

# COFFEE ANALYSIS



**COMPANY:** Ataka Trading Co.  
**FARM:** SANTA FELISA  
**REGION:** ACATENANGO  
**CROP:** 2017-2018  
**TYPE COFFEE:** Green coffee  
**QUANTITY:** 4 bags of 69 kg.  
**HUMIDITY:** 11.50%  
**ICO:** 11/112/18  
**DATE:** 09/07/2018

**Report No. 17-18-41**

**RED BOURBON DOUBLE SOAK 1650**

**GREEN COFFEE APPEARANCE:**

Normal green color, medium size, even roast, good appearance.  
 3/350

**ORGANOLEPTIC DESCRIPTION:**

almond fragrance and white honey, almond aroma, toasted almond flavor, medium body, medium acidity, long lasting aftertaste.

**SCORE SCAA/ Cupping Protocol 2003**

**POINTS**

Dry Fragrance/Wet Aroma	(1-10)	<b>8.50</b>
Flavor-Depth	(1-10)	<b>7.75</b>
Finish-Aftertaste	(1-10)	<b>7.75</b>
Brightness acidity	(1-10)	<b>7.75</b>
Body-Mouthfeel	(1-10)	<b>8.00</b>
Balance	(1-10)	<b>8.00</b>
Uniformity	(1-10)	<b>10.00</b>
Clean Cup	(1-10)	<b>10.00</b>
Sweetness	(1-10)	<b>10.00</b>
Overall	(1-10)	<b>7.75</b>
Correction factor for atypical botanical variety	(1-5)	<b>0.00</b>
Correction factor for atypical processing method	(1-5)	<b>0.00</b>

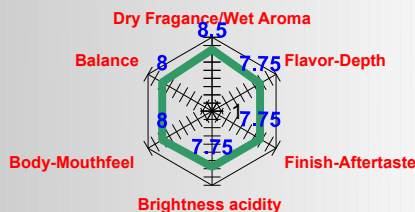
**DEFECTS (Taint =2), (Fault=4)**

# cups	X	Intensity	
0	*	0	=

**FINAL SCORE**

**85.50**

- 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

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