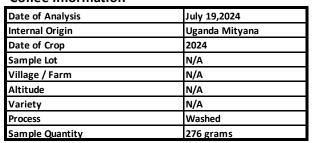
COFFEE GRADING ANALYSIS REPORT

Coffee Information





Sensory Analysis

Cupping Characteristic

Sensory / tharysis	<u> </u>	capping characteristic			
Fragrance /Aroma	7.75	Caramel,Corn like			
Flavor	7.75	Dates ,Dried Fruits, Caramel,Roasted Almond			
After Taste	7.25	Woody & Corn like			
Acidity	7.5	Supportive			
Body	8	Medium.Svrupv			
Balance	7.5	Flavor Notes: Dates, Caramel, Dried fruits, Woody after taste,			
Uniformity	10	Syrupy and medium body.			
Sweetness	10				
Clean Cup	10	Green Coffee Screen Size			
Overall	7.75	Screen Size	Quantity(grams)	Quantity(%)	
Defective Cups		18+	275.4	99.78	
Defect Found		18	0.6	0.22	
Intensity Defect		17			
Sample Score	83.5	16			

Physical Analysis

SCA STANDARD MOISTURE CONTENT : 10 % - 12%

Sample Code	Moisture Content (%)	Density (Grms/Ltr)	Color	Smell
UGMTY01	11.7	829	Yellow Greenish	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
	Full Sour	0	0
	Full Black	0	0
	Dried Cherry/ Pod	0	0
Category 1	Fungus Damage	0	0
	Foreign Matter	0	0
	Severe Insect Damage	0	0
	Total Counts Cat	Total Counts Category 1:	
	Partial Black		
	Partial Sour		0
	Parchment		0
	Withered	5	1
	Immature Beans		0
Category 2	Floater	1	0
	Hull/Husk		0
	Broken/Chips/ Cuts	13	2
	Shell		0
	Slight Insect Damage		0
	Total Counts Cat	3	
		Total Green Defects:	0
SCA Classification :	Specialty Grade		Below Specialty Grade

General Comments:	Green has zero primary defects and minimal amount of secondary defects.
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Graded By:

Sherryl Napit / Sitaram Napit Q-Grader