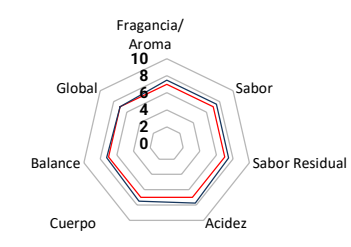


PRODUCT TECHNICAL DATA SHEET																																							
GENERAL INFORMATION																																							
Product Presentation:	Green Coffee Screen Size 13-16	Origin:	SANTANDER																																				
Lot Code:	188	Altitude:	1400 - 2000 msnm																																				
Reference Type:	UGQ	Variety:	Castillo, Colombia																																				
Production Date:	23/08/2025	Harvest Season:	nov-10																																				
Expiration Date:	23/12/2025	Exposure Type:	Moderate shade																																				
Raw Material Moisture:	10.5%	Drying Method:	African beds																																				
Preparation Type:	HULLER MANUAL	Processing Method:	Washed																																				
Roast Level:	Agtron 55 - 65 medium	Cupping Date:	24/08/2025																																				
Grind Level:	Whole bean	Cupping Responsible:	CFM																																				
CUPPING TEST		SCORE	ATTRIBUTE DESCRIPTION																																				
Fragrance / Aroma:		7,50	Chocolate, caramel, and lemongrass																																				
Flavor:		7,50	Chocolate and caramel																																				
Aftertaste:		7,50	Chocolate																																				
Acidity:		7,75	Medium																																				
Body:		7,50	Medium and prolonged																																				
Uniformity:		10,00																																					
Sweetness Consistency:		10,00																																					
Clean Cup:		10,00																																					
Balance:		7,25																																					
Overall:		7,00	Clean cup, good balance																																				
TOTAL SCORE (SCAA)		82,00	QUALITY GRADE																																				
CUP PROFILE COMERCIAL MUESTRA  <table><tr><th colspan="2">QUALITY SCALE</th></tr><tr><td>Superior Specialty</td><td>>90</td></tr><tr><td>Specialty</td><td>86 - 90</td></tr><tr><td>Premium</td><td>80 - 84</td></tr><tr><td>Commercial</td><td>80-82</td></tr></table>				QUALITY SCALE		Superior Specialty	>90	Specialty	86 - 90	Premium	80 - 84	Commercial	80-82																										
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Commercial	80-82																																						
Taster's Notes: Coffee with fragrance and aroma of raw sugar (panela), caramel, and cocoa; flavor of red fruits. Shows a good balance between medium fruity acidity, medium and sweet body, sweet panela-like aftertaste, and a clean cup.																																							
<table><tr><th></th><th>COMMERCIAL</th><th>SAMPLE</th><th>SPECIALTY</th></tr><tr><td>Fragrance / Aroma</td><td>7</td><td>7,50</td><td>8,50</td></tr><tr><td>Flavor</td><td>7</td><td>7,50</td><td>8,50</td></tr><tr><td>Aftertaste</td><td>7</td><td>7,50</td><td>8,50</td></tr><tr><td>Acidity</td><td>7</td><td>7,75</td><td>8,50</td></tr><tr><td>Body</td><td>7</td><td>7,50</td><td>8,50</td></tr><tr><td>Balance</td><td>7</td><td>7,25</td><td>8,50</td></tr><tr><td>Overall</td><td>7</td><td>7,00</td><td>8,50</td></tr><tr><td></td><td>79,00</td><td>82,00</td><td>89,50</td></tr></table>					COMMERCIAL	SAMPLE	SPECIALTY	Fragrance / Aroma	7	7,50	8,50	Flavor	7	7,50	8,50	Aftertaste	7	7,50	8,50	Acidity	7	7,75	8,50	Body	7	7,50	8,50	Balance	7	7,25	8,50	Overall	7	7,00	8,50		79,00	82,00	89,50
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