

COFFEE ANALYSIS



COMPANY: Ataka Trading Co., Ltd **Report No.** 05/06-39
FARM: VELASQUEZ ESTATE
REGION: San Marcos
CROP: 2005/2006
TYPE COFFEE: Green coffee SHB- EP, Fully washed, Bourbon
QUANTITY: 30 bags of 69 kg.
HUMIDITY: 11.40%
ICO: 11/9990/01
DATE: 2006/5/8

GREEN COFFEE APPEARANCE:

Different types of green, regular appearance, small size
 European preparation.

ORGANOLEPTIC DESCRIPTION:

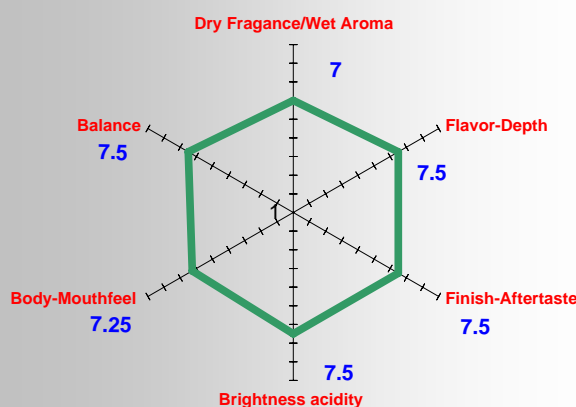
Medium citric flavor, dry acidity, medium body,
 Very balanced and clean coffee.

SCORE SCAA/ Cupping Protocol 2003

POINTS

Dry Fragrance/Wet Aroma	(1-10)	7.00
Flavor-Depth	(1-10)	7.50
Finish-Aftertaste	(1-10)	7.50
Brightness acidity	(1-10)	7.50
Body-Mouthfeel	(1-10)	7.25
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		82.00

- 100 Exceptional
- 90 Outstanding
- 80 Excellent
- 70 Very good
- 60 Good
- 50 Average
- 40 Fair
- 30 Poor
- 20 Very poor
- 10 Unacceptable



JOSE A. PADILLA S.

QUALITY CONTROL AND CUPPER

jose24padilla@hotmail.com