



QUALITY CONTROL

DATE	18-06-10	CROP	2010	
ORIGIN	Brazil	QUALITY	Daterra Opus One Exotic	ICO MARKS
REGION	Campinas	SHIPMENT	June	002/3620/0037
FARM	Daterra	QUANTITY	-	
CONTRACT	30672	CUPPING FORM	10/125A	

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

DESCRIPTION

SCREEN	%
≥ 19	2.00
18	16.00
17	49.00
16	31.00
15	2.00
≤ 14	

100.00

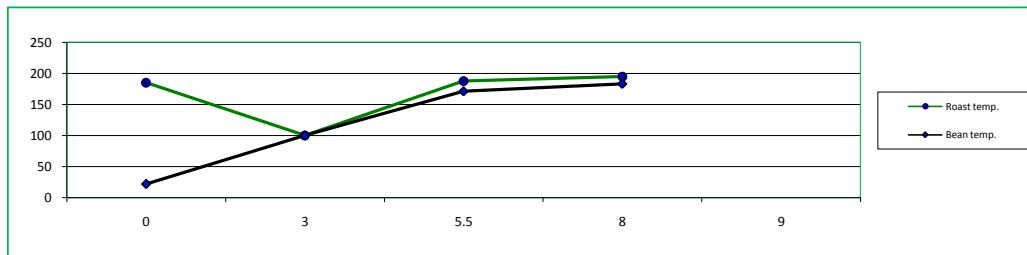
DEFECTS	%
QUAKER	0
BROKEN	0
INSECTS	0
OTHER	0
TOTAL	0

PROCESS	
WASHED	
SEMI.	
UNWASHED	
PULPED	X
MOISTURE (%)	

ROAST

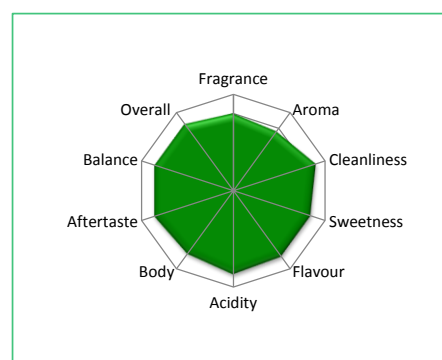
ELEMENTS OF ANALYSIS	
Scale of 1 to 5, 1 being the highest grade	
Brilliance	1
Solidity	1
Colour centres	1
Uniformity	1
Quaker	1
Roast time	8

ROASTING PROCESS					
	START	BALANCE	1st POP	END	END
	TIME (min.)				
	0	3	5.5	8	9
Roast temp.	185	100	188	195	
Bean temp.	22	100	171	183	
Min. temp.	100				



CUP PROFILE

ELEMENT	POINTS	SCORING SYSTEM	
Fragrance	8.00		
Aroma	7.60	95 - 100	Unique
Cleanliness	9.00	90 - 94	Extraordinary
Sweetness	8.40	85 - 89	Excellent
Flavour	8.40	75 - 84	Very good
Acidity	8.60	70 - 74	Good -
Body	8.00		Certifiable
Aftertaste	8.50	60 - 69	Commercial
Balance	8.50	50 - 59	As per sample
Overall	8.50	40 - 49	As per sample
Defects		< 40	Out of description
TOTAL	83.50		



CUPPER'S SUGGESTIONS - OBSERVATIONS

Aroma: Malt and chocolate. **Flavor:** Very clean and smooth, great combination of citrus fruits mixed with cacao, and chocolate. A delicate body and very good aftertaste. **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 filter, French press, espresso blends. Single Brazil espresso (demands a good roaster skills to find the balance). **For industrial roast:** A higher temperature is recommended when the coffee is filled into the roaster. This coffee behaves in the same way as a high grown coffee does, and by that it needs more energy in the beginning.