

# COFFEE ANALYSIS



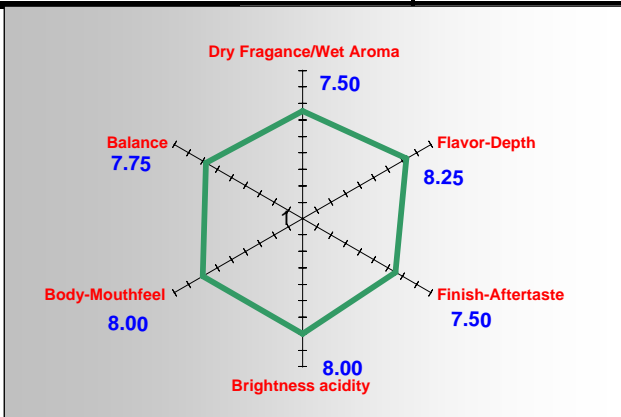
<b>COMPANY:</b>	Ataka Trading Co., Ltd	<b>Report No. 06/07-47</b>
<b>FARM:</b>	EL TIROL	
<b>REGION:</b>	COBAN, GUATEMALA	
<b>CROP:</b>	2006/2007	
<b>TYPE COFFEE</b>	Green coffee SHB FINCA AURORA, SECCION CHITUL	
<b>QUANTITY:</b>	10 bags of 69 kg.	
<b>HUMIDITY:</b>	10.90%	
<b>ICO:</b>	11/17919/02	
<b>DATE:</b>	2006/6/14	

**GREEN COFFEE APPEARANCE:**  
Green color, good appearance, medium size, European preparation.

**ORGANOLEPTIC DESCRIPTION:**  
Even toast, Floral aroma, Sweet Citric acidity, ripened fruit flavor, consistant body, Long lasting and sweet after-taste.

SCORE SCAA/ Cupping Protocol 2003			POINTS
Dry Fragrance/Wet Aroma	(1-10)		7.50
Flavor-Depth	(1-10)		8.25
Finish-Aftertaste	(1-10)		7.50
Brightness acidity	(1-10)		8.00
Body-Mouthfeel	(1-10)		8.00
Balance	(1-10)		7.75
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>84.75</b>

- 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.*

**JOSE A. PADILLA S.**  
QUALITY CONTROL AND CUPPEI  
[jose24padilla@hotmail.com](mailto:jose24padilla@hotmail.com)