

COFFEE ANALYSIS



COMPANY: Ataka Trading Co.
FARM: LA CUPULA
REGION: Antigua
CROP: 2013-2014
TYPE COFFEE Green coffee
QUANTITY: 5 bags of 69 kg.
HUMIDITY: 9.80%
ICO: 11/44077/100
DATE: 11/04/2014

Report No. 13-14-118

BOURBON HONEY

GREEN COFFEE APPEARANCE:

Green with reddish screen color, good appearance, medium size, 1/350

ORGANOLEPTIC DESCRIPTION:

Even roast, raisins fragrance, honey aroma, plum flavor, strong body, medium acidity, long lasting aftertaste.

SCORE SCAA/ Cupping Protocol 2003

POINTS

Dry Fragrance/Wet Aroma	(1-10)
Flavor-Depth	(1-10)
Finish-Aftertaste	(1-10)
Brightness acidity	(1-10)
Body-Mouthfeel	(1-10)
Balance	(1-10)
Uniformity	(1-10)
Clean Cup	(1-10)
Sweetness	(1-10)
Overall	(1-10)
Correction factor for atypical botanical variety	(1-5)
Correction factor for atypical processing method	(1-5)
DEFECTS (Taint =2), (Fault=4)	

8.50
9.00
9.00
7.50
8.75
8.25
10.00
10.00
10.00
9.00
0.00
0.00

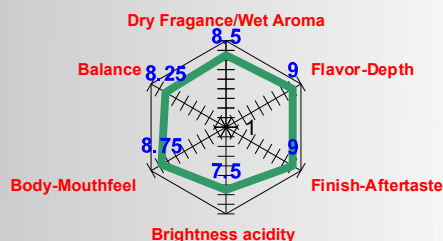
# cups	X	Intensity	
0	*	0	=

-0

FINAL SCORE

90.00

- 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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