

# Green Coffee Report

## CoopSol / CoopCoffees

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Company: Coop Coffees

Fax # or e.mail [monika@cooperativecoffees.com](mailto:monika@cooperativecoffees.com)

Attention: Monika/Bill

Sample received:

### DATA

Customer:

Origin/Type:

Bolivia, Organic FT

Coop: FECAFEB-AIPEP

Region:

Caranavi

Lot/Year: BOA101 Preship

Contract:

BOA101

Buy

Yes

### PHYSICAL

Size: 18 (48%) - 17 (34%) - 16 (17%) - 15 (1%)

Defects:

Category 2: 2

Moisture:

Density:

Color: Green

Process:

### CUPPING

Overall Score

81.5

Uniformity

Fragrance/Aroma

Flavor

Acidity

Body

10

7 1/2

7

7 1/2

7 1/2

Clean Cup

Sweetness

Aftertaste

Balance

Overall

10

10

7 1/2

7

7 1/2

### COMMENTS

**Fragrance/Aroma** 1st:caramel (fruit)/2nd:hazelnut/3rd:raisins/Wet:vegetal, raisins/Br:vegetal, lightly tropical(pineapple), juicy fruit car

**Flavor:** Vegetal (potato but not offensive)

**Aftertaste:** Fruit finish reminiscent to 'Five Alive' juice

**Acidity:** Refreshing acidity

**Body:** Mid

**Balance:** Fairly balanced, Vegetal notes disappear after brewing.

**Overall:** Overall characteristics are fitting nicely to the origin

**Comments:**

**Roast:**

**Defects:**

Test Date: 15 July, 2010

Cupper: Jean Francois

Notes: Number in Large Bold print represents the standard.

Number Underlined represents the result from testing this sample.

Total Score Notes: 0-100 total score system.

Specialty Coffee starts at 80

Total Score	Specialty Description
95-100	Exemplary
90-94	Outstanding
85-89	Excellent
80-84	Very Good
75-79	Good
70-74	Fair
60-70	
50-60	
40-50	
<40	