



QUALITY CONTROL

| | | | | |
|----------|-------------|--------------|-----------|---------------|
| DATE | 15/12/2009 | CROP | 2009/2010 | |
| ORIGIN | Puerto Rico | QUALITY | 18/19 | ICO MARKS |
| REGION | Adjuntas | SHIPMENT | December | 002-4263-0007 |
| FARM | Monte Alto | CUPPING FORM | 09/083B | |
| CONTRACT | 30731 | | | |

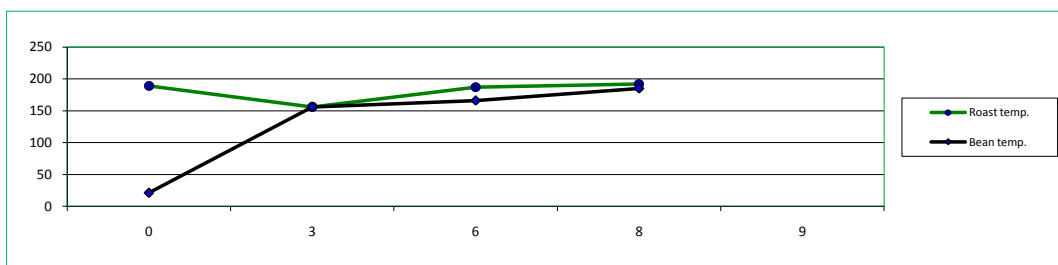
Result of organoleptic analysis of 350-gram representative sample of coffee described below

DESCRIPTION

| SCREEN | % | DEFECTS | % | PROCESS | |
|--------|-------|---------|---|--------------|---|
| ≥ 19 | 25,70 | QUAKER | | WASHED | |
| 18 | 34,50 | BROKEN | | SEMI. | x |
| 17 | 39,30 | INSECTS | | UNWASHED | |
| 16 | 0,50 | OTHER | | | |
| 15 | | | | MOISTURE (%) | |
| ≤ 14 | | TOTAL | | | |

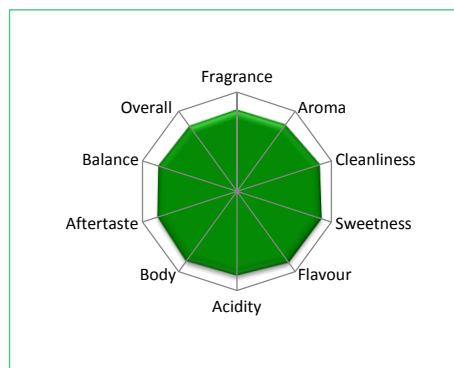
ROAST

| ELEMENTS OF ANALYSIS | | ROASTING PROCESS | | | | | |
|--|---|------------------|---------|---------|---------|-----|--|
| Scale of 1 to 5, 1 being the highest grade | | | | | | | |
| Brilliance | 1 | | | | | | |
| Solidity | 1 | | | | | | |
| Colour centres | 1 | | | | | | |
| Uniformity | 1 | | | | | | |
| Quaker | 1 | | | | | | |
| Roast time | 8 | | | | | | |
| | | START | BALANCE | 1st POP | 2nd POP | END | |
| | | TIME (min.) | | | | | |
| | | 0 | 3 | 6 | 8 | 9 | |
| Roast temp. | | 189 | 156 | 187 | 192 | | |
| Bean temp. | | 21 | 156 | 166 | 185 | | |
| Min. temp. | | 156 | | | | | |



CUP PROFILE

| ELEMENT | POINTS | SCORING SYSTEM | |
|-------------|--------|----------------|--------------------|
| Fragrance | 8,10 | | |
| Aroma | 8,20 | 95 - 100 | Unique |
| Cleanliness | 8,70 | 90 - 94 | Extraordinary |
| Sweetness | 8,90 | 85 - 89 | Excellent |
| Flavour | 8,80 | 75 - 84 | Very good |
| Acidity | 8,40 | 70 - 74 | Good - |
| Body | 8,60 | | Certifiable |
| Aftertaste | 8,30 | 60 - 69 | Commercial |
| Balance | 8,20 | 50 - 59 | As per sample |
| Overall | 8,00 | 40 - 49 | As per sample |
| Defects | | < 40 | Out of description |
| TOTAL | 84,20 | | |



CUPPER'S SUGGESTIONS - OBSERVATIONS

Aroma: Chocolate and cacao with hints of sweet orange fruits. **Taste:** Chocolate and caramel in the start and hints of cacao with sweet orange/mandarin and a hint of honey in the finish. Clean and good aftertaste. Medium to strong body dependig on the roast style. Roast: Easy to roast, develops fast and good, smooth surface. First pop in 6 minutes. Only enter the second pop with one pop and then cooling off in the cooler. Probat three drums gas sampleroaster. Use: Filter blends, espresso blends or single origin Puerto Rico.