

COFFEE ANALYSIS



COMPANY:	Ataka Trading Co., Ltd.	TP - 08 - 07
COUNTRY	PANAMA	
FARM:	BERLINA GENUINO PEABERRY	
REGION:	BOQUETE, CHIRIQUI	
CROP:	2006-2007	
VARIETY:	TYPICA	
HUMIDITY:	11.00%	
OIC:	29 - 17 - 57	
DATE:	27 - 05 - 07	

GREEN COFFEE APPEARANCE	
GREEN:	Zero Defects/ 350 Grms.
COLOR:	Blue-greenish
APPEARANCE:	Good / with some beans with silver skin
SCREEN SIZE:	>12 = 95%
	<12 = 5%

ROASTED COFFEE APPEARANCE:	
HOMOGENEOUS	

ORGANOLEPTIC DESCRIPTION:
FLAVOR: SUGAR CANE WITH WOOD AND FRUITS NOTES. **ACIDITY:** MEDIUM LIKE RIPE FRUITS. **AFTERTASTE:** SMOOTH AND SWEET. ROUND C

	SCORE SCAA				POINTS
	Dry Fragrance	(1-5)		3	
1	Wet Aroma	(1-5)		3	6
2	Brightness acidity	(1-10)			7
3	Flavor-Depth	(1-10)			7
4	Body-Mouthfeel	(1-10)			6
5	Finish-Aftertaste	(1-10)			6
6	Points Cupper	(1-10)			7
	TOTAL				39
	ADD 50				50
	SCORE				89

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

