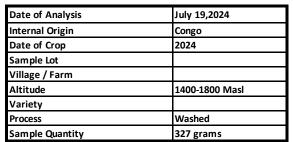
COFFEE GRADING ANALYSIS REPORT

Coffee Information





Sensory Analysis

Cupping Characteristic

School y Allalysis	C	cupping characteristic			
Fragrance /Aroma	7.75	Brown Sugar.Honev.Green Peas			
Flavor	7.75	Citrus, Honey, Grassy, Brown Sugar			
After Taste	7.75	Brown sugar after taste			
Acidity	7.75	Supportive acidity			
Body	7.5	Rounded			
Balance	7.75	Flavor Notes: Brown sugar, Citrus, Honey bit grassy, dry			
Uniformity	10	mouthfeel and rounded body			
Sweetness	10				
Clean Cup	10	Green Coffee Screen Size			
Overall	7.75	Screen Size	Quantity(grams)	Quantity(%)	
Defective Cups	0	18+	213.5	65.29	
Defect Found	0	18	62.2	19.02	
Intensity Defect	0	17	37.5	11.47	
Sample Score	84	16	11.4	3.49	
Physical Analysis		15	2.4	0.73	

SCA STANDARD MOISTURE CONTENT: 10 % - 12%

Sample Code	Moisture Content (%)	Density (Grms/Ltr)	Color	Smell
CMV01	11.3	829	Bluish Green	Fresh

NOTE: NO Category 1 defect allowed and NO more than 5 Secondary Defect.

Green Coffee Defects:

Defects Category	Defect's Name	Defects Count	Full Defects	
Category 1	Full Sour	0	0	
	Full Black	Full Black 0		
	Dried Cherry/ Pod	0	0	
	Fungus Damage	0	0	
	Foreign Matter	0	0	
	Severe Insect Damage	1	0	
	Total Counts Cat	Total Counts Category 1:		
Category 2	Partial Black	0	0	
	Partial Sour	0	0	
	Parchment	0	0	
	Withered	4	0	
	Immature Beans	7	1	
	Floater	2	0	
	Hull/Husk	Hull/Husk 0		
	Broken/Chips/ Cuts	6	1	
	Shell	4	0	
	Slight Insect Damage	Slight Insect Damage 5		
	Total Counts Cat	2		
	Tot	al Green Defects:	0	
SCA Classification :	Specialty Grade		Below Specialty Grade	

General Comments: Green has minimal amount of defects, Green grade specialty

Graded By:

Sherryl Napit / Sitaram Napit Q-Grader

