

QUALITY CONTROL

DATE	11/02/2010	CROP	2009/2010	ICO MARKS Sample No. 897 - 10/040A
ORIGIN	Nicaragua	QUALITY	SHG	
REGION	Jinotega	CUPPING FORM	10/040A	
FARM	Las Morenitas			
CONTRACT	30620			

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

DESCRIPTION

SCREEN	%
≥ 19	19,00
18	33,00
17	35,00
16	12,00
15	1,00
< 14	

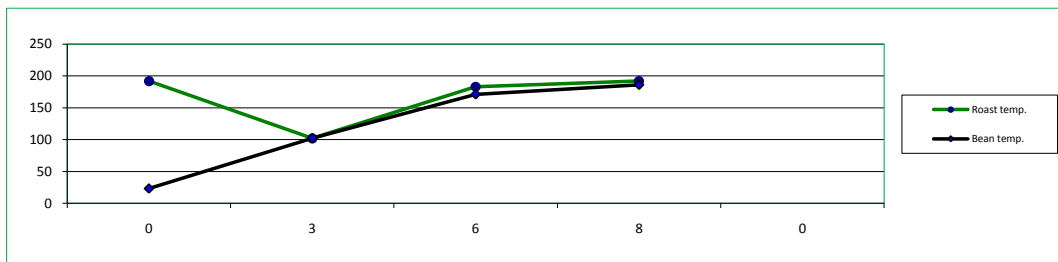
DEFECTS	%
QUAKER	0
BROKEN	0
INSECTS	0
OTHER	0
TOTAL	0

PROCESS		
WASHED	x	
SEMI.		
UNWASHED		
MOISTURE (%)		
11.5		

ROAST

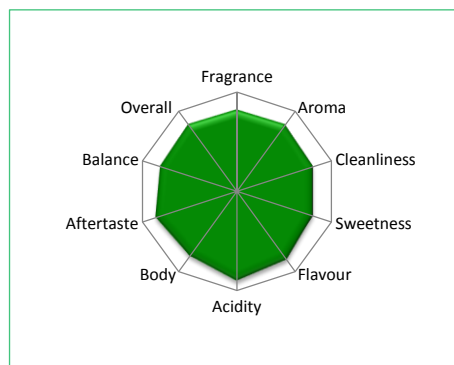
ELEMENTS OF ANALYSIS	
Scale of 1 to 5, 1 being the highest grade	
Brilliance	1
Solidity	1
Colour centres	1
Uniformity	1
Quaker	2
Roast time	8

ROASTING PROCESS					
	START	BALANCE	1st POP	END	END
	TIME (min.)				
	0	3	6	8	0
Roast temp.	192	102	183	192	
Bean temp.	23	102	171	186	
Min. temp.	102				



CUP PROFILE

ELEMENT	POINTS	SCORING SYSTEM	
Fragrance	8,10		
Aroma	8,20	95 - 100	Unique
Cleanliness	8,00	90 - 94	Extraordinary
Sweetness	8,00	85 - 89	Excellent
Flavour	8,50	75 - 84	Very good
Acidity	9,00	70 - 74	Good -
Body	8,00		Certifiable
Aftertaste	8,50	60 - 69	Commercial
Balance	8,00	50 - 59	As per sample
Overall	8,20	40 - 49	As per sample
Defects		< 40	Out of
			description
TOTAL	82,50		



CUPPER'S SUGGESTIONS - OBSERVATIONS

Fragrance: Cocoa, vanilla and citric notes. Aroma: Cherries, honey and orange. Taste: Has a great acidity, adding a good balance from orange, mandarin and peach with a hint of honey. Medium body with a sweet and long finish. Roast: Used a light/medium roast, 8 minutes, no second pop, in a gas Probat sample roaster. Use: Single origin Nicaragua filter or french press, good for blend in filter and espresso blends.