

COFFEE ANALYSIS



COMPANY: Ataka Trading Co. **Report No. 13-14-109**
FARM: PLAN DEL GUAYABO
REGION: VOLCAN DE SUCHITAN **PACAMARA FULLY WASHED**
CROP: 2013-2014
TYPE COFFEE Green coffee
QUANTITY: 100 bags of 69 kg.
HUMIDITY: 9.40%
ICO: 11/44077/100
DATE: 10/04/2014

GREEN COFFEE APPEARANCE:

Normal green color, good appearance, from medium to big size, 5/350

ORGANOLEPTIC DESCRIPTION:

Good roast, ripe banana fragrance, caramel aroma, bananaflavor, strong acidity
Medium 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)	8.00
Brightness acidity	(1-10)	8.25
Body-Mouthfeel	(1-10)	8.50
Balance	(1-10)	8.00
Uniformity	(1-10)	10.00
Clean Cup	(1-10)	10.00
Sweetness	(1-10)	10.00
Overall	(1-10)	8.25
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)		

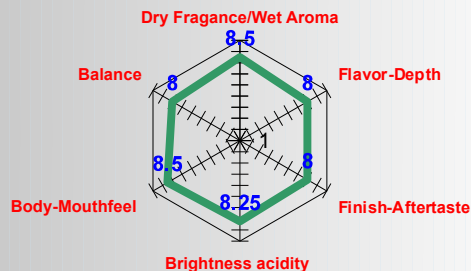
# cups	X	Intensity	
0	*	0	=

-0

FINAL SCORE

87.50

- 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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