



# Cooperative Coffees Cupping Report

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

Fax or Email: [lab@coopcoffees.com](mailto:lab@coopcoffees.com), [florent@coopcoffees.com](mailto:florent@coopcoffees.com)  
Sample Received Date:

## Data

Customer: CoopCoffees  
Coop: AIPEP  
Lot/Year: BOA111

Origin: Bolivia  
Region: Yungas  
Contract: BOA111

## Evaluation

Density:	.762
Moisture:	12.3%
Color:	green
Process:	wash
Roast:	55AG

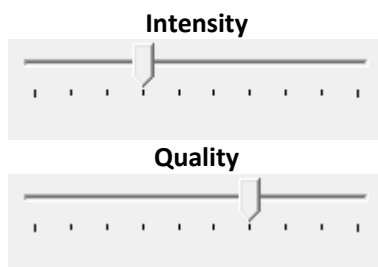
Size:	18	41%
	17	29%
	16	23%
	15	3%
	F	%

Defects:	Group 1	Group 2
		Broken - 4
Total:		

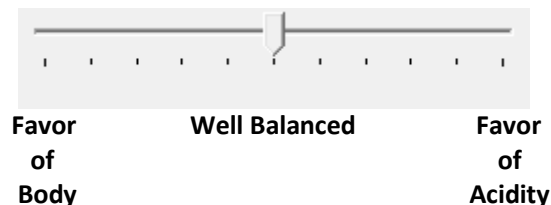
### Body



### Acidity



### Balance



## Comments

Aroma: Cocoa, caramel, rich, mild spice  
Flavor: Vanilla, chocolate, nutty, creamy without being too heavy, buttery  
Aftertaste: Long, cocoa, spice  
Acidity: Balanced, medium low, lacks distinct nuances besides sugars  
Balance: Well balanced  
Notes / Overall: Solid coffee, good for blends and espresso  
Suggestions:

Cupper: EJ  
Date Cupped: 10-6-11

Final Score 85

Start temp \_\_\_\_\_ 1<sup>st</sup> crack time \_\_\_\_\_ Finish time \_\_\_\_\_ Finish temp \_\_\_\_\_