

# COFFEE ANALYSIS



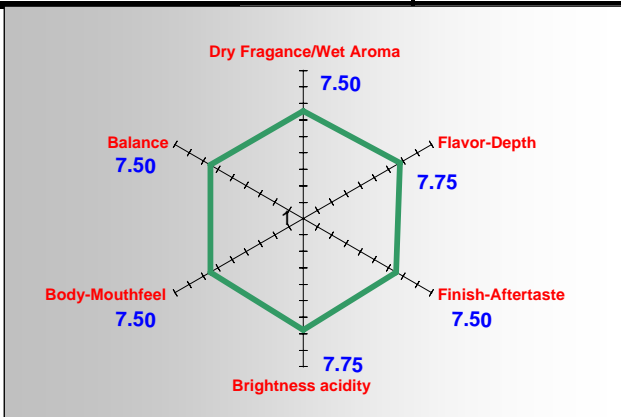
<b>COMPANY:</b>	Ataka Trading Co., Ltd	<b>Report No. 06/07-50</b>
<b>FARM:</b>	La Cúpula Estate	
<b>REGION:</b>	ANTIGUA, GUATEMALA	
<b>CROP:</b>	2006/2007	
<b>TYPE COFFEE</b>	Green coffee SHB-EP	
<b>QUANTITY:</b>	90 bags of 69 kgs.	
<b>HUMIDITY:</b>	11.40%	
<b>ICO:</b>	11/42376/25	
<b>DATE:</b>	2007/6/15	

**GREEN COFFEE APPEARANCE:**  
 Intense green color, good appearance, medium size,  
 Special european preparation.

**ORGANOLEPTIC DESCRIPTION:**  
 Even roast, Dry medium acidity , medium chocolated 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)		7.75
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
<b>DEFECTS (Taint =2), (Fault=4)</b>			
# cups	X	Intensity	
0	*	0	=
<b>FINAL SCORE</b>			<b>83.25</b>

- 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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