

Q ARABICA SAMPLE #325962

| |
|------------------------------------|
| 81.25 |
| CQI Arabica Technical Report |
| Embeddable Image |
| Cupping Protocol and Descriptors |
| View Green Analysis Details |
| Request a Sample |
| Species Arabica |
| Owner Astrid Fabiola Campos Alb... |



CQI Arabica Technical Report | Sample #325962

Sample form Received an CQI Arabica Technical Report.

SAMPLE INFORMATION

| | | | |
|-------------------|------------------------|--------------------|------------------------------|
| Country of Origin | Guatemala | Number of Bags | 575 |
| Farm Name | Mi Cafecito | Bag Weight | 30 kg |
| Lot Number | 11/951/448 | In-Country Partner | Asociacion Nacional Del C... |
| Mill | Beneficio las Americas | Harvest Year | 2023 / 2024 |
| ICO Number | 11/951/448 | Grading Date | May 14th, 2024 |
| Company | OLAM AGRO GUATEMALA... | Owner | Astrid Fabiola Campos Al... |
| Altitude | 1410 | Variety | Bourbon |
| Region | Santa Rosa | Status | Completed |
| Producer | Hector Amilcar Lapola | Processing Method | Washed / Wet |

CUPPING SCORES

| | | | |
|------------|------|------------------|-------|
| Aroma | 7.33 | Uniformity | 10.00 |
| Flavor | 7.42 | Clean Cup | 10.00 |
| Aftertaste | 7.17 | Sweetness | 10.00 |
| Acidity | 7.17 | Overall | 7.42 |
| Body | 7.33 | Defects | 0.00 |
| Balance | 7.42 | Total Cup Points | 81.25 |

GREEN ANALYSIS

| | | | |
|----------------------|----------------|----------------------|----------------|
| Moisture | 9.4 % | Color | Green |
| Category One Defects | 0 full defects | Category Two Defects | 7 full defects |
| Quakers | 3 | | |

CERTIFICATION INFORMATION

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|-----------------------|---|
| Expiration | May 14th, 2025 |
| Certification Body | Asociacion Nacional Del Café |
| Certification Address | 5a Calle 0-50, Zona 14 Guatemala City, Guatemala 1014 |
| Certification Contact | Byron Castillo - +502 47018080 |