

Green Coffee Report

CoopSol / CoopCoffees

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Company: Coop Coffees Fax # or e.mail: monika@cooperativecoffees.com
Attention: Monika/Bill Sample received: September 7, 2010

DATA

Customer: Origin/Type: Bolivia
Coop: FECAFEB - AIPEP Region: Yungas
Lot/Year: BOA 102 Contract: BOA 102 pre-ship Buy Yes

PHYSICAL

Size: 18:66%,17:19%,16:14%,15:1% Defects: Group2: 1 (brkn/cut)
Moisture: Density:
Color: Process:

CUPPING

Overall Score 83

Uniformity

10

Fragrance/Aroma

7.5

Flavor

7.75

Acidity

7.75

Body

7.5

Clean Cup

10

Sweetness

10

Aftertaste

7.5

Balance

7.5

Overall

7.5

COMMENTS

Fragrance/Aroma Dry: leather, dry leaves, sweet, pipe tobacco, vegetal, pea garden, leguminous (cup#2), hint of apricot / Wet: Cherry syrup, caramel, vegetal / Br: grapes, vegetal

Flavor: Leather, grapes, vegetal

Aftertaste: Orange zest, sweet, long

Acidity: Bright, refreshing

Body: Juicy, clean, slick

Balance: Very well balanced

Overall: Very well balanced coffee. Very nice and sharp acidity, multi layered flavors and aromas

Comments:

Roast: On the spot.

Defects:

Test Date: 9 September, 2010

Cupper: Jean François

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	