

COFFEE ANALYSIS



COMPANY: Ataka Trading Co., Ltd
FARM: La Cupula
REGION: ANTIGUA
CROP: 2009/2010
TYPE COFFEE: Green coffee
QUANTITY: 200 bags of 69 kg.
HUMIDITY: 10.90%
ICO: 11/112/23
DATE: 16/6/10

Report No. 09/10-41

GREEN COFFEE APPEARANCE:

Normal green color, good appearance, from small to medium size beans, European preparation.

ORGANOLEPTIC DESCRIPTION:

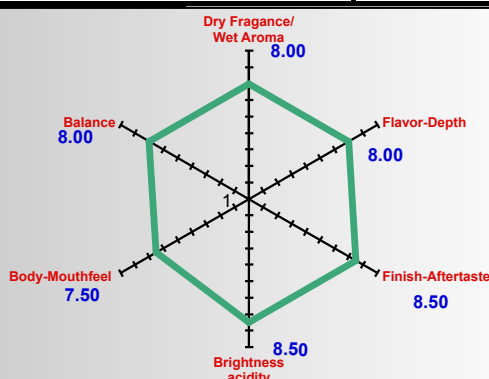
Even roast, citric chocolate flavor, predominant acidity, medium body, clean aroma, Medium after taste.

SCORE SCAA/ Cupping Protocol 2003

POINTS

Dry Fragrance/Wet Aroma	(1-10)			8.00
Flavor-Depth	(1-10)			8.00
Finish-Aftertaste	(1-10)			8.50
Brightness acidity	(1-10)			8.50
Body-Mouthfeel	(1-10)			7.50
Balance	(1-10)			8.00
Uniformity	(1-10)			10.00
Clean Cup	(1-10)			10.00
Sweetness	(1-10)			10.00
Overall	(1-10)			8.00
DEFECTS (Taint =2), (Fault=4)				0
# cups	X	Intensity		
0	*	0	=	
FINAL SCORE				86.50

- 100 Exceptional
- 90 Outstanding
- 80 Excellent
- 70 Very good
- 60 Good
- 50 Average
- 40 Fair
- 30 Poor
- 20 Very poor
- 10 Unacceptable



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QUALITY CONTROL AND CUPPER

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