

Coffee Information

Date of Analysis	April 9,2024
Internal Origin	Yemen
Date of Crop	2023/2024
Sample Lot	
Village / Farm	Sharqi Haraz
Altitude	2000-2400 MASL
Variety	Mocha Harazi
Process	Natural Sun Dry
Sample Quantity	220 grams

Sensory Analysis

Fragrance /Aroma	8.25
Flavor	8
After Taste	8
Acidity	8.25
Body	8
Balance	8
Uniformity	10
Sweetness	10
Clean Cup	10
Overall	8.25
Defective Cups	0
Defect Found	0
Intensity Defect	0
Sample Score	86.75

Cupping Characteristic

Fragrance /Aroma : Floral,Fruity
Flavor : Honey,Floral,Citrus,Stonefruits
Aftertaste : Long Sweet Finished
Acidity : Structured & Vibrant
Texture / Mouthfeel : Syrupy/Juicy
Body : Rounded

Sample Physical Analysis

SCA STANDARD MOISTURE CONTENT : 10 % - 12%

Sample Code	Moisture Content (%)	Density (Grms/Ltr)	Color	Smell
Y-H02	13.3	796	Yellow Green	Fresh

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

Green Coffee Deffects :

Deffects Category	Deffect's Name	Deffects Count	Full Deffects
Category 1	Full Sour	0	0
	Full Black		
	Dried Cherry/Pod		
	Fungus Damage		
	Foreign Matter		
	Severe Insect Damage		
	Total Counts Category 1 :		
Category 2	Partial Black	4	1
	Partial Sour	1	0
	Parchment		
	Withered		
	Immature Beans		
	Floater	10	2
	Hull/Husk		
	Broken/Chips/Cuts	2	0
	Shell	4	0
	Slight Insect Damage		
Total Counts Category 2 :			3
Total Green Deffects :			0

SCA Classification :	Specialty Grade	Below Specialty Grade
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General Comments : Mix notes of floral, Dried Fruits and stone fruits with sweet and juicy characteristic. Green coffee has a minimal amount of secondary defects and zero primary defects. Moisture content is very high out of SCA standards.

Graded by:

**SHERRYL NAPIT
Q-GRADER**

