

COFFEE ANALYSIS



COMPANY: Ataka Trading Co., Ltd **Report No. 11/12-116**
FARM: Plan del Guayabo Pacamara Fully Washed
REGION: New Oriente
CROP: 2011/2012
TYPE COFFEE: Green coffee
QUANTITY: 100 bags of 69 kg.
HUMIDITY: 10.30%
ICO: 11/44077/50
DATE: 30/04/2012

GREEN COFFEE A

Normal green color, good appearance, big size, even roast
5/350 grms.

ORGANOLEPTIC I

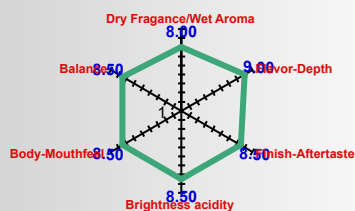
Ripe fruit fragrance, carameled aroma, sweet caramel flavor, bright acidity, strong body,
Refined and long lasting after taste, very balanced coffee.

SCORE SCAA/ Cupping Protocol 2003

POINTS

Dry Fragrance/Wet Aroma	(1-10)	8.00
Flavor-Depth	(1-10)	9.00
Finish-Aftertaste	(1-10)	8.50
Brightness acidity	(1-10)	8.50
Body-Mouthfeel	(1-10)	8.50
Balance	(1-10)	8.50
Uniformity	(1-10)	10.00
Clean Cup	(1-10)	10.00
Sweetness	(1-10)	10.00
Overall	(1-10)	9.00
DEFFECTS (Taint =2), (I)		
# cups	X	Intensity
0	*	0
FINAL SCORE		90.00

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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