

COFFEE ANALYSIS



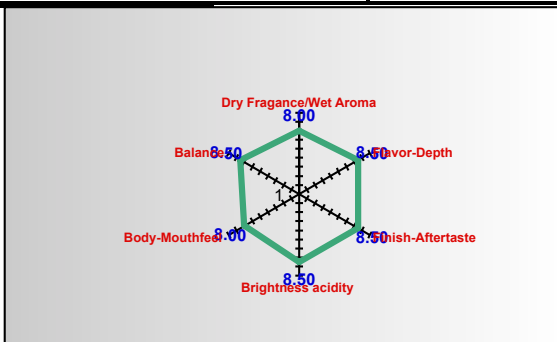
COMPANY:	Ataka Trading Co., Ltd	Report No. 10/11-95
FARM:	Pampinchin	
REGION:	Fraijanes	
CROP:	2010/2011	
TYPE COFFEE	Green coffee	
QUANTITY:	35 bags of 69 kg.	
HUMIDITY:	11.00%	
ICO:	11/1533/13	
DATE:	09/06/2011	

GREEN COFFEE APPEARANCE:
Intense Green color, good appearance. European preparation.

ORGANOLEPTIC DESCRIPTION:
Even roast, floral fragrance, ripe tangerine flavor, medium body, bright acidity, long lasting after taste.

SCORE SCAA/ Cupping Protocol 2003		POINTS
Dry Fragrance/Wet Aroma (1-10)		8.00
Flavor-Depth (1-10)		8.50
Finish-Aftertaste (1-10)		8.50
Brightness acidity (1-10)		8.50
Body-Mouthfeel (1-10)		8.00
Balance (1-10)		8.50
Uniformity (1-10)		10.00
Clean Cup (1-10)		10.00
Sweetness (1-10)		10.00
Overall (1-10)		8.00
DEFECTS (Taint =2), (Fault=4)		
# cups	X	Intensity
0	*	0 =
FINAL SCORE		88.00

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



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