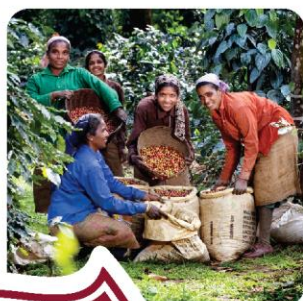
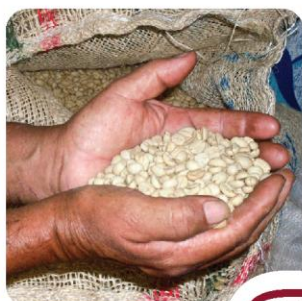


CODE OF CONDUCT

Coffee Module

Version 1.1



UTZ Training Center:
www.utz.org/resource-library

Please send your comments or suggestions to:
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Introduction

The Coffee Module is used along with the Core Code by all coffee producers and producer groups who wish to obtain Code of Conduct certification. The Module contains requirements applicable to coffee production and processing activities, up until production of green coffee. Depending on the activities they perform (e.g. wet or dry processing), producers and producer groups assess which control points are applicable to them.

The column “Applicable to” indicates whether the control point applies to the group and/or the group member for groups certified against the Core Code for group certification. Coffee producers certified against the Core Code for individual certification must comply with all control points in the Module.

If there is a contradiction between what is required from the Core Code and what is required from the Module, the requirement from the Module takes precedence

CP #	Control Point	Applicable to	Year 1	Year 2	Year 3	Year 4	Clarification for Compliance
BLOCK B - FARMING PRACTICES							
Farm maintenance							
CF.B.1	An adequate number per hectare of suitable shade trees are planted and/or maintained on coffee plots.	M					Shade trees are non-invasive, and/or nitrogen fixing, and/or highly nutritious species, and provide optimal canopy cover (at maturity). The number of shade trees depends on climate patterns, soil conditions, and product specific recommendations.
Postharvest processing							
CF.B.2	To prevent mold formation, there is minimal contact between coffee and any possible source of fungal contamination.	G + M					This applies to harvested coffee fruit/cherries and dried coffee beans (dry fruit/cherries, parchment, and green coffee). Contact between harvested coffee and soil is avoided.
CF.B.3	Measures are taken to prevent coffee beans from getting wet during storage, loading, and transportation.	G + M					
CF.B.4	Coffee is fermented in the appropriate manner for the required time.	G + M					Adequate fermentation is verified by, e.g., analysis of regular samples from fermentation tanks.
CF.B.5	Coffee beans are dried to the appropriate moisture content.	G					The coffee meets the specific percentage of moisture content requested by the buyer. Records of moisture measurements and buyer requests are available.

CP #	Control Point	Applicable to	Year 1	Year 2	Year 3	Year 4	Clarification for Compliance
CF.B.6	Coffee is reasonably free of foreign matter, foreign odors, and defective beans. Coffee meets national quality standards or other contractual requirements.	G					<p>Defective coffee beans include e.g.:</p> <ul style="list-style-type: none"> - Flat - Shrunken - Brown to black colored - Moldy - Infested <p>Contractual requirements may relate to e.g.:</p> <ul style="list-style-type: none"> -Off flavors -Homogeneity of bean size -Moisture level -Defects
BLOCK D - ENVIRONMENT							
Animal Welfare							
CF.D.7	There are no animals used for processing animal coffee, while they are held in captivity on the farm. No such animals are held captive for tourism purposes.	G+M					<p>Captivity is considered any condition of confinement that limits the movement of animals in their natural habitat (e.g. by caging or fencing).</p> <p>Processing animal coffee means using the interference of animals with coffee to modify the quality of the coffee (e.g. by forcing or allowing animals to eat coffee beans and extracting the coffee beans from the faeces).</p> <p>NB: Members holding a valid certificate at the time of the release of the 1.1 version of the Code of Conduct (1st of July 2015), can implement a phase-out plan of maximum 3 years to comply with this control point. The phase-out plan must be approved by UTZ. Members interested should contact UTZ to request the details and conditions before 1 January 2016 at membersupport@utz.org</p>
Water							
CF.D.8	Clean water and contaminated water are separated. When possible, water is recycled during wet processing.	G					Measures are taken to efficiently (re)use water.

CP #	Control Point	Applicable to	Year 1	Year 2	Year 3	Year 4	Clarification for Compliance
CF.D.9	In addition to recycling water, activities are implemented to reduce water consumption during wet processing.	G+M					<p>Examples of such activities include:</p> <ul style="list-style-type: none"> - use of an ecopulper to reduce water consumption -having procedures in place to reduce water consumption during washing of machinery. <p>The target water consumption is below 10 lt/kg of green coffee (approximately 2 liters per kg of coffee fruit/cherries).</p>
CF.D.10	A water treatment system is in place to eliminate or reduce pollution caused by coffee wastewater resulting from the wet process.	G+M					<p>Measures to treat wastewater include e.g.:</p> <ul style="list-style-type: none"> - Surface runoff control - Plastic tubular digester - Anaerobic reactors - Lagoons - Aerobic filters
CF.D.11	In central wet mills (of groups) and wet mills of estates (farms certified against the Code of Conduct for Individual and multi-site certification), a water quality analysis and monitoring program is implemented.	G					<p>An analysis is conducted at least once per coffee season and includes an analysis of water samples before and after treatment.</p> <p>The analysis takes into account the watersheds of where the group is located and the risk/area of contamination, and serves to further improve, where possible, the water treatment system in place.</p> <p>The analysis indicates at least:</p> <ul style="list-style-type: none"> - chemical oxygen demand (COD), - pH, - sedimentable solids, and - flow rate. <p>Monitoring includes:</p> <ul style="list-style-type: none"> - comparison of results from before and after treatment, - comparison with results from previous year(s), and - comparison with applicable national or local regulations. <p>Corrective actions are taken based on the results.</p> <p>The records and monitoring program are available. Records include the:</p> <ul style="list-style-type: none"> - date(s) of the analyses, - results and corrective actions, and - responsible person for the monitoring system.

	Year 1	Year 2	Year 3	Year 4
Total Mandatory Control Points per Year	9	9	10	10
Total Additional Control Points per Year	2	2	1	1
Number of Additional Control Points to Comply with	0	0	0	0
Total Control Points to Comply with per Year	9	9	10	10