



# Green Coffee Report

CoopSol/CoopCoffees

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Company: Cooperative Coffees

Attention: Florent/Monika

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Sample Received:

## DATA

Customer: CoopCoffees

Coop: Cooperativa San Juan

Lot/Year: BOA 105 – Pre-ship

Origin: Bolivia

Region: Yungas

Contract: BOA 105

## PHYSICAL

Density:	1.76g/cm <sup>3</sup>
Moisture:	10.0%
Color:	Greenish
Process:	Washed
Roast:	

Size:	18	21%
	17	28%
	16	35%
	15	9%
	14	6%
	13	1%

Defects:	Group 1	Group 2
		2 broken/cut 2 slight insect
Total:		4

## CUPPING

Overall Score 80.25

Uniformity	Fragrance/Aroma	Flavor	Acidity	Body
10	7.25	7.25	7.25	7.25
Clean Cup	Sweetness	Aftertaste	Balance	Overall
10	10	7	7.25	7

## COMMENTS

Fragrance/Aroma: Low intensity.

Flavor: Bland flavor

Aftertaste: Bitter aftertaste

Acidity: Low

Body: Medium

Balance: Balanced.

Overall:

Comments:

Cupper: Monika, James and Sylvian (Santropol)

Test Date: 13 December, 2010