



Cooperative Coffees Cupping Report

Cooperative Coffees / CoopSol
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Company: Cooperative Coffees
Attention: EJ Dawson

Fax or Email: lab@coopcoffees.com, florent@coopcoffees.com
Sample Received Date:

Data

Customer: CoopCoffees
Coop: AIPEP
Lot/Year: BOA112

Origin: Bolivia
Region: Mejillones
Contract: BOA112

Evaluation

Density:	.778
Moisture:	11.2%
Color:	green
Process:	wash
Roast:	55

Size:	18	30%
	17	34%
	16	28%
	15	5%
	F	2%

Defects:	Group 1	Group 2
		Broken - 7
		Immature - 3
		Slight insect - 1
Total:		1

Body

Light to Heavy



Relation with Acidity

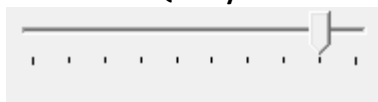


Acidity

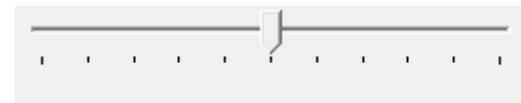
Intensity



Quality



Balance



Favor
of
Body

Well Balanced

Favor
of
Acidity

Comments

Aroma: Mild, sweet, cocoa, nutty
Flavor: Tons of sugars, caramel, nougat, chocolate milk, creamy, fruit juice, peaches, lemon, black currant
Aftertaste: Black tea, sweet, milky, refreshing
Acidity: Vibrant, medium high, lemon zest, very clean
Balance: Great balance, big in body and acidity
Notes / Overall: VERY good coffee! An all day drinker. Great for single origin or a base for espresso.
Suggestions:

Cupper: EJ
Date Cupped: 10-26-11

Final Score 88