



Green coffee beans

01 / Product perspective

QUALITY DEVELOPS THROUGH THE PRODUCTION CHAIN

Evaluate beans for the intended roasting or cocoa-processing programme. Moisture, fermentation, defects and sensory performance are commercial inputs. Brewed coffee or cocoa-powder nutrition cannot be presented as the composition of unprocessed beans.

GREEN COFFEE PROCESS BASIS

Green coffee is a roasting input. Request species/variety, process, grade, moisture and sensory trial requirements. Nutrition and caffeine declarations for a final beverage depend on roasting, grind and extraction; brewed-coffee data are not substituted for raw beans.

BUILD THE RIGHT ANALYTICAL PROFILE

Ask for results on a stated sample and reporting basis. Include moisture, the relevant composition measures, test method, sample date and lot identity. Leave a parameter unconfirmed until the offered product is defined.

Use page 3 to record the analytical profile and supporting documents you need.

WHY THE BASIS MATTERS

A profile for a differently processed ingredient can give a false comparison. The food state, tissue, recipe, moisture and analytical basis should match the proposed use. Product-specific requirements on the following page help turn research into a clear purchasing brief.

RESEARCH SOURCES

USDA FoodData Central, SR Legacy: Comparator selection and reporting-basis guidance. No mismatched numerical food profile has been assigned.

[Open the nutrition reference](#)

[Open the product and latest enquiry](#)



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02 / Practical evaluation & sourcing

TRANSLATE THE APPLICATION INTO MEASURABLE ACCEPTANCE

For Green coffee beans, compare samples under the same production conditions. Agree the measurement method and acceptance limits before using the result to assess a commercial shipment.

YOUR PRODUCT-SPECIFIC TRIAL BRIEF

01 / Arabica or robusta: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

02 / Processing method and screen size: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

03 / Moisture and defect count: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

04 / Cup evaluation and traceable origin: state the target, reporting unit, test method and acceptable variation. Ask for a result tied to the sample and proposed lot, not only a general catalogue statement.

SAMPLING BASIS

A small sample must represent the commercial lot.

Request: Sampling plan, sample identity and lot traceability.

MOISTURE AND DEFECTS

Storage and processing requirements depend on bean condition.

Request: Agreed moisture, defect classification and test method.

PROCESS TRIAL

Final flavour depends on roasting and subsequent processing.

Request: A repeatable trial and approved sensory reference.

COMMERCIAL CONSISTENCY

Uniformity across repeat shipments affects manufacturing.

Request: Size distribution, lot records and retention samples.

STORAGE AND DOCUMENT BASIS

Agree the storage conditions, shelf life and pack protection for the actual product. Request sample/lot identity, ingredients where relevant, analytical results and destination-specific documents.

Research reference: Codex Alimentarius - official commodity standards



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03 / Complete your purchasing brief

Fill in these fields, save a completed copy and email it as an attachment to info@saiagrobrazil.agr.br. For an immediate online enquiry, use the product link below.

YOUR NAME

COMPANY

BUSINESS EMAIL

PHONE / WHATSAPP

PRODUCT / GRADE

QUANTITY AND UNIT

PURCHASE FREQUENCY

DESTINATION COUNTRY

PORT / NAMED PLACE

PREFERRED TRADE TERM

SHIPMENT / RECEIVING PERIOD

PACKING PREFERENCE

YOUR INTENDED APPLICATION

TECHNICAL TARGETS / NUTRITION BASIS / REQUIRED ANALYSIS

INSPECTION / DOCUMENTS / LABELLING REQUIREMENTS

☐ I agree that SAI Agro Brazil may use these details to respond to my enquiry.

EMAIL THE SAVED PDF

Open product enquiry

Privacy policy

Email opens a draft; attach your saved PDF before sending. Save locally before closing your PDF reader. This brief is an enquiry, not a purchase contract.