

COFFEE ANALYSIS



COMPANY: Ataka Trading Co., Ltd
FARM: La Cúpula Estate
REGION: ANTIGUA
CROP: 2005/2006
TYPE COFFEE: Green coffee SHB-EP
QUANTITY: 100 bags of 69 kgs.
HUMIDITY: 10.90%
ICO: 11/42376/11
DATE: 2006/5/23

Report No. 05/06-51

GREEN COFFEE APPEARANCE:

Intense green color, good appearance, medium size,
 Special european preparation.

ORGANOLEPTIC DESCRIPTION:

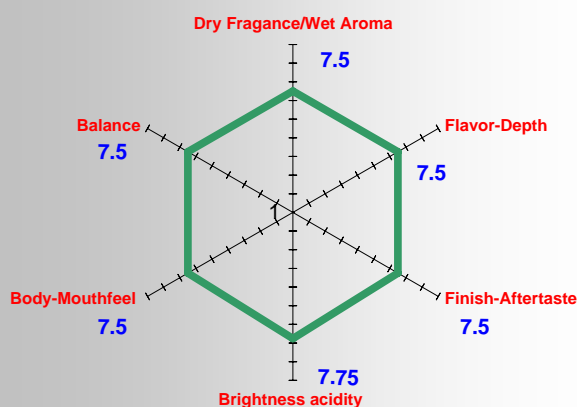
Dry medium acidity , medium chocolate flavor.
 Long lasting after-taste, very balanced coffee.

SCORE SCAA/ Cupping Protocol 2003

POINTS

Dry Fragrance/Wet Aroma	(1-10)	7.50
Flavor-Depth	(1-10)	7.50
Finish-Aftertaste	(1-10)	7.50
Brightness acidity	(1-10)	7.75
Body-Mouthfeel	(1-10)	7.50
Balance	(1-10)	7.50
Uniformity	(1-10)	10.00
Clean Cup	(1-10)	10.00
Sweetness	(1-10)	10.00
Overall	(1-10)	7.75
DEFECTS (Taint =2), (Fault=4)		
# cups	X	Intensity
0	*	0
FINAL SCORE		83.00

- 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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QUALITY CONTROL AND CUPPER

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