

COFFEE ANALYSIS

COMPANY: Ataka Trading Co., Ltd.

Report No. GA-03-2005

COUNTRY: Costa Rica

FARM: Patalillo Estate

REGION: Tres Rios

CROP: 2004/2005

VARIETY: Caturra

HUMIDITY: 11.00%

OIC: 5-145-140

DATE: 2005/5/11

GREEN COFFEE APPEARANCE

COLOR: Blue-greenish

APPEARANCE: Excellent

SCREEN SIZE: EP Screen 16+

ROASTED COFFEE

EVEN/HOMOGENEOUS

ORGANOLEPTIC DESCRIPTION:

Another Costa Rican classic. In my opinion, one of the most balanced coffees there are. If I had to choose two words to describe it I would choose MILD and DELICATE. It has a citric acidity that is both evident and delicate, a medium to full body that is mild in character, and an aroma that is sweet like caramel. Aroma is perhaps the characteristics that stands out more in this coffee.

QUANTITATIVE ASSESSMENT

POINTS

- | | |
|----------------------|--------|
| 1 Dry Fragrance | (1-10) |
| 2 Wet Aroma | (1-10) |
| 3 Brightness acidity | (1-10) |
| 4 Body | (1-10) |
| 5 Flavour | (1-10) |

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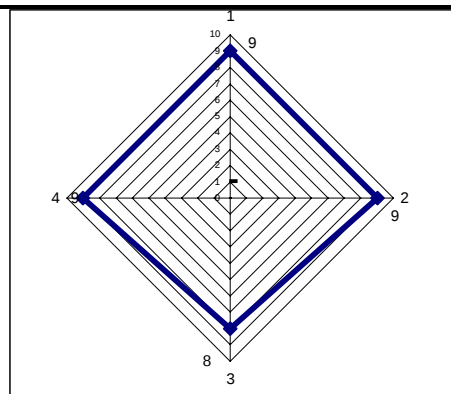
TOTAL

44

SCORE

44

45-50	Extraordinary
40-44	Excellent
35-39	Very good
30-34	Good
25-29	Fair
20-24	Poor
Less than 20	Defective



Gerardo Astua
Coffee Cupper