or cherry with commercial inoculants/yeast/bacteria.
- E. Coffee submissions may be differentiated by type of inoculant, co-fermentation, or by variation in fermentation times. These details will need to be included on the registration.

3) Submission Registration and Wait-List:

Submissions open on Monday, May 6 and close Friday, May 31. The maximum total number of entries allowed in the competition will be 102. Entries will be accepted on a first-come, first-serve basis as registrations are received either online through the HCA website or in person by mailing or dropping off registration to the addresses listed in the registration and sample details below. Registration may be made prior to dropping off or sending in your green coffee sample, however the corresponding two (2) lb green coffee sample(s) for each registration must be received by May 31.

Each entity may submit up to six (6) submissions. If an entity would like to submit more than more than six (6) submissions into the competition, they may do so through the HCA website or by mailing in/ dropping off the registration form. However, the subsequent registrations will be placed on the competition wait-list to ensure fair and equal opportunity into the competition. If the maximum number of submissions (102) is not met by registration deadline (May 31) submissions from the waitlist will be accepted on a round robin (one sample at a time) basis according to registration timestamp until the maximum number of entries (102) is met.

We encourage entrants to submit registrations online wherever possible and enter their top selections accordingly. Wait-listed entrants will be contacted by Monday June 3 and green coffee entries must be received by Monday June 10.

Entry fees for registration will *not* be refunded for entries (green samples) *not* received by the entry deadline. Entries **that do not match** their registrations will be disqualified and no refunds will be given for entry fees. **Please be accurate when filling out the registration form and submit your entries accordingly.**

4) Award Categories:

The Creative Division Award is given to the top ten scoring coffees in the HCA Cupping Competition Creative Division using the Specialty Coffee Association cupping scoring system and protocol. There will be **no limit** to the number of submissions allowed **per entrant** (entrant meaning individual, farm, or company). However, when submitting multiple entries into the competition, only the highest scoring coffee in that division will be eligible for an award. As a reminder, entrants must select which division they are entering that coffee (Commercial or Creative), origin designation, and when entering multiple submissions, will need to specify the difference between their submissions (processing method, variety, cultivation technique, fermentation times, inoculation, etc). Identical entries should not be entered into both divisions and will not be accepted.

The Commercial Division Award is given to the top three scoring coffees in the HCA Cupping Competition Commercial Division using the Specialty Coffee Association cupping scoring system and protocol. There will be **no limit** to the number of submissions allowed **per entrant** (entrant meaning individual, farm, or company). However, when submitting multiple entries into the competition, only the highest scoring coffee in that division will be eligible for an award. As a reminder, entrants must select which division they are entering that coffee (Commercial or Creative), origin designation, and when entering multiple submissions, will need to specify the difference between their submissions (processing method, variety, cultivation technique, fermentation times, inoculation, etc). Identical entries should not be entered into both divisions and will not be accepted.

District Awards: Awards will also be issued to the three coffees with the highest average scores in each HDOA-recognized district where there are six or more entries. For districts with five or less entries, the top coffee will receive an award.

Recognized Districts:

- Hamakua
- Hawai'i
- Ka'u
- Kaua'i
- Kona
- Maui
- Moloka'i
- O'ahu

Final Rankings:

Scores will be calculated to two decimal-points of precision, e.g. 84.25. Coffees receiving the same score to two decimal-points of precision will be considered tied. The score and ranking of all coffees receiving an average score of 80.0 and above (the minimum score to be considered a specialty coffee) will be publicly released. There will be no release or identification of coffees scoring lower than 80.0.

5) Submission Dates:

For each coffee entered, a two pound (2 lb) green bean sample must be shipped or delivered to one of the official drop-off locations listed below between Monday, May 6 - Friday, May 31, 2024

6) What to Include with your 2 lb Green Sample

All samples should be accompanied by proof of payment of the entry fee (\$100.00 per sample), and a completed entry form listing the farm's full contact information for the owner of the sample (not just the person dropping off the sample) and certifying documents for entries in the Commercial Division.

7) Moisture and Defect Requirements

Moisture should be in the range of 9% - 12%, total defects should be less than 15%.

8) Cupping Rounds

Evaluation of samples will be conducted in one consecutive round consisting of no more than 6 tables of 6 samples (36 coffees total) per day (including a calibration table on day 1). All coffee samples will be cupped over 3 days. All cupping reports will be logged in Cropster Cup software and distributed to entrants.

9) Awards Announcements

The award winning coffees will be announced on Friday, July 19 at the 2024 Annual HCA Conference Cupping Competition Awards Ceremony held at the Ala Moana Hotel in Honolulu. A sample tasting of the Top Scoring coffee from the competition will be held during the Conference's Friday night dinner. HCA will publish a release to the press for the competition awards the day after the announcement is held. The cupping competition will run in a closed event at the Pacific Coffee Research cupping lab in Kona from June 14-16 to provide enough lead time to have award plaques made available at the Awards Ceremony. If one of your entries is eligible for an award, we will notify you within one week of the Conference. Any remaining coffee from submissions will not be returned and will be used at the discretion of the HCA.

10) Cupping Reports

All entries will receive a digital report listing the rank, score, and additional aspects (negative or positive) that the cuppers detected in coffee submissions. Printed reports will be made available *only by request*. **Reports will be mailed and/or emailed within two weeks after the awards announcement.**

-Payment Instructions-

- These rules & procedures are now available online at www.hawaiicoffeeassociation.com. Online registration and payment information will be available on May 6, 2024.
- Payment can be made by credit-card online or by mailing a check to the HCA. Checks should be made to Hawaii Coffee Association and sent to PO Box 168 Kealahou, HI 96750

- Shipping & Delivery Instructions -

- Submissions OPEN on Monday, May 6 at 8 am
- ALL ENTRIES MUST BE RECEIVED BY Friday May 31 at 4 pm. Late submissions will not be accepted.
- Submissions must include a copy of your registration form and proof of payment.
- If you are entering the Commercial division, a copy of all required **self -or- HDOA** certifying documents must accompany the sample representing the 300 lb lot
- GREEN SAMPLES SHOULD BE BAGGED IN CLEAR PLASTIC
- The bag's exterior should be SPRAYED WITH 70% ISOPROPYL ALCOHOL
- IF COFFEES ARE BEING SHIPPED, THEY MUST BE INSPECTED BY YOUR LOCAL HDOA PQB BRANCH. WE SUGGEST CALLING AND MAKING AN APPOINTMENT. Pacific Coffee Research has all required permits in place with the HDOA to accept and retain green coffee samples in our lab until roaster.

- Hilo 974 4141
- Kona 326 1077
- Maui 873 3962
- OGG Airport Office 872-3848
- Kauai 241 7135
- Oahu 832 0566
- HNL Airport Office 837 8413

ENTRIES AND REGISTRATION MAY BE SHIPPED TO:

PACIFIC COFFEE RESEARCH
PO Box 1969
Kealahou, HI 96750

MAUI ENTRIES AND REGISTRATION MAY BE DELIVERED TO:

Maui Oma Coffee Roasting Co.
296 Alamaha St #J
Kahului, HI 96732
Monday-Thursday 8 am - 3 pm
Friday 8 am - 12 pm

HAWAII ISLAND ENTRIES AND REGISTRATION MAY BE DELIVERED TO:

Greenwell Farms - Main Office
81-6581 Mamalahoa Hwy
Kealahou, HI 96750
Monday - Friday 8 am - 4 pm

Mailing addresses, entry forms, a copy of these rules and procedures, and payment information are available online at www.hawaiicoffeeassoc.com
Please contact Cupping Competition Committee Chair Brittany Horn at brit@pacificcoffeeresearch.com, or call (808)494-2643 with any questions or comments.

We look forward to a great competition! Ask your neighbors to enter as well!
Mahalo!

The Hawaii Coffee Association

-Disclosure-

Pacific Coffee Research is a third party certified cupping lab contracted by the Hawaii Coffee Association to manage the logistics of the Annual Cupping Competition and strictly adhering to the rules written and published by the HCA and outlined above. PCR is not responsible for the publication of rules, registration, or cupping scores to the HCA Website, nor is PCR responsible for collecting payment for competition registrations. PCR is not responsible for lost or stolen green coffee submissions that are mailed to the above listed address or physically dropped off at location.