



QUALITY CONTROL

DATE	17/09/2009		CROP	2008/2009		
ORIGIN	HONDURAS		QUALITY	SHG		ICO MARKS
REGION	SANTA BARBARA					13/116/33
FARM	SAN JOSE					

Result of organoleptic analysis of 350-gram representative sample of coffee described below

DESCRIPTION

SCREEN	%
≥ 19	16,60
18	37,10
17	30,90
16	10,50
15	4,00
≤ 14	0,90

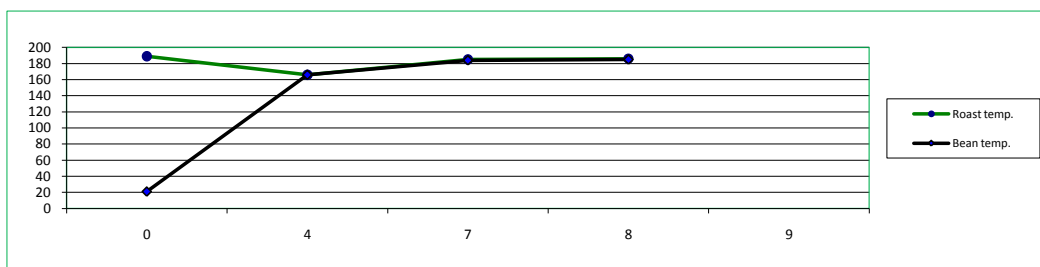
DEFECTS	%
QUAKER	0
BROKEN	0
INSECTS	0
OTHER	0
TOTAL	0

PROCESS	
WASHED	X
SEMI.	
UNWASHED	
MOISTURE (%)	
11,2	

ROAST

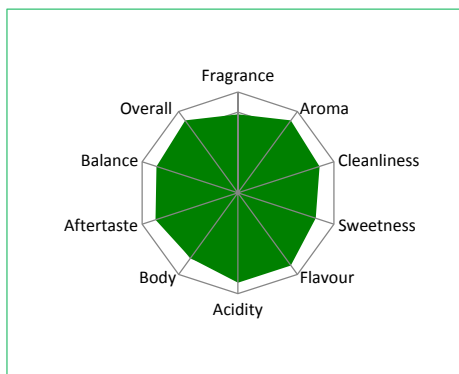
ELEMENTS OF ANALYSIS	
Scale of 1 to 5, 1 being the highest grade	
Brilliance	1
Solidity	1
Colour centres	1
Uniformity	1
Quaker	1
Roast time	8

ROASTING PROCESS					
	START	BALANCE	1st POP	END	END
	TIME (min.)				
	0	4	7	8	9
Roast temp.	189	166	185	186	
Bean temp.	21	166	184	185	
Min. temp.	166				



CUP PROFILE

ELEMENT	POINTS	SCORING SYSTEM	
Fragrance	7,80		
Aroma	8,90	95 - 100	Unique
Cleanliness	8,50	90 - 94	Extraordinary
Sweetness	8,10	85 - 89	Excellent
Flavour	8,90	75 - 84	Very good
Acidity	8,90	70 - 74	Good -
Body	8,00		Certifiable
Aftertaste	8,60	60 - 69	Commercial
Balance	8,50	50 - 59	As per sample
Overall	8,90	40 - 49	As per sample
Defects		< 40	Out of description
TOTAL	85,10		



CUPPER'S SUGGESTIONS - OBSERVATIONS

Aroma: Sweet nuts and chocolate with hints of cacao. **Flavor:** Nutty and buttery smoothness, with sweet notes from ripe cherries and peach, small sensation of avocado and lime. Very clean and solid, good firm body and very good balanced aftertaste with a hint of bitterness from cacao. **Roast:** Easy to roast, fast and consistent development, first pop 7 minutes, second pop 8 minutes in cooling tray. **Probat gas roaster.** **Use:** Single origin estate filter, French press, espresso blends.