

Q ARABICA SAMPLE #187026

83.33



Q Arabica Certificate | Sample #187026

Sample form Received a Q Arabica Certificate.

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|----------------------------------|
| Q Arabica Certificate |
| Embeddable Image |
| Cupping Protocol and Descriptors |
| View Green Analysis Details |
| Request a Sample |
| Species Arabica |
| Owner Rodrigo Soto |

SAMPLE INFORMATION

| | | | |
|-------------------|-----------------------------|--------------------|-------------------------------|
| Country of Origin | Panama | Number of Bags | 250 |
| Farm Name | Garrido Highland Coffee | Bag Weight | 30 kg |
| Lot Number | S83619.1 / P05406 | In-Country Partner | Specialty Coffee Associati... |
| Mill | Garrido Highland Coffee | Harvest Year | 2023 / 2024 |
| ICO Number | 29-122-04 | Grading Date | April 11th, 2024 |
| Company | Panamerican Coffee Tradi... | Owner | Rodrigo Soto |
| Altitude | 1200 | Variety | Catuai |
| Region | BOQUETE | Status | Completed |
| Producer | Gisell Garrido | Processing Method | Washed / Wet |

CUPPING SCORES

| | | | |
|------------|------|------------------|-------|
| Aroma | 7.75 | Uniformity | 10.00 |
| Flavor | 7.75 | Clean Cup | 10.00 |
| Aftertaste | 7.50 | Sweetness | 10.00 |
| Acidity | 7.42 | Overall | 7.75 |
| Body | 7.50 | Defects | 0.00 |
| Balance | 7.67 | Total Cup Points | 83.33 |

GREEN ANALYSIS

| | | | |
|----------------------|----------------|----------------------|----------------|
| Moisture | 8.8 % | Color | Blue-Green |
| Category One Defects | 0 full defects | Category Two Defects | 2 full defects |
| Quakers | 2 | | |

CERTIFICATION INFORMATION

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|-----------------------|--|
| Expiration | April 11th, 2025 |
| Certification Body | Specialty Coffee Association of Costa Rica |
| Certification Address | Blvd Rohrmoser, de Prisma Dental 200 norte y 25 oes... |
| Certification Contact | Noelia Villalobos - (506) 2220 0685 |