

COFFEE ANALYSIS



COMPANY:	Ataka Trading Co., Ltd	Report No. 05/06-43
FARM:	PLAN DEL GUAYABO (Bourbon, Catuaí)	
REGION:	Volcan de suchitan Jutiapa	
CROP:	2005/2006	
TYPE COFFEE	Green coffee SHB-EP	
QUANTITY:	04 bags of 69 kg.	
HUMIDITY:	11.00%	
ICO:	11/44077/92	
DATE:	2006/5/8	

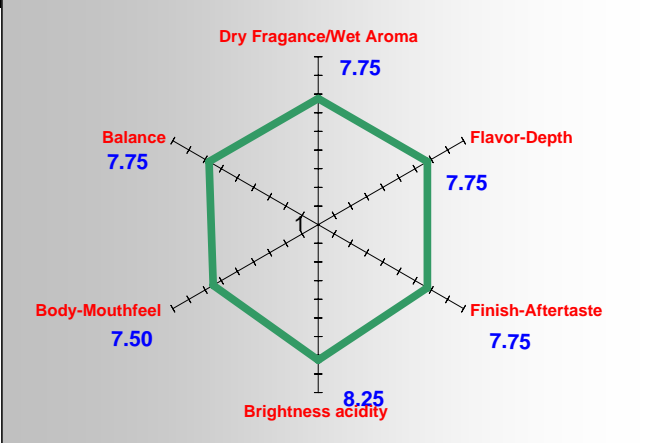
GREEN COFFEE APPEARANCE:
 Normal green color, good appearance, medium to big size, non homogeneous roast, european preparation.

ORGANOLEPTIC DESCRIPTION:
 Floral scent, predominant acidity, sweet citric flavor, light body, Ripened fruits after-taste.

SCORE SCAA/ Cupping Protocol 2003		POINTS
Dry Fragrance/Wet Aroma	(1-10)	7.75
Flavor-Depth	(1-10)	7.75
Finish-Aftertaste	(1-10)	7.75
Brightness acidity	(1-10)	8.25
Body-Mouthfeel	(1-10)	7.50
Balance	(1-10)	7.75
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
		=
		0

FINAL SCORE 84.50

- 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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