

COFFEE ANALYSIS



COMPANY: Ataka Trading Co.
FARM: PLAN DEL GUAYABO
REGION: Volcán de Suchitán
CROP: 2013-2014
TYPE COFFEE Green coffee
QUANTITY: 25 bags of 69 kg.
HUMIDITY: 9.10%
ICO: 11/44077/100
DATE: 11/04/2014

Report No. 13-14-114

BOURBON WASHED

GREEN COFFEE APPEARANCE:

Normal green color, good appearance, medium size,
 '2/350

ORGANOLEPTIC DESCRIPTION:

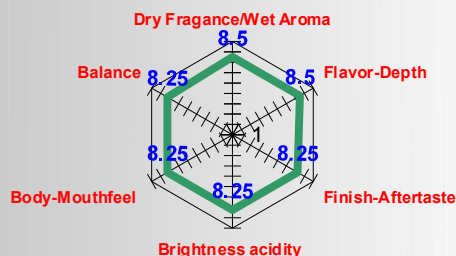
Even roast, caramel fragrance, cinnamon aroma, dark chocolate flavor, strong body, bright acidity, long lasting aftertaste.

SCORE SCAA/ Cupping Protocol 2003

POINTS

Dry Fragrance/Wet Aroma	(1-10)	8.50
Flavor-Depth	(1-10)	8.50
Finish-Aftertaste	(1-10)	8.25
Brightness acidity	(1-10)	8.25
Body-Mouthfeel	(1-10)	8.25
Balance	(1-10)	8.25
Uniformity	(1-10)	10.00
Clean Cup	(1-10)	10.00
Sweetness	(1-10)	10.00
Overall	(1-10)	8.50
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		88.50

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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