

COFFEE ANALYSIS



COMPANY: Ataka Trading Co.
FARM: PARAJAX ESTATE
REGION: ACATENANGO
CROP: 2012/2013
TYPE COFFEE: Green coffee
QUANTITY: 28 bags of 69 kg.
HUMIDITY: 9.40%
ICO: 11/44077/84
DATE: 30/07/2013

Report No. 12/13-41

**TYPICA SAN ANTONIO LOT
FULLY WASHED**

GREEN COFFEE APPEARANCE:

Intense green color, good appearance, medium size,
 '0/350

ORGANOLEPTIC DESCRIPTION:

Even roast, caramel fragrance, almond aroma, caramel flavor,
 long lasting aftertaste, medium body.

SCORE SCAA/ Cupping Protocol 2003

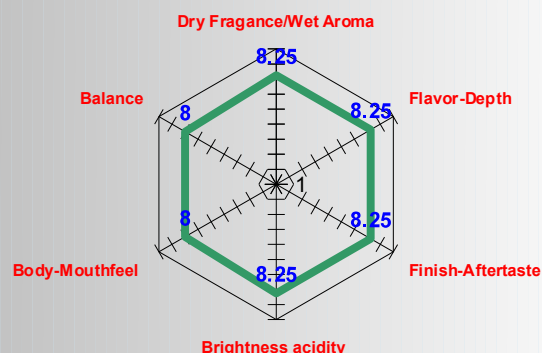
POINTS

Dry Fragrance/Wet Aroma	(1-10)	8.25
Flavor-Depth	(1-10)	8.25
Finish-Aftertaste	(1-10)	8.25
Brightness acidity	(1-10)	8.25
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

87.00

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

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