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**CERTIFICATION MARK  
GOODS  
PRINCIPAL REGISTER**

**COLOMBIAN**

REPUBLIC OF COLOMBIA, THE (COLOMBIA SOVERIGN COUNTRY), BOGOTA, COLOMBIA

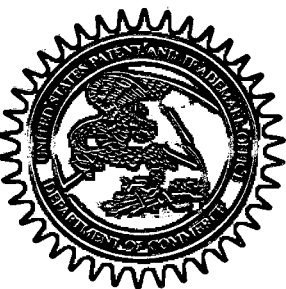
THE CERTIFICATION STANDARDS AND CONDITIONS FOR COLOMBIAN COFFEE, INCLUDING SOLUBLE COFFEE ("CERTIFIED PRODUCT"), AUTHORIZED AND CERTIFIED BY THE REPUBLIC OF COLOMBIA, SHALL BE AS FOLLOWS, AND MAY BE MODIFIED FROM TIME TO TIME BY THE NATIONAL COMMITTEE OF COFFEE GROWERS IN ACCORDANCE WITH COLOMBIAN LAW AND REGULATIONS UPON NOTICE PUBLISHED ON THE FEDERACION NACIONAL DE CAFETEROS DE COLOMBIA'S WEBSITE WWW.CAFEDECOLOMBIA.COM (OR, IF UNAVAILABLE, BY OTHER SUITABLE MEANS): 1. NAME: COLOMBIAN 2. DESCRIPTION: CERTIFIED PRODUCT IS THE 100% ARABICA COFFEE GROWN IN THE COLOMBIAN COFFEE GROWING AREA DEFINED IN PARAGRAPH 3 BELOW WHICH SATISFIES THE EXPORT STANDARDS LAID DOWN TIME TO TIME BY THE NATIONAL COMMITTEE OF COFFEE GROWERS AND WHICH, WHEN PROCESSED, HAS THE FOLLOWING CHARACTERISTICS: MILD, CLEAN CUP, OF MEDIUM/HIGH ACIDITY AND BODY AND FULL AND

PRONOUNCED AROMA. THE MAIN COFFEE VARIETIES OF PLANTS OF THE ARABICA SPECIES CULTIVATED IN SUCH AREA ARE KNOWN AS CATURRA, TÍPICA, BORBÓN, MARAGUIPE, TABI, COLON, SAN BERNADO AND CASTILLO (FORMERLY KNOWN AS COLOMBIA). GREEN AND PROCESSED: COLOMBIAN" COFFEE MAY CONSIST OF ONE OR MORE OF THESE TYPES OR VARIETIES. THUS, ONLY COFFEE PRESENTED TO THE CONSUMER CONTAINING EXCLUSIVELY 100% COLOMBIAN COFFEE, IRRESPECTIVE OF ITS STATE (GREEN, ROASTED OR SOLUBLE), WILL BE CONSIDERED "COLOMBIAN." 3. COLOMBIAN COFFEE GROWING AREA: CURRENTLY, THE GEOGRAPHIC AREA IS THAT LOCATED IN THE REPUBLIC OF COLOMBIA AT 400 TO 2,500 METERS ABOVE SEA LEVEL BETWEEN THE FIRST PARALLEL AND 11° 15' NORTH AND LONGITUDE 72° TO 78° WEST, AND DOES NOT ENCOMPASS THE WHOLE TERRITORY OF THE REPUBLIC OF COLOMBIA. 4. PROOF OF ORIGIN: TRACEABILITY OF CERTIFIED PRODUCT IS CARRIED OUT IN THE FOLLOWING STAGES - MONITORING OF PRODUCERS. THE MONITORING OF PRODUCERS IS CARRIED OUT USING THE SISTEMA DE INFOR-

*In testimony whereof I have hereunto set my hand and caused the seal of The Patent and Trademark Office to be affixed on Jan. 19, 2010.*

*David J. Kyfos*

Director of the United States Patent and Trademark Office

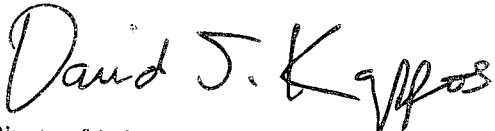


MACIÓN CAFETERO ("SICA") DATA BASE, AND EVERY COFFEE PLANTATION OF THE COLOMBIAN COFFEE GROWING AREA AND RESPECTIVE PLOTS IS SUPERVISED. THE INFORMATION-GATHERING SYSTEM IS PART OF THE PLANTATION ADMINISTRATION DATA BASE. - MONITORING OF PARCHMENT COFFEE AND HULLING. MONITORING OF PARCHMENT COFFEE AND HULLING IS CARRIED OUT BY MEANS OF APPROPRIATE LEGAL DOCUMENTS, INCLUDING THE 'GUÍAS DE TRANSITO', AND CHECKING OF PURCHASES AT THE STORAGE OR HULLING PLANTS, WHICH ARE SUBJECT TO REGISTRATION AND OPERATION REQUIREMENTS. - MONITORING OF GREEN COFFEE. GREEN FOR THE EXPORT IS MONITORED ONCE IT HAS GONE THROUGH THE HULLING PLANTS, WHICH ARE DULY REGISTERED IN ACCORDANCE WITH RESOLUTION NO 1 OF 2002 OF THE NATIONAL COMMITTEE OF COFFEE GROWERS. MONITORING IS BY MEANS OF "GUÍAS DE TRANSITO," PROVIDED FOR IN COLOMBIAN DECREE 2685 OF 1999, WHICH ARE THE LEGAL DOCUMENTS WHICH MUST ACCOMPANY EACH LOT OF COFFEE FOR EXPORT. - MONITORING OF EXPORTS. EXPORTERS ARE MONITORED, BY MEANS OF THE GUÍA DE TRANSITO, BY BOTH THE CUSTOMS AUTHORITIES AND ALMACAFE. THE ORGANIZATION ENTRUSTED TO CARRY OUT SUCH CHECKS. THERE IS ALSO A REGISTER OF EXPORTERS GOVERNED BY COLOMBIA'S MINISTRY OF FOREIGN TRADE RESOLUTION NO 355 OF 2002 FOR EXPORTERS WHO MEET THE CONDITIONS LAID DOWN IN NATIONAL COMMITTEE OF COFFEE GROWERS RESOLUTION NO 3 OF 2002, AS WELL AS MONITORING AND DOCUMENTATION REGARDING FOREIGN TRANSACTIONS. LIKEWISE, ALMACAFE CARRIES OUT FINAL CHECKS AT THE PORT OF EXPORT TO ENSURE THAT THE QUALITY CRITERIA FOR CERTIFIED PRODUCT ARE MET. 5.

METHOD OF PRODUCTION: THE PRODUCT PROCESSING STAGES FOR CERTIFIED PRODUCT ARE HARVESTING, BENEFICIO AND HULLINGS: - HARVESTING: FRUIT FROM THE COFFEE PLANTS IS PICKED BETWEEN 210 AND 224 DAYS AFTER FLOWERING, WHEN IT IS RIPENING, RIPE OR OVERRIPE. IT IS SELECTIVELY PICKED, PRIMARILY BY HAND, ONE BEAN AT A TIME. - BENEFICIO: THE PROCESS USED FOR THE COFFEE COVERED INVOLVES THE USE OF WATER ('WET PROCESS') AND IS DIVIDED INTO THE FOLLOWING STAGES: (1) PULP REMOVAL; (2) CLEANING; (3) MUCILAGE REMOVAL (FERMENTATION); (4) WASHING, AND (5) DRYING. - HULLING OR MILLINGS: THE ENDOCARP IS SEPARATED FROM THE DRY PARCHMENT COFFEE IN THRESHING MACHINES TO OBTAIN GREEN COFFEE, WHICH IS SORTED BY MACHINE ACCORDING TO SIZE, COLOR AND DENSITY. - ROASTING: COLOMBIAN COFFEE MAY BE ROASTED IN COLOMBIA OR ANY OTHER JURISDICTION IN THE WORLD, PROVIDED THAT THE GREEN COFFEE MEETS THE EXPORT STANDARDS DESCRIBED HEREIN. 6. SOLUBLE COFFEE: IN ACCORDANCE WITH RESOLUTION NO. 3 OF 1991, ISSUED BY THE NATIONAL COMMITTEE OF COFFEE GROWERS, SOLUBLE COFFEE MAY BE EXPORTED AS COLOMBIAN, SO LONG AS ITS CONTENT IS 100% COFFEE GROWN IN COLOMBIA. SOLUBLE COFFEE (ALSO REFERRED TO AS "FREEZE-DRIED COFFEE" OR "INSTANT COFFEE") MAY BE SPRAY-DRIED, AGGLOMERATED OR FREEZE-DRIED IN A FACILITY LOCATED IN COLOMBIA OR ANY COUNTRY IN THE WORLD, AS LONG AS ITS RAW MATERIAL IS 100% COFFEE GROWN IN THE COLOMBIAN COFFEE GROWING AREA.

FOR: COFFEE, IN CLASS A  
FIRST USE 9-0-1927; IN COMMERCE  
9-0-1927.  
SER. NO. 73-199,563, FILED 1-10-1979.

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