



International Coffee Organization
Organización Internacional del Café
Organização Internacional do Café
Organisation Internationale du Café

ED 1968/05

17 August 2005
Original: English

E

**Invitation to attend the final review meeting
of the project to enhance coffee quality
through the prevention of mould formation**

1. The Executive Director presents his compliments and wishes to inform Members and observers that the final dissemination and review meeting of the project “Enhancement of coffee quality through the prevention of mould formation” (www.coffee-ota.org) will be held at 14.00 on Monday, 26 September 2005 in the Boccage Room of the Hotel Pestana Bahia, Salvador, Brazil.
2. The meeting is organized by the Food and Agriculture Organization (FAO), the Project Executing Agency, and is open to all interested participants. A copy of the programme is attached to this document and interpretation will be available.
3. The PEA will also have a project stand in the exhibitors’ area of the 2nd World Coffee Conference on 24 and 25 September, and encourages Members to visit this if possible.
4. For any further information please contact:

Mr. Julius Jackson
Project Officer, Food Quality and Standards Service
Room C - 286
Food and Agriculture Organization of the United Nations
Viale delle Terme di Caracalla
00100 Rome
Italy

Tel: +39 06 570 55651
Email: julius.jackson@fao.org
Web: www.fao.org / www.coffee-ota.org



Final Dissemination and Review Meeting

“Improving Coffee Quality through the Prevention of Mould Formation”

Project FAO/CFC/ICO/06

Boccage Room, Hotel Pestana, Salvador - Monday 26th September, 2005

Open to all interested ICO and World Coffee Conference delegates

- | | |
|---------------|---|
| 14:00 - 14:05 | Opening remarks by Ambassador Ali Said Mchumo, Managing Director, Common Fund for Commodities |
| 14:05 - 14:10 | Introduction by Mr. Nestor Osorio, Executive Director, International Coffee Organization |
| ----- | |
| 14:10 - 14:30 | Introducing project guidelines on Good Hygiene Practices (GHP) along the coffee chain: Who are they for, how should they be used and how were they developed? |
| 14:30 - 14:50 | GHP in the primary production/harvesting of coffee |
| 14:50 - 15:10 | GHP in the processing and handling of coffee cherry |
| 15:10 - 15:30 | GHP in the storage and transportation of coffee |
| 15:30 - 15:45 | <i>Coffee</i> |
| 15:45 - 16:00 | Improved drying of coffee: technical and socio-economic issues |
| 16:00 - 16:15 | Monitoring moisture of coffee through the coffee chain |
| 16:15 - 16:30 | Defects and low quality coffees in the marketing chain: their possible impact on consumer health and socio-economic implications of addressing the issue |
| 16:30 - 16:50 | Introducing the coffee hygiene CD-Rom training resource |
| 16:50 - 17:00 | Overview of project website |
| 17:00 | <i>Close</i> |