

COFFEE ANALYSIS



COMPANY: Ataka Trading Co. **Report No.** 12/13-39
FARM: PARAJAX ESTATE
REGION: ACATENANGO
CROP: 2012/2013
TYPE COFFEE: Green coffee **TYPICA STANDARD HONEY**
QUANTITY: 5 bags of 69 kg.
HUMIDITY: 9.70%
ICO: 11/44077/84
DATE: 30/07/2013

GREEN COFFEE APPEARANCE:

Intense green color, good appearance, medium size,
1/350

ORGANOLEPTIC DESCRIPTION:

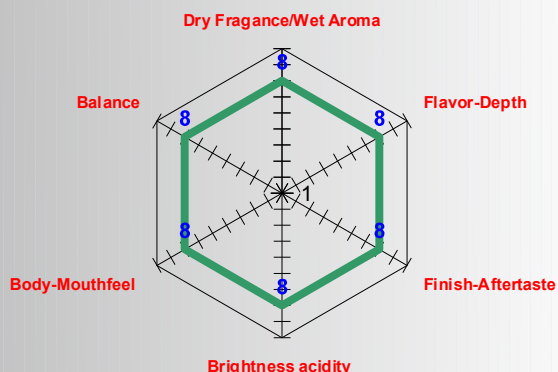
Even roast, Caramel fragrance, caramel aroma, caramel flavor, bright acidity,
long lasting aftertaste, strong body.

SCORE SCAA/ Cupping Protocol 2003

POINTS

Dry Fragrance/Wet Aroma	(1-10)	8.00
Flavor-Depth	(1-10)	8.00
Finish-Aftertaste	(1-10)	8.00
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		86.00

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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