



PHILIPPINE COFFEE QUALITY COMPETITION

2022



PHILIPPINE COFFEE QUALITY COMPETITION

- * **An annual event designed to identify and promote the best quality coffees in the Philippines to domestic and international markets to benefit producers, market actors, and consumers.**
- * **An annual event with support from government, private sector and donor funded projects.**

PHILIPPINE COFFEE QUALITY COMPETITION

* GOALS

- * To ensure that Philippine specialty coffee is **recognized by the global coffee industry** as a result of a competition that **maintains the highest standards of quality and integrity** and by performing evaluations aligned with globally accepted grading and profiling protocols and standards of the Coffee Quality Institute (CQI).
- * To make **Philippine specialty coffee known in the domestic and global markets** and thereby improve business opportunities to **Philippine coffee market actors including farmers**.

PHILIPPINE COFFEE QUALITY COMPETITION

* Competition Statement:

- * This competition is open only to coffees of Philippine origin, submitted by Philippine coffee farmers and entities engaged in coffee farming. **The competition is open to the first 100 samples/entries received.**

* Participants:

- * Any entity engaged in the production and semi-processing of Arabica and Robusta coffees within the Philippines. These may include farmer organizations (associations and cooperatives), individual farmers, corporate farms, who have coffee farms and post-harvest facilities in the Philippines.
- * **All entries must be of Philippine origin, traceable to the farms they are grown.**

PHILIPPINE COFFEE QUALITY COMPETITION

Participant Categories and Sub-Categories

- * **Robusta Coffee Category:** *Coffea Canephora*, commonly known as Robusta is an official category, whereby a cupping score result will be posted for each competing lot and awards will be given to the first, second and third places of the Category. Subcategories include

- * (1.a) Washed
- * (1.b) Honey
- * (1.c) Natural

The best coffee of each subcategory will receive an honourable mention.

PHILIPPINE COFFEE QUALITY COMPETITION

Participant Categories and Sub-Categories

- * **Arabica Coffee Category:** Coffea Arabica, commonly known as Arabica is an official category, meaning a cupping score result will be posted for each competing lot and awards will be given to the first, second, and third places of the category. Catimor shall be entered under Arabica Category. Subcategories include:
 - * (2.a) Washed
 - * (2.b) Honey
 - * (2.c) Natural

The best coffee of each subcategory will receive an honourable mention.

PHILIPPINE COFFEE QUALITY COMPETITION

Participant Categories and Sub-Categories

- * **Liberica and Excelsa Coffees.** Coffea Liberica, both the “Barako” coffee and Excelsa coffee is an unofficial category and judging will be done separately. The cupping results will not be given and only a “Judges’ Selection” honorable mention will be received by the preferred coffee of each type from this variety

PHILIPPINE COFFEE QUALITY COMPETITION

REMINDERS

1. One entry per family per farm
2. The Municipal Agricultural Office Certificate is **PART** of the requirements to join.

PHILIPPINE COFFEE QUALITY COMPETITION

**GREEN
GRADING**

SPECIALTY or FINE

ROASTING

CUPPING

ELIMINATIONS

FINAL

PHILIPPINE COFFEE QUALITY COMPETITION

2019 VIDEO

Philippine Coffee Quality Competition Comparative Study

2018 2019 2020 2021

Number of Participants

Variety

	2018	2019	2020	2021
Total Number of Participants	108	78	72	103
Arabica	40	34	30	27
Robusta	60	43	40	69
Excelsa	1	0	1	3
Liberica	3	1	1	0
Mixed	1	0	0	0
Disqualified	3	0	0	4

Number of Participants

Per Region

	2018	2019	2020	2021
CAR	25	14	11	14
1	8	7	5	13
2	3	6	5	11
3	2	1	1	3
4a	4	0	2	1
6	9	3	8	8
7	7	4	0	5
9	1	0	0	1
10	19	15	16	16
11	11	13	17	16
12	13	10	6	13
CARAGA	6	2	1	2
Total	108	78	72	103

Green Grading

Arabica

	2018	2019	2020	2021
Specialty	20 (50%)	26 (76%)	17 (57%)	20 (65%)
Non-specialty	20 (50%)	8 (24%)	23 (43%)	11 (35%)

Green Grading

Robusta

	2018	2019	2020	2021
Fine	5 (8%)	11 (25%)	5 (13%)	35 (51%)
Premium	12 (20%)	10 (22%)	11 (29%)	5 (7%)
Commercial	43 (72%)	23 (53%)	23 (58%)	29 (42%)

PHILIPPINE COFFEE QUALITY COMPETITION

GUIDELINES FOR RECEIVING ENTRIES

PHILIPPINE COFFEE QUALITY COMPETITION

STEP 1: INFORM

- * GOOGLE FORM:
- * <http://bit.ly/PCQC2021>

PCQC 2021 Kits Requests

Requests for PCQC entry kits 2021

* Required

Email address *

Your email

Name: *

Your answer

Region / Provincial Office *

Enter Region/ provincial Office

Your answer

Requested Number of kits *

Your answer

Address where to send the kits: *

Your answer

Contact number *

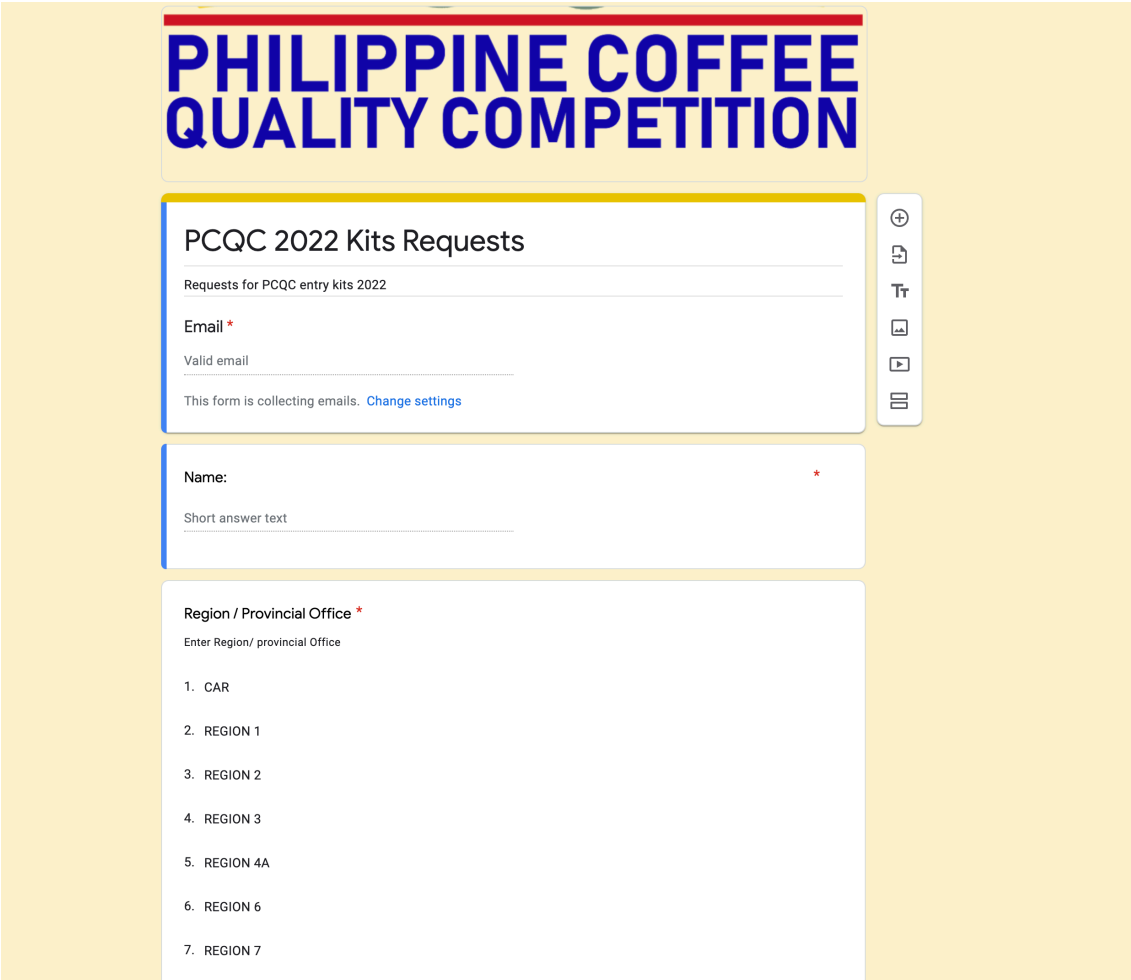
Your answer

PHILIPPINE COFFEE QUALITY COMPETITION

STEP 1: INFORM

www.coffeeschool.asia/PCQC

LINK TO GOOGLE FORM



The screenshot shows a Google Form titled "PHILIPPINE COFFEE QUALITY COMPETITION" and "PCQC 2022 Kits Requests". The form is set to collect email addresses. It includes a "Name" field and a "Region / Provincial Office" dropdown menu. The dropdown menu lists the following options: 1. CAR, 2. REGION 1, 3. REGION 2, 4. REGION 3, 5. REGION 4A, 6. REGION 6, and 7. REGION 7. The form is displayed on a yellow background.

**PHILIPPINE COFFEE
QUALITY COMPETITION**

PCQC 2022 Kits Requests

Requests for PCQC entry kits 2022

Email *

Valid email

This form is collecting emails. [Change settings](#)

Name: *

Short answer text

Region / Provincial Office *

Enter Region/ provincial Office

1. CAR
2. REGION 1
3. REGION 2
4. REGION 3
5. REGION 4A
6. REGION 6
7. REGION 7

PHILIPPINE COFFEE QUALITY COMPETITION

STEP 2: RECEIVE KIT

8 LABELS

22Rx-01-01

22Rx-01-01

22Rx-01-01

22Rx-01-01

22Rx-01-01

22Rx-01-01

22Rx-01-01

22Rx-01-01



PHILIPPINE COFFEE QUALITY COMPETITION



For Receiving Stations Only	
Received by	
Date received	
Participant Code	



For Receiving Stations Only	
Received by	
Date received	
Participant Code	



For Receiving Stations Only	
Received by	
Date received	
Participant Code	

The Philippine Coffee Quality Competition Registration Form

LOCATION			
Region		Province	
Municipality		Barangay / Sitio	
PARTICIPANT DETAILS			
Farm/ Farmer:		Contact Numbers	
Name of Organization:		Contact person:	
Contact numbers:		Contact email:	
Processed by:			
COFFEE ENTRY DETAILS			
Species (Please check)	Arabica <input type="checkbox"/>	Robusta <input type="checkbox"/>	Exelsa <input type="checkbox"/> Liberica <input type="checkbox"/>
Process	Honey <input type="checkbox"/>	Natural <input type="checkbox"/>	Washed <input type="checkbox"/>
Elevation:		Moisture Content:	Variety/Cultivar:
Number of trees:		Size of Farm in SQM	
Potential harvest volume of coffee (in kgs)		Special Characteristics (e.g. peaberry, bean size)	

1. I have received the official rules.
2. I affirm all information submitted is correct.
3. That the 180kgs that I am submitting will be stored in official PCQC/DTI warehouses.
4. That the PCQC/DTI warehouses, which are equipping for storage, will not be liable should there be tampering of the _____kg coffee bags.

Participant Name and Signature

PARTICIPANT'S COPY



The Philippine Coffee Quality Competition Registration Form

LOCATION			
Region		Province	
Municipality		Barangay / Sitio	
PARTICIPANT DETAILS			
Farm/ Farmer:		Contact Numbers	
Name of Organization:		Contact person:	
Contact numbers:		Contact email:	
Processed by:			
COFFEE ENTRY DETAILS			
Species (Please check)	Arabica <input type="checkbox"/>	Robusta <input type="checkbox"/>	Exelsa <input type="checkbox"/> Liberica <input type="checkbox"/>
Process	Honey <input type="checkbox"/>	Natural <input type="checkbox"/>	Washed <input type="checkbox"/>
Elevation:		Moisture Content:	Variety/Cultivar:
Number of trees:		Size of Farm in SQM	
Potential harvest volume of coffee (in kgs)		Special Characteristics (e.g. peaberry, bean size)	

1. I have received the official rules.
2. I affirm all information submitted is correct.
3. That the 180kgs that I am submitting will be stored in official PCQC/DTI warehouses.
4. That the PCQC/DTI warehouses, which are equipping for storage, will not be liable should there be tampering of the _____kg coffee bags.

Participant Name and Signature

DA | DTI | ACDIVOCA COPY



The Philippine Coffee Quality Competition Registration Form

LOCATION			
Region		Province	
Municipality		Barangay / Sitio	
PARTICIPANT DETAILS			
Farm/ Farmer:		Contact Numbers	
Name of Organization:		Contact person:	
Contact numbers:		Contact email:	
Processed by:			
COFFEE ENTRY DETAILS			
Species (Please check)	Arabica <input type="checkbox"/>	Robusta <input type="checkbox"/>	Exelsa <input type="checkbox"/> Liberica <input type="checkbox"/>
Process	Honey <input type="checkbox"/>	Natural <input type="checkbox"/>	Washed <input type="checkbox"/>
Elevation:		Moisture Content:	Variety/Cultivar:
Number of trees:		Size of Farm in SQM	
Potential harvest volume of coffee (in kgs)		Special Characteristics (e.g. peaberry, bean size)	

1. I have received the official rules.
2. I affirm all information submitted is correct.
3. That the 180kgs that I am submitting will be stored in official PCQC/DTI warehouses.
4. That the PCQC/DTI warehouses, which are equipping for storage, will not be liable should there be tampering of the _____kg coffee bags.

Participant Name and Signature

ORIGINAL COPY

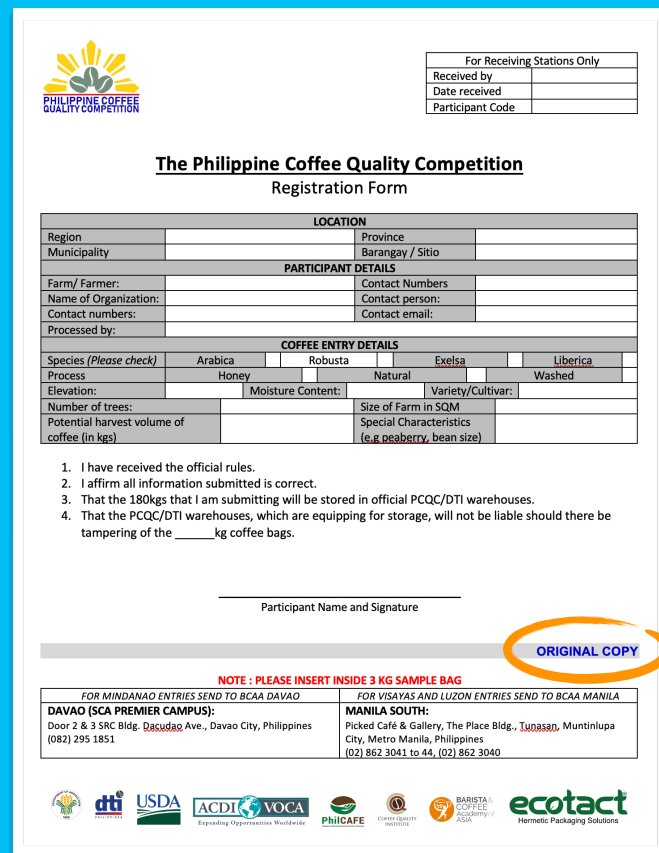
NOTE : PLEASE INSERT INSIDE 3 KG SAMPLE BAG

FOR MINDANAO ENTRIES SEND TO BCAA DAVAO	FOR VISAYAS AND LUZON ENTRIES SEND TO BCAA MANILA
DAVAO (SCA PREMIER CAMPUS): Door 2 & 3 SRC Bldg. Dacudao Ave., Davao City, Philippines (082) 295 1851	MANILA SOUTH: Picked Café & Gallery, The Place Bldg., Tunasan, Muntinlupa City, Metro Manila, Philippines (02) 862 3041 to 44, (02) 862 3040



PHILIPPINE COFFEE QUALITY COMPETITION

STEP 3: ACCEPT ENTRY FORM FROM PARTICIPANT



The Philippine Coffee Quality Competition
Registration Form

LOCATION

Region	Province
Municipality	Barangay / Sitio

PARTICIPANT DETAILS

Farm/ Farmer:	Contact Numbers
Name of Organization:	Contact person:
Contact numbers:	Contact email:
Processed by:	

COFFEE ENTRY DETAILS

Species (Please check)	Arabica	Robusta	Exelsa	Liberica
Process	Honey	Natural	Washed	
Elevation:	Moisture Content:	Variety/Cultivar:		
Number of trees:	Size of Farm in SQM			
Potential harvest volume of coffee (in kgs)	Special Characteristics (e.g. peaberry, bean size)			

1. I have received the official rules.
2. I affirm all information submitted is correct.
3. That the 180kgs that I am submitting will be stored in official PCQC/DTI warehouses.
4. That the PCQC/DTI warehouses, which are equipping for storage, will not be liable should there be tampering of the _____ kg coffee bags.

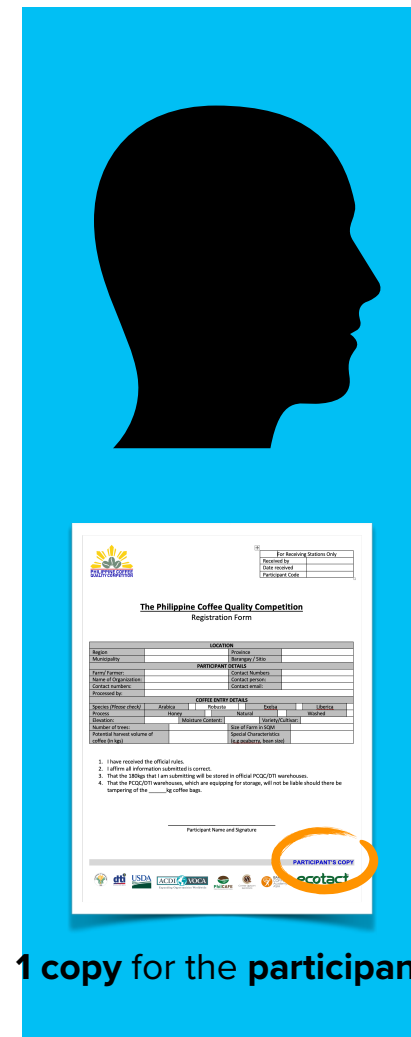
Participant Name and Signature _____

NOTE : PLEASE INSERT INSIDE 3 KG SAMPLE BAG

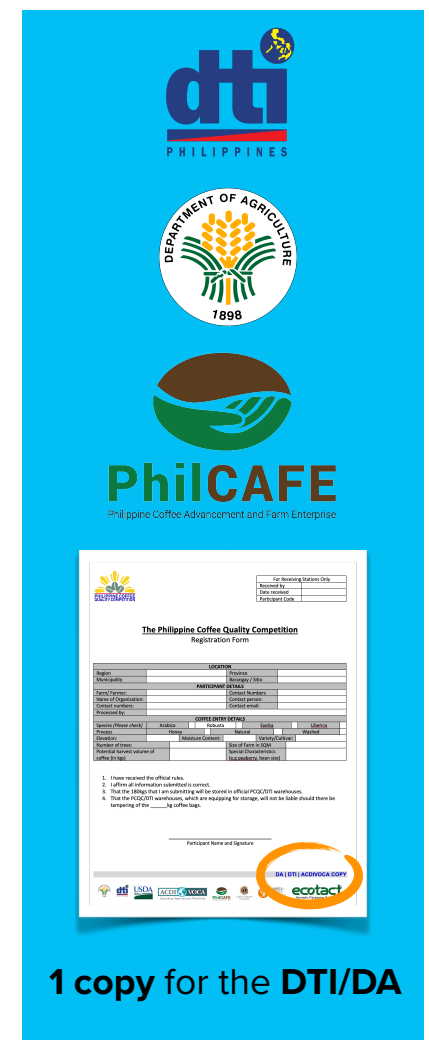
FOR MINDANAO ENTRIES SEND TO BCAA DAVAO DAVAO (SCA PREMIER CAMPUS): Door 2 & 3 SRC Bldg, Dacudao Ave., Davao City, Philippines (082) 295 1851	FOR VISAYAS AND LUZON ENTRIES SEND TO BCAA MANILA MANILA SOUTH: Picked Café & Gallery, The Place Bldg., Tugasan, Muntinlupa City, Metro Manila, Philippines (02) 862 3041 to 44, (02) 862 3040
--	---

Logos: dti, USDA, ACDI/VOCA, PhilCAFE, BARISTA & COFFEE Academy of ASIA, ecotact

1 copy to be sent with the 3 bag samples



1 copy for the participant



1 copy for the DTI/DA

PHILIPPINE COFFEE QUALITY COMPETITION

STEP 3: ACCEPT 180kgs of Green Coffee Beans



PHILIPPINE COFFEE QUALITY COMPETITION

STEP 3: CHECK MOISTURE METER



PHILIPPINE COFFEE QUALITY COMPETITION

STEP 4: WEIGH the 3 sacks and TAKE 1 kilo in 2 sacks. And 2 kilos in 1 sack (3/3).



PHILIPPINE COFFEE QUALITY COMPETITION

STEP 4: Place them in the 1 kilo ECOTACT bags



EACH PARTICIPANT SHOULD HAVE **4 KGS** IN TOTAL AS THEIR
SAMPLE ENTRY

PHILIPPINE COFFEE QUALITY COMPETITION

STEP 5: CODE



**PLACE ALL STICKERS IN ALL SACKS AND BAGS
CODE LABELS SHOULD BE EQUIVALENT OF THE SACKS AND THE
BAGS**

PHILIPPINE COFFEE QUALITY COMPETITION

STEP 5: CODE



[21R01-01-01
1/4]



**CODES ARE BASED PER REGION
AND WERE INCLUDED IN RECEIVING KITS**

The 4th 1kg bag should come from 3/3 sack.

PHILIPPINE COFFEE QUALITY COMPETITION

STEP 5: CODE

REGION	PROVINCE	CODE + PARTICIPANT NUMBER
Region 1: Ilocos Region	Iligan	R01-01 – Participant number
	Ilocos Norte	R01-02 – Participant number
	Ilocos Sur	R01-03 – Participant number
	La Union	R01-04 – Participant number
	Pangasinan	R01-05 – Participant number
Cordillera Administrative Region	Abra	CAR-01- Participant number
	Apayao	CAR-02- Participant number
	Baguio	CAR-03- Participant number
	Benguet	CAR-04- Participant number
	Hugao	CAR-05- Participant number
	Kalinga	CAR-06-Participant number
	Mountain Province	CAR-07- Participant number
Region 2: Cagayan Valley	Batanes	R02-01-Participant number
	Cagayan	R02-02-Participant number
	Isabela	R02-03- Participant Number
	Nueva Vizcaya	R02-04- Participant Number
	Quirino	R02-05- Participant Number
	Santiago	R02-06-Participant Number
Region 3: Central Luzon	Aurora	R03- 01- Participant Number
	Bataan	R03-02- Participant Number
	Bulacan	R03-03- Participant Number
	Nueva Ecija	R03-04- Participant Number
	Pampanga	R03-05- Participant Number
	Tarlac	R03-06- Participant Number
	Zambales	R03-07-Participant number
Region 4A: CALABARZON	Batangas	R4A-01-Participant Number
	Cavite	R4A-02-Participant Number
	Laguna	R4A-03-Participant Number
	Lucena	R4A-04-Participant Number
	Quezon	R4A-05-Participant Number
	Rizal	R4A-06-Participant Number
Region 6: Western Visayas	Aklan	R06-01- Participant Number
	Antique	R06-02-Participant Number
	Bacolod	R06-03-Participant Number
	Capiz	R06-04-Participant Number
	Guimaras	R06-05-Participant Number
	Iloilo	R06-07-Participant Number
	Negros Occidental	R06-08-Participant Number
Region 7: Central Visayas	Bohol	R07-01- Participant Number
	Cebu	R07-02-Participant Number
	Negros Oriental	R07-03-Participant Number
	Siquijor	R07-04- Participant Number
Region 8: Eastern Visayas	Biliran	R08-01-Participant Number
	Leyte	R08-02-Participant Number
Region 9: Zamboanga Peninsula	Zamboanga del Norte	R09-01- Participant Number
	Zamboanga del Sur	R09-02- Participant Number
	Zamboanga Sibugay	R09-03- Participant Number
	Zamboanga Cty	R09-04-Participant Number
Region 10: Northern Mindanao	Bukidnon	R10-01-Participant Number
	Camiguin	R10-02-Participant Number
	Lanao del Norte	R10-03-Participant Number
	Misamis Occidental	R10-04-Participant Number
	Misamis Oriental	R10-05-Participant Number
Region 11: Davao Region	Compostela Valley	R11-01-Participant Number
	Davao City	R11-02-Participant Number
	Davao del Norte	R11-03-Participant Number
	Davao del Sur	R11-04-Participant Number
	Davao Oriental	R11-05-Participant Number
	Davao Occidental	R11-06-Participant Number
Region 12: SOCCSKSARGEN	North Cotabato	R12-01-Participant Number
	Sarangani	R12-02-Participant Number
	South Cotabato	R12-03-Participant Number
	Sultan Kudarat	R12-04-Participant Number
Region 13: CARAGA	Agusan del Norte	R13-01-Participant Number
	Agusan del Sur	R13-02-Participant Number
	Surigao del Norte	R13-03-Participant Number
	Surigao del Sur	R13-04-Participant Number

CODES ARE BASED PER REGION
AND WERE INCLUDED IN RECEIVING
KITS

SEE EVENT MANUAL ANNEX 2

PHILIPPINE COFFEE QUALITY COMPETITION

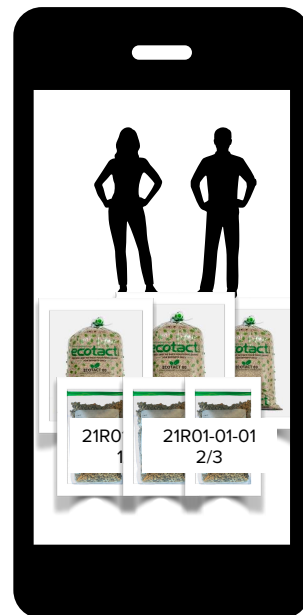
STEP 6: SIGN



PARTICIPANT AND RECEIVING OFFICER/S SHOULD
SIGN THE LABELS WITH THE CODE

PHILIPPINE COFFEE QUALITY COMPETITION

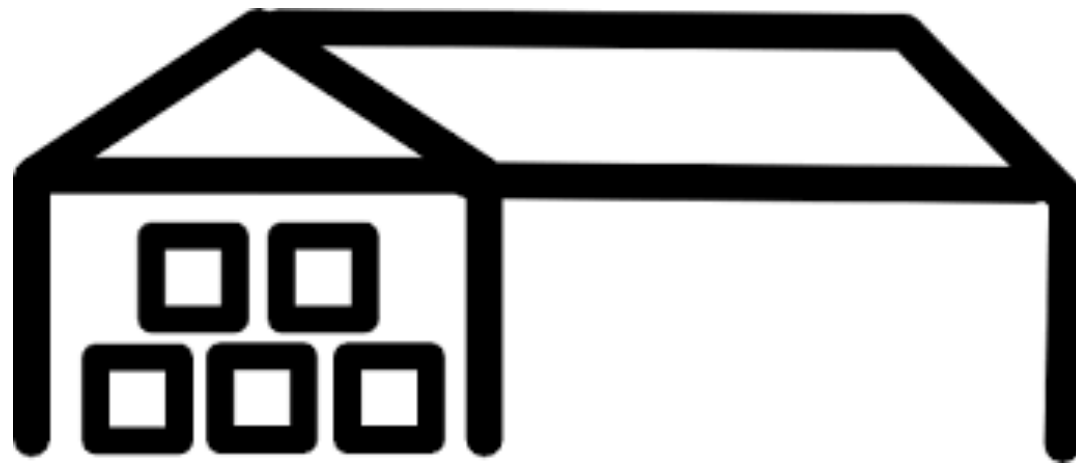
STEP 7: TAKE PHOTO



**TAKE PHOTO WITH THE SACKS AND BAGS WITH THE CODE AND
FARMER
SEND TO VIBER GROUP**

PHILIPPINE COFFEE QUALITY COMPETITION

STEP 8: PACK



**STORE the 3 SACKS OF GREEN COFFEE BEANS IN THE
DESIGNATED WAREHOUSE**

PHILIPPINE COFFEE QUALITY COMPETITION

STEP 8: PACK



PACK 4 BAGS OF 1kg INTO THE BIG PLASTIC BAG
(SAMPLE ENTRY PACK) WITH THE ENTRY FORM AND Municipal
Agriculture Office Certificate

PHILIPPINE COFFEE QUALITY COMPETITION

STEP 9: SEND

<i>FOR MINDANAO ENTRIES SEND TO BCAA DAVAO</i>	<i>FOR VISAYAS AND LUZON ENTRIES SEND TO BCAA MANILA</i>
DAVAO (SCA PREMIER CAMPUS): Door 2 & 3 SRC Bldg. <u>Dacudao Ave.</u> , Davao City, Philippines (082) 295 1851	MANILA SOUTH: Picked Café & Gallery, The Place Bldg., <u>Tunasan</u> , Muntinlupa City, Metro Manila, Philippines (02) 862 3041 to 44, (02) 862 3040

PHILIPPINE COFFEE QUALITY COMPETITION

STEP 9: SEND

CODE	PARTICIPANT NAME	DATE SUBMITTED

REGION:
RECEIVING POINT PERSON:
CHECKED BY:
DATE SENT TO BCAA:

ADD TRANSMITTAL FORM EVERY TIME YOU SEND ENTRIES TO BCAA.

THIS SHOULD INCLUDE A LISTING OF ALL PARTICIPANTS IN THE PACK BEING SENT.

PHILIPPINE COFFEE QUALITY COMPETITION

Cause for Disqualification

1. Mislabelling and/or Over-labeling is ground for disqualification (e.g.: Arabica submitted as Robusta or vice versa, inappropriate location indicated, processing method, etc.)
2. Lack of adequate details on the Entry Form.
3. Submission of coffee not grown on the indicated Philippine farm
4. Coffee designated for PCQC is not physically submitted to a PCQC warehouse facility.

PHILIPPINE COFFEE QUALITY COMPETITION

* DATES TO REMEMBER

Dates	Activity
Feb 4	Deadline to submit number of PCQC2022 kits requested to BCAA
Feb 7-8	BCAA will send out all requested number of PCQC kits to all DTI regional/provincial offices
Feb 14-23	Submission of coffees at designated DTI Regional/provincial offices and secure warehouses
Feb 24	Last day of submission of coffee samples at BCAA Manila and BCAA Davao Laboratories
Feb 28	Coding
March 1-11	Green Grading and Roasting
March 14-17	Cupping Eliminations and Finals
March 22	Announcement of Winners