

COFFEE ANALYSIS



COMPANY: Ataka Trading Co., Ltd
FARM: La Cupula Caracolillo
REGION: ANTIGUA
CROP: 2009/2010
TYPE COFFEE: Green coffee
QUANTITY: 06 bags of 69 kg.
HUMIDITY: 10.50%
ICO: 11/112/24
DATE: 16/6/10

Report No. 09/10-38

GREEN COFFEE APPEARANCE:

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

ORGANOLEPTIC DESCRIPTION:

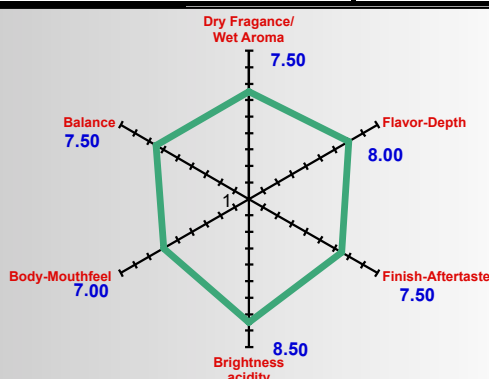
Even roast, chocolate flavor, strong acidity, soft body
 Normal after-taste.

SCORE SCAA/ Cupping Protocol 2003

POINTS

Dry Fragrance/Wet Aroma	(1-10)	7.50
Flavor-Depth	(1-10)	8.00
Finish-Aftertaste	(1-10)	7.50
Brightness acidity	(1-10)	8.50
Body-Mouthfeel	(1-10)	7.00
Balance	(1-10)	7.50
Uniformity	(1-10)	10.00
Clean Cup	(1-10)	10.00
Sweetness	(1-10)	10.00
Overall	(1-10)	7.50
DEFECTS (Taint =2), (Fault=4)		
# cups	X	Intensity
0	*	0
FINAL SCORE		83.50

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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