

QUALITY REPORT

Sample ID MCL

QC-20-0632

SHIPMENT SAMPLE

GENERAL INFORMATION

Date of receipt	1/0/1900	Date of analysis	21/07/2023
Exporter	OLAM	Number Lot	3-259-02503
Crop	22-23	Bags	300
Contract MCAA	2372F	Grade	SUPREMO
Shipment	JULY	Mark	NARIÑO SUPREMO ATS ENTRY
Origin Coffee	NARIÑO	Mill Plant	OLAM NEIVA

PHYSICAL ANALYSIS

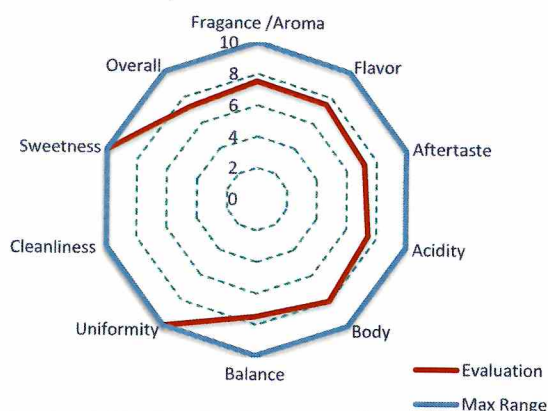
SCREEN SIZE	
Sample 200 g	%
SCREEN TOLERANCE	5.00

Type Fault	Number of faults	Total Faults
Full Primary Faults	0	16.5
Partial Primary Faults	3	
Secondary Faults	60	
Minor Broca	30	

Moisture	12
Appearance	GREEN

CUP PROFILE

Attribute	Evaluation	Max Range
Fragrance /Aroma	7.5	10
Flavor	7.5	10
Aftertaste	7.25	10
Acidity	7.5	10
Body	8	10
Balance	7.5	10
Uniformity	10	10
Cleanliness	10	10
Sweetness	10	10
Overall	7.25	10
TOTAL	82.5	100



Observations:

Good body, medium acidity, sweet like brown sugar, stringent nad dry after taste. It does not have the correct profile for Nariño, however it retains the PSS tasting notes approved by the client.

Status of Sample

Approved

Jhon Fredy Gonzalez

Coffee Quality Control

