

COFFEE ANALYSIS



COMPANY: Ataka Trading Co.
FARM: LA BELLA
REGION: Sierra de las Minas
CROP: 2013-2014
TYPE COFFEE Green coffee
QUANTITY: 10 bags of 69 kg.
HUMIDITY: 9.20%
ICO: 11/44077/100
DATE: 11/04/2014

Report No. 13-14-119

BOURBON WASHED

GREEN COFFEE APPEARANCE:

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

ORGANOLEPTIC DESCRIPTION:

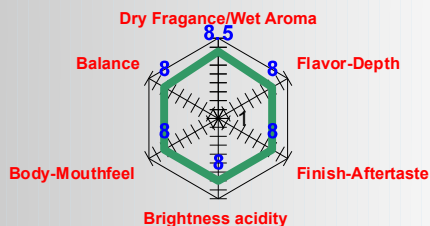
Even roast, ripe fruit fragrance, fruit aroma, caramel flavor, medium acidity, strong body,
 long lasting aftertaste.

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)	8.00
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 =
		-0
FINAL SCORE		86.50

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