

COFFEE ANALYSIS



COMPANY: Ataka Trading Co.
FARM: DON ANTONIO ESTATE
REGION: HUEHUETENANGO
CROP: 2012/2013
TYPE COFFEE Green coffee
QUANTITY: 10 bags of 69 kg.
HUMIDITY: 8.80%
ICO: 11/44077/84
DATE: 21/08/2013

Report No. 12/13-64

CATURRA WINEY

GREEN COFFEE APPEARANCE:

Normal green color, good appearance, medium size, '5/350

ORGANOLEPTIC DESCRIPTION:

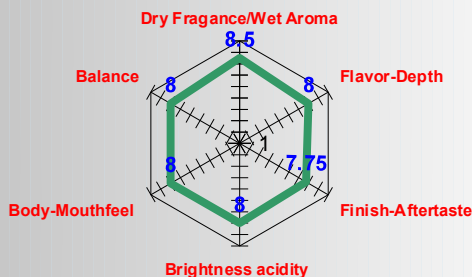
With some quakers, red wine fragrance, chocolate aroma, winey flavor, medium acidity long lasting aftertaste, strong body.

SCORE SCAA/ Cupping Protocol 2003

POINTS

Dry Fragrance/Wet Aroma	(1-10)	8.50
Flavor-Depth	(1-10)	8.00
Finish-Aftertaste	(1-10)	7.75
Brightness acidity	(1-10)	8.00
Body-Mouthfeel	(1-10)	8.00
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
Correction factor for atypical botanical variety	(1-5)	0.00
Correction factor for atypical processing method	(1-5)	0.00
DEFECTS (Taint =2), (Fault=4)		
# cups	X	Intensity
0	*	0 =
FINAL SCORE		86.25

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 CUPPER

jose24padilla@hotmail.com