



COFFEE ANALYSIS

COMPANY: Ataka Trading Co., Ltd.
COUNTRY: PANAMÁ
FARM: BERLINA GENUINO
REGION: BOQUETE, PANAMA
CROP: 2006-2007
VARIETY: TYPICA
HUMIDITY: 11.00%
OIC: 29 - 17 - 57
DATE: 27- 05 - 07

REPORT: TP - 06- 07

GREEN COFFEE APPEARANCE

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

ROASTED COFFEE APPEARANCE:

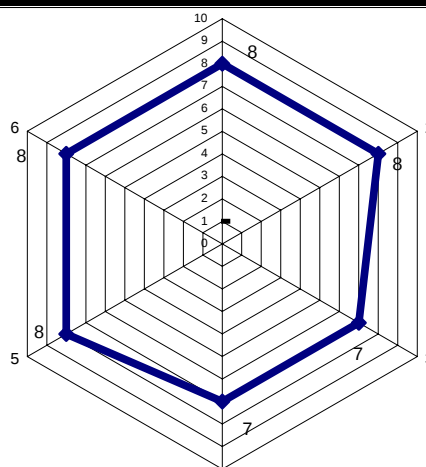
HOMOGENEOUS

ORGANOLEPTIC DESCRIPTION:

FLAVOR: CITRUS TO ORANGES, SWEET CREAMY, CARDAMOMO. **BODY:** FULL, DELICATE
ROUND CUP. AFTERTASTE TO NUTS. ACIDITY: BRIGHT.

	SCORE SCAA	POINTS
1 Dry Fragrance (1-5)	4	8
2 Wet Aroma (1-5)	4	8
3 Brightness acidity (1-10)		8
4 Flavor-Depth (1-10)		7
5 Body-Mouthfeel (1-10)		7
6 Finish-Aftertaste (1-10)		8
6 Points Cupper (1-10)		8
TOTAL		46
ADD 50		50
SCORE		96

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