

## **COFFEE ANALYSIS**

COMPANY: Ataka Trading Co., Ltd Report No. 05/06-34

FARM: Mandarina (pure Pacas)

REGION: Fraijanes CROP: 2005/2006

TYPE COFFEE Green coffee SHB- specialty preparation

QUANTITY: 42 bags of 69 kg.

**HUMIDITY:** 10.50% **ICO:** 11/37999/02

**DATE:** 2006/4/20

## **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 post-taste.

SCORE SCAA/ Cupping Protocol 2003				POINTS
Dry Fragance/Wet Aroma	1	(1-10)		7.75
Flavor-Depth		(1-10)		7.25
Finish-Aftertaste		(1-10)		7.25
Brightness acidity		(1-10)		7.50
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)				7.25
DEFECTS (Taint =2), (Fault=4)				
# cups	Х	Intensity		
0	*	0	=	0
FINAL SCORE			82.00	

Flavor-Depth

inish-Aftertaste

7.25

100 Exceptonal 7.75 90 **Outstanding** 80 **Excellent 70** Very good 7.5 7.25 60 Good **50 Average** 40 Fair 30 Poor 7.5 20 Very poor 7.5 10 Unacceptable **Brightness acidity** 

Jummen Letter

## JOSE A. PADILLA S.

QUALITY CONTROL AND CUPPER jose24padilla@hotmail.com