

QUALITY CONTROL REPORT

no. 703

DATE: 2007/5/16

PRODUCER: Hacienda El Manenero

FARM: Hacienda El Mananero REGION: Manecao

LOCATION: Porto Rico

1. Green Coffee Appearance

CROP: cp06-07

VARIETY: Bourbon, Caturra, Limani

HUMIDITY: 11 %

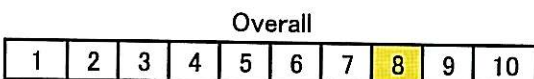
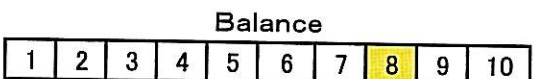
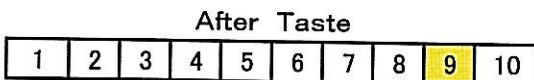
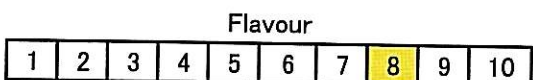
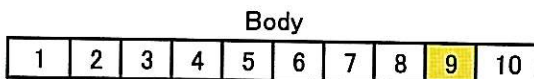
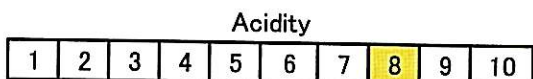
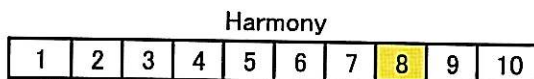
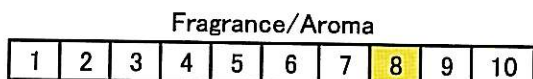
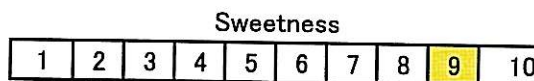
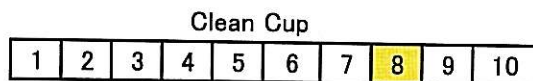
PROCESS: Natural Pulped Natural Fully Washed

ASPECT: Uniform Regular Discrepant

COLOR: Green Greenish 1/2 years

UV Light: Optimun Good Regular Discrepant

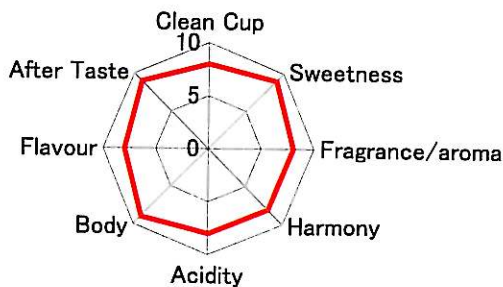
2. Organoleptic Discription



Final Score: 83

Cupping Score	
Clean Cup	8
Sweetness	9
Fragrance/aroma	8
Harmony	8
Acidity	8
Body	9
Flavour	8
After Taste	9
Balance	8
Overall	8
Final Score	83

Cupping Score Grafic



Marcia Yoko Shimosaka

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Desgustadora e Classificadora