

COFFEE ANALYSIS



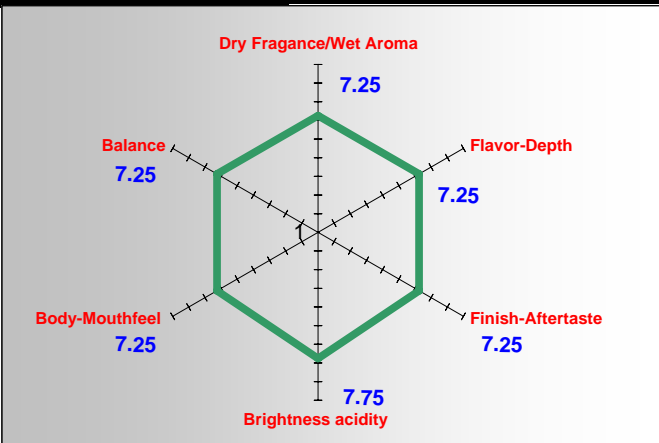
| | | |
|--------------------|--|----------------------------|
| COMPANY: | Ataka Trading Co., Ltd | Report No. 05/06-37 |
| FARM: | Mandarina (PURE BOURBON PEABERRY) | |
| REGION: | Fraijanes | |
| CROP: | 2005/2006 | |
| TYPE COFFEE | Green coffee SHB- American Preparation | |
| QUANTITY: | 1 Bag/ qq 1.03 | |
| HUMIDITY: | 9.90% | |
| ICO: | 11/37999/02 | |
| DATE: | 2006/5/4 | |

GREEN COFFEE APPEARANCE:
 Normal green color, good appearance, medium size, with silver film added, special preparation.

ORGANOLEPTIC DESCRIPTION:
 Floral scent, sweet citric acidity, normal great flavor, balanced body, Long lasting after-taste.

| SCORE SCAA/ Cupping Protocol 2003 | | | | POINTS |
|--------------------------------------|--------|-----------|---|--------------|
| Dry Fragrance/Wet Aroma | (1-10) | | | 7.25 |
| Flavor-Depth | (1-10) | | | 7.25 |
| Finish-Aftertaste | (1-10) | | | 7.25 |
| Brightness acidity | (1-10) | | | 7.75 |
| Body-Mouthfeel | (1-10) | | | 7.25 |
| Balance | (1-10) | | | 7.25 |
| Uniformity | (1-10) | | | 10.00 |
| Clean Cup | (1-10) | | | 10.00 |
| Sweetness | (1-10) | | | 10.00 |
| Overall | (1-10) | | | 7.25 |
| DEFECTS (Taint =2), (Fault=4) | | | | |
| # cups | X | Intensity | | |
| 0 | * | 0 | = | 0 |
| FINAL SCORE | | | | 81.25 |

- 100 Exceptional
- 90 Outstanding
- 80 Excellent
- 70 Very good
- 60 Good
- 50 Average
- 40 Fair
- 30 Poor
- 20 Very poor
- 10 Unacceptable



Jose A. Padilla S.

JOSE A. PADILLA S.
 QUALITY CONTROL AND CUPPER
jose24padilla@hotmail.com