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intellectuelle
du Canada**

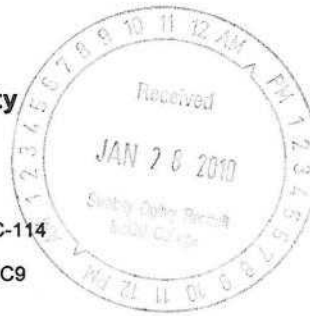
Un organisme
d'Industrie Canada

50, rue Victoria, bureau C-114
Place du Portage I
Gatineau (Québec) K1A 0C9

**Canadian
Intellectual Property
Office**

An Agency of
Industry Canada

50 Victoria Street, Room C-114
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Gatineau, Quebec K1A 0C9



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MONTREAL, QUEBEC
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15 janv/Jan 2010
Votre référence Your File
05202463-2CA
Notre référence Our File
630794

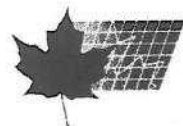
RE: Certification Mark: COLOMBIAN
Applicant: THE REPUBLIC OF COLOMBIA

Your correspondence of December 01, 2009 is acknowledged.

In accordance with your request, the New Certification Standards has been entered as per the attached registration page.

Yours truly,

Elizabeth Miklos,
Assignment and Renewal Section,
for REGISTRAR OF TRADE MARKS.
819-934-7590
fax: 819-953-2476



APPL'N/DEM. NO 630 794

REGISTRATION/ENREGISTREMENT NO TMA370,455

FILING DATE/DATE DE PRODUCTION:

28 avr/Apr 1989

REGISTRATION DATE/DATE D'ENREGISTREMENT:

06 juil/Jul 1990

RENEWAL DATE/DATE DE RENOUVELLEMENT:

06 juil/Jul 2005

REGISTRANT/PROPRIÉTAIRE ORIGINAL:

THE REPUBLIC OF COLOMBIA

BOGOTA

COLOMBIA

REP FOR SERVICE/REP POUR SIGNIFICATION:

OSLER, HOSKIN & HARCOURT LLP

SUITE 1900

340 ALBERT STREET

OTTAWA

ONTARIO K1R 7Y6

CERTIFICATION MARK/MARQUE DE CERTIFICATION:

COLOMBIAN

WARES/MARCHANDISES:

Coffee.

DEFINED STANDARD/NORME DÉFINIE:

The certification standards and conditions for Colombian coffee, including soluble coffee ("Certified Product"), authorized and certified by the Republic of Columbia, shall be as follows, and may be modified from time to time by the National Committee of Coffee Growers in accordance with Columbian 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 from 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 a full and pronounced aroma. The main coffee varieties or plants of the Arabica species cultivated in such Area are known as Caturra, Típica, Borbón, Maragogipe, Tapi, Colón, San Bernardo 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 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 Información 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 Tránsito', and checking of purchases at the storage or hulling plants, which are subject to registration and operation requirements. --Monitoring of green coffee. Green coffee for 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 Tránsito," 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. Exports are monitored, by means of the Guía de Tránsito, by both the customs authorities and ALMACAFÉ, the organization entrusted to carry out such checks. There is also 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, ALMACAFÉ 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 hulling: --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 Milling: 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 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.

CLAIMS/REVENDECATIONS:

Used in CANADA since at least as early as 1962 on wares.