



# Green Coffee Report

**CoopSol/CoopCoffees**

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Company: Cooperative Coffees

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Sample Received: 15 February, 2011

## DATA

Customer: Cooperative Coffees

Coop: FECAFEB – Alto Sajama

Lot/Year: BOA104 Landed

Origin: Bolivia

Region: Yungas

Contract: BOA104

## PHYSICAL

Density:	1.79g/cm <sup>3</sup>
Moisture:	9.2%
Color:	Green
Process:	
Roast:	Agtr - 53

Size:	18	37%
	17	29%
	16	31%
	15	2%
	14	1%
	13	-

Defects:	Group 1	Group 2
Total:	0	0

## CUPPING

**Overall Score** **83**

Uniformity	Fragrance/Aroma	Flavor	Acidity	Body
10	7.5	7.75	7.5	7.5
Clean Cup	Sweetness	Aftertaste	Balance	Overall
10	10	7.5	7.75	7.5

## COMMENTS

Fragrance/Aroma: Dry: sweet and spices, leather, pink pepper, wood, Wet.: sweet, leather, wood. Br.: toffee, sweet pipe tobacco

Flavor: Sweet, caramel/chocolate, leather

Aftertaste: Mid, crème-brulee

Acidity: Mid

Body: Mid

Balance: Very well balance

Overall: Very clean and pleasant Bolivian

Comments:

Cupper: JF

Test Date: 24 February, 2011