

COFFEE ANALYSIS



COMPANY:	Ataka Trading Co., Ltd	Report No. 06/07-49
FARM:	El Valentón (Pure Bourbon)	
REGION:	Fraijanes, Guatemala	
CROP:	2006/2007	
TYPE COFFEE	Green coffee SHB special preparation	
QUANTITY:	20 bags of 69 kg.	
HUMIDITY:	11.50%	
ICO:	11/37999/04	
DATE:	2007/6/15	

GREEN COFFEE APPEARANCE:

Intense green, good appearance, medium size, special preparation

ORGANOLEPTIC DESCRIPTION:

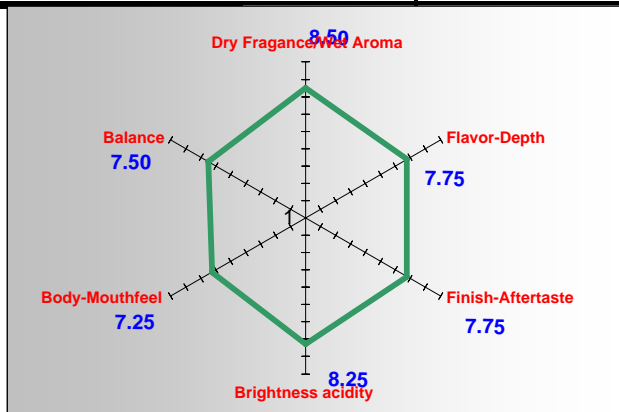
Even toast, Floral scent, citric acidity, medium body, nice post-taste.

SCORE SCAA/ Cupping Protocol 2003

POINTS

Dry Fragrance/Wet Aroma	(1-10)	8.50
Flavor-Depth	(1-10)	7.75
Finish-Aftertaste	(1-10)	7.75
Brightness acidity	(1-10)	8.25
Body-Mouthfeel	(1-10)	7.25
Balance	(1-10)	7.50
Uniformity	(1-10)	10.00
Clean Cup	(1-10)	10.00
Sweetness	(1-10)	10.00
Overall	(1-10)	8.00
DEFFECTS (Taint =2), (Fault=4)		
# cups	X	Intensity
0	*	0
FINAL SCORE		85.00

- 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.

QUALITY CONTROL AND CUPPEI

jose24padilla@hotmail.com