



COFFEE ANALYSIS

COMPANY: Ataka Trading Co., Ltd.
COUNTRY: PANAMÁ
FARM: FINCA HARTMANN
REGION: SANTA CLARA, PANAMA
CROP: 2006-2007
VARIETY: TYPICA
HUMIDITY: 11.00%
OIC: 29 - 101 - 07
DATE: 27 - 05 - 07

TP - 09 - 07

GREEN COFFEE APPEARANCE

GREEN: Zero Defects/ 350 Grms.
COLOR: Blue-greenish
APPEARANCE: good
SCREEN SIZE: >17= 95%
 <17= 5%

ROASTED COFFEE APPEARANCE:

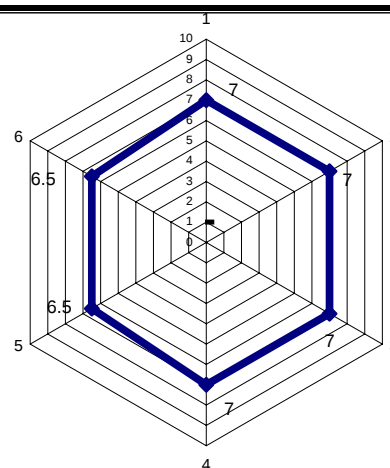
HOMOGENEOUS

ORGANOLEPTIC DESCRIPTION:

FLAVOR: CITRUS TO CORANGES, SWEET CREAM, CARDAMOMO, **BODY:** FULL. DELICATE CUP. **AFTERTASTE:** HERBS. **ACIDITY:** MEDIUM TO HIGH.

	SCORE SCAA	POINTS
1 Dry Fragrance (1-5)	3.5	
1 Wet Aroma (1-5)	3.5	7
2 Brightness acidity (1-10)		7
3 Flavor-Depth (1-10)		7
4 Body-Mouthfeel (1-10)		7
5 Finish-Aftertaste (1-10)		6.5
6 Points Cupper (1-10)		6.5
TOTAL		41
ADD 50		50
SCORE		91

100-95	Extraordinary
90-94	Excellent
85-89	Very Good
80-84	Good
75-79	Average
70-74	Poor
Less than 70	Defective



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 QUALITY CONTROL AND CUPPER