

**FICHA TECNICA CAFE ESPECIAL DE NARIÑO. COFFEE LAB NARIÑO**

**LOTE N. 2**

**General information**

Date:		Taster:	
Date of		Head taster:	<b>Juan Carlos Caicedo</b>
Sample (G):	<b>500</b>	Represented sample (G):	<b>300</b>

Coffee producer:	<b>Giovana Lopez</b>	Harvest Time	
Association Name	<b>Doña Juana</b>	Variety	
Name of the farm:	<b>Doña Juana</b>	Type of exposition	
Municipality:	<b>San Pedro de Cartago</b>	Type of benefit	
Departament:	<b>Nariño</b>	Type of drying	
Altitude range:	<b>1800-2000</b>	Type of certification	

**Physical Result**

**Rendimiento**

smell and Colour:	<b>Characteristic</b>
Almond after threshing (G):	<b>196.8</b>
Decrease in threshing (%):	<b>21.28%</b>
Humidity:	<b>9.8%</b>
performance (M14):	<b>92.79</b>
Healthy almonds Grs:	<b>188.6</b>

**FAULT ANALYSIS**

	<b>GRAMOS</b>	<b>%</b>
G1	<b>0</b>	0.00%
BROCA	<b>3.4</b>	1.73%
G2	<b>2.9</b>	1.47%
<b>TOTAL</b>	<b>6.3</b>	<b>3.20%</b>

**CUP**

<b>Fragrance/ Aroma:</b>	<b>7.50</b>	<b>CHAMOMILLE- CARAMEL-AROMATIC-YELLOW FRUIT-CITRONELLA</b>
<b>Flavor:</b>	<b>8.50</b>	<b>CARAMEL-YELLOW FRUIT</b>
<b>Residual flavor:</b>	<b>8.75</b>	<b>CHAMOMILLE</b>
<b>Acidity:</b>	<b>8.75</b>	<b>MEDIUM HIGH SPARKLING</b>
<b>Body:</b>	<b>7.50</b>	<b>MEDIUM</b>
<b>Uniformity:</b>	<b>10.00</b>	
<b>Sweetness:</b>	<b>10.00</b>	
<b>Clean Cup:</b>	<b>10.00</b>	
<b>Balance:</b>	<b>8.00</b>	
<b>General:</b>	<b>8.00</b>	

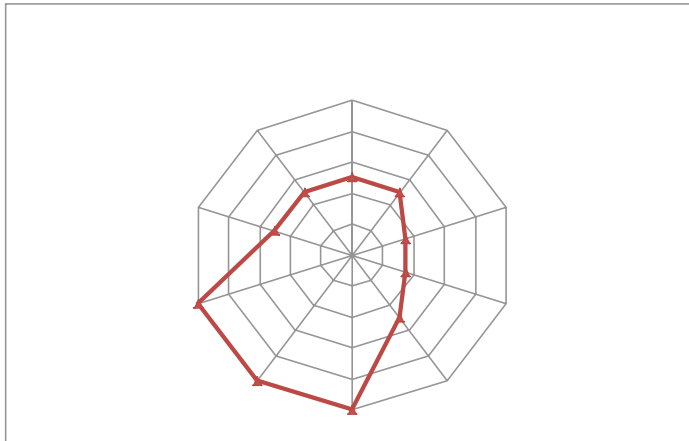
**PUNTAJE TOTAL (SCAA) 85.5**

**PERFIL DE TAZA**

	Fragancia/ Aroma:	
	10	
Global:	9	Sabor:
	8	
Balance:	7	Sabor Residual:
	6	
	5	
Limpieza de la taza:		Acidez:
Dulzor:		Cuerpo:
	Uniformidad:	

**Taster notes:**

**Recomendations:**



ESCALA DE GRADOS DE CALIDAD	
CONSUMO	60 - 69
COMERCIAL	70 - 79
PREMIUM	80 - 85
ESPECIALIDAD	86 - 90
ESPECIALIDAD SUPERIOR	+ 90

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