



Code	PH-R-AG-PT-04
Department	Quality Control Department
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## QUALITY CERTIFICATE

Perhusa Ref	V10763-P01
Type of coffee	Organic Coffee
Region	Cajamarca ; Jaén
Quantity	600 bags for export (30 kg).

### PHYSICAL ANALYSIS

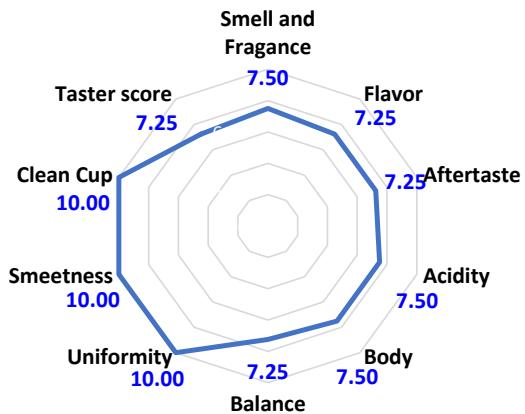
DESCRIPTION OF DEFECTS	
DEFECTS	POINTS
Blacks	0
Browns	0
Sour	1
Biten	13
Brocades	1
Whites	0
Yellows	0
Broken	0
<b>Total Defects</b>	<b>15</b>

% Usable bean	98.00
Preparation	Grade 1
Density (gr/ml)	0.700
% Humidity	12.10

Color	Light green
Appearance	Homogeneous

### SENSORY ANALYSIS

FEATURES	POINTS
Smell and Fragance	7.50
Flavor	7.25
Aftertaste	7.25
Acidity	7.50
Body	7.50
Balance	7.25
Uniformity	10.00
Sweetness	10.00
Clean Cup	10.00
Taster score	7.25
Puntaje final	81.50



### Comments:

Organic coffee from the Cajamarca region, Jaén.

Processed using the washed method with fermentation, washing, and drying to 12% moisture content.

It presents chocolate notes with light herbal undertones, offering clean and uniform cups.

Responsible person	Manuel Ivan Chavez Hidalgo