

Green Coffee Report

CoopSol / CoopCoffees

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Company: Coop Coffees

Fax # or e.mail 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
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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

Fragr./Aroma 1st:caramel (fruit)/2nd:hazelnut/3rd:raisins/Wet:vegetal, raisins/Br:vegetal, lightly tropical(pineapple), juicy fruit candy

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

Note: 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	