



HAWAII  
COFFEE  
ASSOCIATION

Government Affairs  
Committee Report 2023



# PRESENTATION TOPICS

1. Hawaii Legislative Measures
2. Bi-weekly Coffee Leaf Rust Zoom Meetings
3. Grading Standards Discussions with HDOA

# HAWAII STATE LEGISLATURE

The HCA worked with many lawmakers to draft bills to assist the industry as well as to provide testimony on bills that could negatively affect us.

## 1. Senate Bills

- **SB-742:** Appropriates funds for UH CTAHR Assoc. Position. **Died at WAM**
- **SB-743:** Extends current CBB/CLR Sunset date to 6/30/25, Appropriation **Passed to Governor**  
Appropriates funds for operation of Pesticide Subsidy Program.
- **SB-744:** Classification of CLR as an invasive species. **Died at Conference Committee**
- **SB-745:** Extends the offense of False labeling to include roasted coffee, Appropriation. **Died at FIN**
- **SB-746:** Expands Coffee labeling to include ready-to-drink beverages. Requires disclosure of contents. **Passed to Governor effective 7/1/2025**
- **SB-747:** Phase in for 51% of geographic origin by 2025. Prohibits “All Hawaiian” in labeling. **Died at Conference Committee, HB-259 companion, moved further but also died at CC, citing Act 222.**

# HCA CLR Biweekly Zoom Meetings

- Section 18 Designation and Renewal of Priaxor® Fungicide.
- Other Label Designations and Use Assistance.
- Coordination with HDOA on Quarantine and Imposed Restrictions
- Coordination with USDA Aphis on CLR Strategic Planning for Control
- Collaboration with IR-4 to fast-track new CLR & CBB Chemical Materials
- Work with Manufacturers and Suppliers to Guarantee Availability
- Provide a forum for Agency Support with Growers
- Be the Lead in importing and vetting CLR Resistant Varieties
- Be the Conduit for Discussion between the Agencies involved in this Importation effort (PBARC, UH CTAHR, HARC, USDA)

# Fungicide And Material Availability Assistance

- HCA takes the lead in filing for a Section 18 use the fungicide Priaxor®, now in the process of getting a Section 3 designation for a permanent use by the EPA under FIFRA.
- HCA also coordinating with Manufacturers as well as IR-4 to quicken the process of more material availability. (i.e. ProBlad Verde)
- HCA works directly with HDOA and USDA Aphis to leverage the process.
- HCA acts as the body to provide testimony and support as needed for Manufacturers to see the need to label their Materials in Hawaii.
- HCA collaboration with all the agencies representing all the specifics of the CLR issue.

# Importation of CLR Varieties to Hawaii

- IMLVT (international multilocation variety trial) Varieties to PBARC. Approximately 30 CLR resistant varieties sent to PBARC for research, cleared quarantine, but not yet for commercial use.
- HARC evaluating and spreading Catimor crosses with Hawaiian varieties. Currently at F-2 stage, needs field evaluation.
- UH Manoa providing greenhouse space to clear quarantine on several known CLR resistant varieties.
- Securing greenhouse space at UH Hilo to rear tissue cultured plants out of PBARC for field testing and ultimately commercial use.
- Whole process very time consuming to specifically qualify any variety to all of Hawaii's many growing environments

# Local And Government Agencies Collaborating on the CLR Control Effort

- Hawaii Industry: HCA, HCGA, KCFA, MCA and Individual Farms
- Hawaii State Government: HDOA (all relevant Branches), State Legislature, University of Hawaii CTAHR
- Federal: EPA, ARS, PBARC, USDA Aphis & IR-4
- Hawaii Private Research: Hawaii Agricultural Research Center (HARC)
- Manufacturers: SymAgro, BASF, Syngenta

**Mahalo for all of your cooperation efforts in this lengthy process.**

# PROPOSED HAWAIIAN COFFEE GRADING STANDARDS

During 2022 this committee did not move forward with the HDOA due to the CLR meetings and subsequent work being done there. While that CLR work continues inside committees, the HCA has re-engaged with the HDOA Commodities and Quality Assurance Branch to begin moving forward with updating the Grading Standards.

The HCA Grading Standards subcommittee has developed the following criteria and is ready to advance a recommendation to HDOA to begin new discussions on administrative rules changes for Grading and Classification of Hawaiian Green Coffee.

## 1. **Grading Standards**

### a. **Changes in Grade Standards for Washed Coffees**

- Cupping of lots by HDOA certifiers to determine roast quality to be eliminated
- Grades remain same as present (Extra Fancy, Fancy, No. 1, Select, Prime, 3X and PB I)
- Process descriptions to be allowed (i.e. Honey Natural)
- No more than 1 full defect (sour, stinker, black or moldy) on any lot higher than Prime.
- Pinholes/insect damage 10:1 ratio or 10 partial damaged beans equaling 1 full defect
- Moisture range changes to 9% - 12.5% (up from 12%)



## GRADING STANDARDS (CONTINUED)

### b. Addition of full & separate Grade Standards for Natural Processed Coffee (slight difference from washed)

- Allowance of same grades as Washed Coffee
- Allowed moisture % range for certified coffee 8% - 13%.
- Uniformity of color required for all grades higher than prime
- All other standards (Process descriptions, Defect allowance, size minimums, type/other type, definition of full or partial defects w/percentages) same as with Washed grade standards.

## GRADING STANDARDS (CONTINUED)

### 2. Recognition of Origin by District

- a. Request that HDOA formally recognize each growing region as a unique origin. To be determined by County and TMK map classifications and would allow the use of “100% (name of region) coffee on the official HI Certificate and corresponding tag. The Following would be classified in Hawaii County:
  - Kona (as it exists)
  - Ka’u
  - Puna
  - Hilo (both North and South Hilo)
  - Hamakua
  - Kohala (both North and South Kohala)
- b. Maui, Lanai, Molokai, Oahu & Kauai remain as they presently are.

## GRADING STANDARDS (CONTINUED)

### 3. Change of wording on Hawaii Certificate of Quality & other changes

- a. HCA requests that the HDOA change the wording at the top of their current certificate to state: 'Certificate of Quality and Origin'. This would allow for better traceability when negotiating with clients who prefer the HDOA certificates as independent, 3<sup>rd</sup> party arbiters of the quality of certified coffee lots.
- b. HCA requests that the HDOA provide certifiers on each island and district uniformity of grading equipment (i.e. moisture meters) to allow for consistency.
- c. HCA requests discussions with the HDOA to look into the viability and methods to allow 3<sup>rd</sup> party certifiers green coffee lots. This would lower the cost, logistics and convenience for emerging and distant locations.
- d. HCA requests an additional change to allow for 'Estate Coffee', defined as a product consisting of coffee from one contiguous farm, unmixed with coffee from other farms or regions, therefore processed under the control of the Estate Farm.

MAHALO!

