COFFEE ANALYSIS		
COMPANY:	Ataka Trading Co., Ltd	Report No. 05/06-33
FARM:	Mandarina (Pache colis)	
REGION:	Fraijanes	
CROP:	2005/2006	
	Green coffee SHB special preparation	
	42 bags of 69 kg.	
HUMIDITY: ICO:	9.80% 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:		
minimum floral scent, normal acidity, normal great flavor, balanced body,		
long lasting after-taste.		
	AA/ Cupping Protocol 2003	POINTS
Dry Fragance/Wet Aroma	(1-10)	7.75
Flavor-Depth Finish-Aftertaste	(1-10) (1-10)	7.75 7.75
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)	7.50
DEFECTS (Taint =2),		
# cups	X Intensity	
0	* 0 =	0
	FINAL SCORE	83.25
100 Exceptonal	Dry Fragance/Wet Aroma	a
90 Outstanding		
80 Excellent		
70 Very good	Balance 7.5	Flavor-Depth
60 Good	The second second	7.75
50 Average		Aummungfielder
40 Fair		OA
30 Poor	Body-Mouthfeel 7.5	7.75 JOSE A. PADILLA S.
20 Very poor	7.5	QUALITY CONTROL AND CUPPER
10 Unacceptab		jose24padilla@hotmail.com