



INTERNATIONAL COFFEE ORGANIZATION  
ORGANIZACIÓN INTERNACIONAL DEL CAFÉ  
ORGANIZAÇÃO INTERNACIONAL DO CAFÉ  
ORGANISATION INTERNATIONALE DU CAFÉ

PSCB 128/11

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English only

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Private Sector Consultative Board  
33<sup>rd</sup> meeting  
28 September 2011  
London, United Kingdom

**Conversion factors for  
roasted and soluble decaffeinated coffee**

## Background

1. In March 2011, the Statistics Committee decided to consult the PSCB about the introduction of revised coefficient factors to convert roasted decaffeinated coffee and soluble decaffeinated coffee into green bean equivalent (GBE) in the light of the Council's decision in September 2010 to introduce a coefficient factor of 1.05 to convert the net weight of revised conversion factor for decaffeinated green coffee into its GBE.
2. The Executive Director a.i. wrote to all members of the PSCB on behalf of Ms Marcela Urueña, the Chairperson of the Statistics Committee for coffee year 2010/11, to invite their views on this matter. A copy of his communication is attached as Annex I. Annex II contains the replies received from PSCB members by the suggested deadline of 31 July 2011.

## Action

The PSCB is invited to consider this document and to make a recommendation to the Statistics Committee on whether a different co-efficient factor should be used when the decaffeination process takes place.

5 May 2011

In September 2010 the Council approved a recommendation made by the Statistics Committee to introduce a coefficient factor of 1.05 to convert the net weight of green decaffeinated coffee into its green bean equivalent (GBE).

Ms Marcela Urueña, Chairperson of the Committee for coffee year 2010/11, has asked me to contact all members of the Private Sector Consultative Board to request your views, as a member of the PSCB, regarding the introduction of coefficient factors to be used to convert the net weight of roasted and soluble coffees that have undergone the decaffeination process into their GBE.

In accordance with Annex I of the ICA 2007 (attached), the current conversion factors used for these two forms of coffee are as follows:

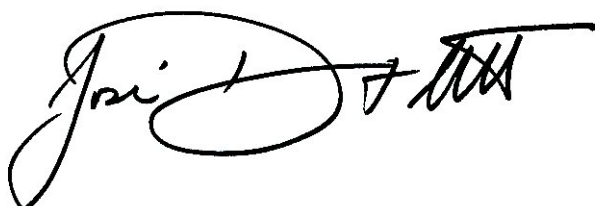
- Roasted decaffeinated coffee (classified under HS code 09012100) into GBE: 1.19 (same factor as for roasted non-decaffeinated coffee);
- Soluble decaffeinated coffee (no specific HS code as yet) into GBE: 2.6 (same factor as for soluble non-decaffeinated coffee).

There seems to be a general perception that a different factor should be used when the decaffeination process also takes place in the preparation of the final product – be it roasted or soluble. Therefore, I would very much appreciate your expert opinion in this matter.

I look forward to hearing from you, if possible by 31 July 2011, so that I may be able to prepare a report to be presented to the Statistics Committee at its next meeting due to take place in September 2011.

Thank you in advance for your cooperation in this matter.

Yours sincerely,

A handwritten signature in black ink, appearing to read 'José Sette', with a stylized flourish extending to the right.

José Sette

## ANNEX II

### **Brazilian Soluble Coffee Industry Association (ABICS)**

After consulting the local industry which produces decaffeinated coffee from green coffee, ABICS proposes the following changes:

To find the equivalent of decaffeinated coffee to green coffee, multiply the net weight of the decaffeinated coffee in green, roasted or soluble form by 1.05, 1.26 or 2.74 respectively.

### **All Japan Coffee Association (AJCA)**

The AJCA recommends the adoption of the following coefficient factors which it understands are theoretically and actually reasonable:

Roasted decaffeinated coffee (classified under HS code 09012200) into GBE:

1.25 ( $1.19 \times 1.05 = 1.25$ , rounded off to the 2<sup>nd</sup> decimal place)

Soluble decaffeinated coffee into GBE:

2.73 ( $2.6 \times 1.05 = 2.73$ )

### **National Coffee Association of the USA (NCA)**

The NCA would like to propose that the Committee consider two coefficients: one for Robustas (or Robusta / Arabica blend) and one for 100% Arabica. The suggested 1.05 coefficient factor would work well for the Robusta / Robusta blend, but the NCA understands a more accurate coefficient factor for 100% Arabica would be 1.03.

Even if the Committee does not want to use two different coefficient factors, it might make sense, if it has not already done so, to discuss the fact that the results for Arabica could be different than those containing Robusta coffee.