



Slow Food®

Coffee Coalition




# **COFFEE PRODUCTION GUARANTEE SHEET**

**SLOW FOOD COFFEE COALITION PARTICIPATORY GUARANTEE SYSTEM**




## DATE AND LOCATION

Name:	
Phone (if present):	
Email/website (if present):	
Farm's name:	
Type of farm:	<input type="radio"/> Family farm <input type="radio"/> Business <input type="radio"/> both <input type="radio"/> Other:
Production:	<input type="radio"/> Conventional <input type="radio"/> In conversion <input type="radio"/> Certified with:
Joins a:	<input type="radio"/> Cooperative <input type="radio"/> Association <input type="radio"/> Consortium <input type="radio"/> Movement <input type="radio"/> Other:
Workforce:	<input type="radio"/> Family <input type="radio"/> Hired <input type="radio"/> Seasonal <input type="radio"/> None
Coffe is sold as:	<input type="radio"/> Green <input type="radio"/> Pergamino <input type="radio"/> Ground <input type="radio"/> Beans
Total production:	
Other crops (if present):	
Farm's extension and/or farm's map:	<input type="radio"/> Yes (indicate extension): <input type="radio"/> No
Height of the plantation:	
Harvest period:	

## GOOD

INDICATOR	0				TOTAL
1. TASTE (BODY, AROMA, SWEETNESS, ACIDITY)	<b>Grade &lt;74.99</b> insufficient	<b>Grade 75 - 79.99</b> sufficient	<b>Grade 80 - 84.99</b> more than sufficient	<b>Grade 85 - 100</b> is optimal	

## CLEAN




INDICATOR	0				TOTAL
2. PLANT OR SEED ORIGIN	Unknown source	Known source but no guarantee on variety	Known source and known variety, produced by a guaranteed nursery.	Production on farm within the cooperative and exchange with other Community producers. Preferability for native species.	
3. FERTILIZATION	Chemical fertilizers	Natural mineral fertilizers are applied regularly.	Natural mineral fertilizers are applied when necessary. Integration with organic matter.	The farmer only uses organic matter as fertilizer.	

<p><b>4. ORGANIC MATTER</b></p>	<p>No interest in enhancing soil organic matter.</p>	<p>Only pulp or pruning residues are returned to the field.</p>	<p>Pulp and pruning residues are returned to the field and the farmer controls soil erosion.</p>	<p>The previous two + the farmer has an intercropping system in place to maximize the amount of productive biomass and organic material for the soil.</p>	
<p><b>5. WEED MANAGEMENT</b></p>	<p>Chemical herbicides/ tillage (deeper than 30cm)</p>	<p>Manual removal during the competition period. Superficial tillage. Flame/ heath weeding.</p>	<p>Manual weed removal during competition period and/or partial grassing. Superficial weeding. Natural herbicides (macerated or made on farm).</p>	<p>Partial or total grassing with native species. Superficial weeding or manual weeding. Mulch with vegetal material.</p>	
<p><b>6. SHADE &amp; BIODIVERSITY</b></p>	<p>Monoculture cropping system in the sun.</p>	<p>Shaded monocrop with density below 50%.</p>	<p>Shaded monocrop with density above 50%.</p>	<p>Agroforestry system (eg. Intercropping and native shading species). Shade is managed with specific pruning.</p>	
<p><b>7. DEFENSE</b></p>	<p>Chemical herbicides and pesticides are used frequently.</p>	<p>Chemical products used when necessary.</p>	<p>Chemical products used when necessary and some (at least 1) organic approaches to pest and disease control. Pesticides and other hazardous chemicals are stored and disposed of safely.</p>	<p>Use of non-synthetic chemicals and organic approaches (2 or more) to pest and diseases control based on observation (species specific). Pesticides and other hazardous chemicals are stored and disposed of safely.</p>	
<p><b>8. HARVESTING (CHERRY PICKING, SELECTING &amp; WASHING)</b></p>	<p>Cherries stripped mechanically in one single harvest. There is no selection before floating. The water origin for floating is not good quality.</p>	<p>-</p>	<p>Cherries picked by hand. Cherries that float are discarded. The origin of the water is of good quality</p>	<p>Cherries are selected by hand only at the perfect stage of ripeness. There is another selection after the harvest. Water used for floating is of good quality and cherries that float are discarded.</p>	

<p>9. <b>PROCESSING* (WASHED)</b></p>	<p>x</p>	<p>Pulping starts in a max range of 6hrs after picking. Right after pulping, the fermentation process starts. No plastic is used to cover the fermenting beans. The batches at different levels of fermentation are kept separate.</p>			
<p>10. <b>WASTEWATER USE (WASHED)</b></p>	<p>There is no track of the use of waste water. The water used for washing (post fermentation) definitely comes in contact with community bodies of water or springs.</p>	<p>The water used for washing (post fermentation) might come in contact with community bodies of water or springs, but not directly.</p>	<p>Water used for washing is treated and reused without wastage. The discarded water is used for irrigation.</p>	<p>Water used for washing is treated and reused without wastage. At the end of the cycle, water could be used for irrigation or it is safely disposed of.</p>	
<p>11. <b>PROCESSING* (SEMI-WASHED)</b></p>	<p>x</p>	<p>Pulping starts in a max range of 6hrs after picking. Right after pulping, there's a drying process to get to 30-35% humidity. Seeds are hulled (parchment and skin). No plastic is used to cover the fermenting beans. The batches at different levels of fermentation are kept separate.</p>			
<p>12. <b>PROCESSING* (NATURAL WITH PULPING)</b></p>	<p>x</p>	<p>Mechanical pulping right after picking (max 8hrs) and selection.</p>			
<p>13. <b>PROCESSING* (NATURAL DRY)</b></p>	<p>x</p>	<p>Berries are dried in the sun (patios or raised beds) after max 8hrs post-harvest. During the night the berries are covered. Pulp and skin are removed when the berries reach 10-12% humidity.</p>			

<b>14. PROCESSING* (HONEY)</b>	x	Mechanical pulping. % of the pulp is left on the beans and dried with them.			
<b>15. DRYING</b>	Mechanical dryers. Use of fossil fuels and wood. There is no further selection of the beans.	Drying only under tunnels. Beans are moved every 2 hours. No record of RH.	Drying happens in the open or under tunnels. Beans are moved every hour. RH is between 9 and 12%.	Traditional drying beds in the sun (patios or raised beds). Beans are moved twice per hour and covered during the night. There is an additional selection of beans that do not dry correctly. RH is between 9 and 12%.	
<b>16. SELECTION</b>	No selection	x	Mechanical selection	By hand. Black and damaged beans are discarded.	
<b>17. ENERGY</b>	No interest in the reduction of fossil fuel energy	There is the will, but no chance to do it yet.	Effort in reducing fossil fuels dependence on farm and processing (solar panels, biogas, electric tools, animal work)	Energy used is reduced and energy efficiency is improved. The use of renewable energy is maximized (eg. Solar dryers).	
<b>18. MANAGEMENT OF THE WORKING AREA</b>	The working area varies depending on necessity. Machinery is not washed between uses. Green coffee is stored close to sources of possible contamination (eg. Smells).	Working area is delimited but machinery and area are not always cleaned in between uses, but the coffee is not stored in places used for other activities.	x	Working area and machinery are always cleaned between uses. Coffee is stored in clean and unpolluted spaces.	




\*Choose one or more between the "Processing" indicators, according to the type of processing used on the farm.

INDICATOR	0				TOTAL
<p><b>19. WORKING CONDITIONS</b></p>	<p>Working conditions are not regulated</p>	<p>Working conditions comply with national regulations for minimum wages.</p>	<p>Workers have decent working and living conditions and they are assured the minimum wages.</p>	<p>Workers have decent and safe working and living conditions. Wages comply with existing national minimum wages or sector agreements including seasonal and piece rate workers. Workers are free from violence and harassment or abusive treatment, including gender-based violence.</p>	
<p><b>20. TRANSMISSION OF KNOWLEDGE AND COLLABORATION WITH EXTERNAL ACTORS</b></p>	<p>No will to do it</p>	<p>There's the will, but no chance to do it yet</p>	<p>Guided tours or meetings with schools or participation in conferences</p>	<p>Guided tours + meetings with schools and workshops + participation in conferences (presented as a member of the Coffee Coalition) + connection with international communities</p>	
<p><b>21. CAPACITY BUILDING FOR THE FARMER</b></p>	<p>No training</p>	<p>Capacity building in the last year</p>	<p>Varied capacity building from Slow Food in the current year.</p>	<p>Regular outside training + Slow Food capacity building.</p>	
<p><b>22. PARTICIPATION IN THE COMMUNITY'S ACTIVITIES</b></p>	<p>No participation</p>	<p>Community's meetings</p>	<p>Meetings + Slow Food events (Terra Madre, Cheese, Earth markets etc.)</p>	<p>Meetings + Slow Food events + external events (in which they introduce themselves also as SF members) and other gathering activities</p>	

<b>23. YOUTH (BELOW 40)</b>	There are no youth	There are youth work-ing (employed)	There are youth working and that take part in the decisional process	The owner or one of the owners is young.	
<b>24. WOMEN</b>	There are no women	There are women working (employed).	There are women working, who take part in the decisional and organizational process.	The owner or one of the owners is a wom-an. Women participate actively in the organization of the work on the farm (plantation management, nursery, harvesting, money management etc.).	

## FREE CHOICE

Choose 4 out of all, particularly inherent to your local situation

INDICATOR	0				TOTAL
<b>ENVIRONMENTAL HAZARDS</b>	The plot is adjacent to an area with high risk of contamination (dump, contaminated streams of water, factory, etc.)	The plot is not directly adjacent to an area with high risk of contamination, but there are threats within a 10km radius.	The plot is not in an ar-ea with risk of contami-nation. At least 30km safety radius	The plot is not in an area with risk of contamination, on the contrary it is sur-rounded by farms that apply the same agroecological principles.	
<b>EMPLOYMENT</b> (Being part of the Coffee Coalition is one of the causes for a rise in employment)	Less than before	Same as before	Increased <10%	Increased >10%	
<b>COMMERCIALIZA-TION</b>	Less than before	Same as before	Increased locally	Increased locally and crossed the re-gional borders.	



<b>PRICE COMPOSITION</b> (adhesion to the CC is one of the causes for a rise in producer's retribution)	Of the final price, the percentage for the producer decreased	Of the final price, the percentage for the producer stayed the same	Of the final price, the percentage for the producer increased.	Of the final price, the percentage for the producer doubled.	
<b>SAFEGUARD OF THE LANDSCAPE</b>	Crop cultivation is dangerous for the safeguard of the landscape.	Crop cultivation doesn't affect the safeguard of the landscape.	Crop cultivation helps in the safeguard of the landscape.	Crop cultivation is fundamental in the safeguard of the landscape.	
<b>FAMILY INCOME FOLLOWING THE ADHESION TO THE CC</b>	income of the year is below the regional average and income is not diversified.		income of the year is higher than the regional average by less than 10% and income is not diversified.	income of the year is higher than the regional average by 10% or more and income is diversified	
<b>SHARING MEANS OF PRODUCTION</b>	No sharing	income of the year is in line with the regional average and income is not diversified.	Means of production bought keeping in mind the other producers and exchanged frequently	Means completely shared, communal space for storage, means bought together as an association	
<b>HISTORICAL RELEVANCE OF THE PRODUCT</b>	The product has been known in the territory for less than 25 years	Willingness to do it, but it is not done frequently	The product has been known in the territory for at least 100 years	The product has been known and cultivated in the territory for more than 100 years	
<b>MINORS WORKING IN THE FAMILY FARM (COFFEE INCLUDED)</b>	Children (less than 15 years old) work regularly on the farm, without attending school.	The product has been known in the territory for at least 25 years	Children's participation in work is only accepted as part of light family work, outside school hours for children below 15 years old, and they are not performing hazardous work.	The farm, even being a family business, doesn't involve children less than 15-year-old.	
<b>FOOD SECURITY</b>	The product doesn't help in the safeguard of the territory's food security.	Children (less than 15 years) work in the farm, but they also attend school.	The product is consumed in the territory and partially influences the territory's food security together with other traditional foods.	The product is consumed in the territory and it is fundamental for the territory's food security together with other traditional foods.	

DEFORESTATION		The product is consumed in the territory, but it is not fundamental for food security.	The product is consumed in the territory and partially influences the territory's food security together with other traditional foods.	The production helps in preserving natural forests and ecosystems from conversion and degradation (legal or not).	
INDIGENOUS CULTURE AROUND COFFEE					
WOMEN PARTICIPATION					

## TOTAL

(AVERAGE OF THE TOTAL SCORES DIVIDED BY THE NUMBERS OF INDICATORS):



FROM 0 TO 1: INSUFFICIENT (SEVERE NON-COMPLIANCE)



FROM 1.1 TO 2: SUFFICIENT, BUT WEAK  
(NON-SEVERE NON-COMPLIANCE, SECOND VISIT NECESSARY)



FROM 2.1 TO 3: OPTIMAL (OFFICIAL CERTIFICATION)

NOTES:

### PARTICIPANTS TO THE FIELD VISIT

NAME AND SURNAME	SIGNATURE:
1.	
2.	
3.	
4.	
5.	
6.	