



## Special coffee valuation report



COORDINADORA GUATEMALTECA  
DE COMERCIO JUSTO



### Producer data

Producer:  
FLOID: 6549

Organization: **FECCEG**  
Code number: **CGCJ 008-2021**

Region:

4

### Identification

Category: **Arabica Microlote**

Bags: **10**

Variety: **Caturra- Catuai**

Process: **Natural**

Crop: **20/21**

### Sample Photo



Coffee evaluated produce at average heights of 1700 meters above sea level is a Natural Process. The sample to evaluate was received with a 11.10% humidity ration, then the sample was subjected to weaning within 8.35 minutes, then left at rest for a maximum period of 8 hours according to established protocol. Being evaluated by a Panel of Tasters

### Sensory Profile - COE Methodology

#### Attributes

Clean Cup

Sweetness

Acidity

Feeling on the palate

Flavor

Aftertaste

Balance

In general

Defect

Average Score of Cater Judges

#### Guest reviews

Transparent

Nice

malic / citrus

Creamy

Notes of red wine, grapes, fruit punch, pineapple, plums, cane panela, peach

Durable and clean

Consistent

Exotic

No

**86.5**

Note: For this report, we use the COE (Cup of Excellence) form, which quantitatively evaluates 8 characteristics such as clean cup, sweetness, acidity, sensation in the mouth (body), taste, aftertaste, balance and in general. Values range from 0 to 8 points and at the end add up to 36 more points. This coffee is recognized as a microlote.