



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

Perhusa Ref	V10764-P01
Type of coffee	Organic Coffee
Region	Cajamarca
Quantity	600 bags for export (30 kg).

PHYSICAL ANALYSIS

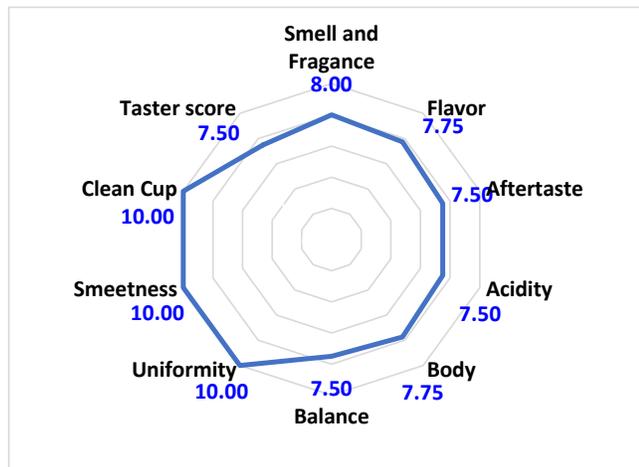
DESCRIPTION OF DEFECTS	
DEFECTS	POINTS
Blacks	0
Browns	1
Sour	2
Biten	7
Brocades	1
Whites	1
Yellows	0
Broken	0
Total Defects	12

% Usable bean	98.00
Preparation	Grade 1
Density (gr/ml)	0.700
% Humidity	12.00

Color	Light green
Appearance	Homogeneous

SENSORY ANALYSIS

FEATURES	POINTS
Smell and Fragrance	8.00
Flavor	7.75
Aftertaste	7.50
Acidity	7.50
Body	7.75
Balance	7.50
Uniformity	10.00
Sweetness	10.00
Clean Cup	10.00
Taster score	7.50
Total score	83.50



Comments	
Organic coffee from the Cajamarca region, Jaén area.	
Processed using the wet method, with fermentation, washing, and drying to 12% moisture content.	
Cup profile shows citrus notes such as orange and pineapple, complemented by caramel-like sweetness reminiscent of sugarcane.	
Responsible person	Manuel Ivan Chavez Hidalgo