

Green Coffee Report

CoopSol / CoopCoffees

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Company:	Coop Coffees	Fax # or e.mail	monika@cooperativecoffees.com		
Attention:	Monika/Bill	Sample received:	November 10, 2010		
DATA					
Customer:	Coop Coffees Origin/Type:		Bolivia		
Coop:	AIPEP Region:		Yungas		
Lot/Year:	BOA 102 Landed	Contract:	BOA 102	Buy Yes	
DIIVCICAI]				
PHYSICAL Size:	l 18:37%, 17:25%, Defects:		Group2: 4 (2 brkn/cut, 1 immature, 1 slt insect)		
Size.	16:32%, 15:5%, 14:1%		Group2. 4 (2 biki/rout, 1 illimaturo, 1 sit illocot)		
Moisture:	11.5%	Density:	1.77g/cm³		
Color:	111070	Process:	9, 5		
		_			
CUPPING			Overall Score	83.25	
Uniformity	Fragrance/Aroma	Flavor	Acidity	Body	
10	7.75	7.75	7.75	7.5	
	7.75	7.73	7.73	7.5	
Clean Cup	Sweetness	Aftertaste	Balance	Overall	
10	10	7.5	7.5	7.5	
COMMENTS	<u> </u>				
Fragrance/Aroma	• • • •		s, leathery, orange zest, o		
			r: leguminous, clove, herb		
	Orange zest, caramelized, roasted almond skin, caramel, leguminous				
Aftertaste:	Creme brulee, mid long, oolong tea leaf				
Acidity:	Focused, fresh, mid +, juicy				
Body:	Smooth, hint of astringency				
Balance:	Very well balanced				
Overall:	: The characteristics of origin are present but not overwhelming and leaves place to very				
	-	-	s that is both appreciated	in its long aftertaste and	
_	fresh acidity. This coffe	e has character and	a hint of astringency.		
Comments:					
Roast:					
Defects:					
Test Date:	16 November, 2010	Cupper: Jean Fra	moois		
	·		Total Score Spe	exialty Description templary	
Note: Number in Large Bold print represer Number Underderlined represents the resul			90-94 O	a tstanding cellent	
			80-84 Ve	eryGood	
	re Notes: 0-100 total score syste Coffee starts at 80	m.	70-74 Fa	ood ir	
			60-70		