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Green Coffee Analysis

Samples Received : 01/21/2021

Customer: N.J. Douek & Sons Inc.

Roaster : N.J. Douek & Sons Inc.

Brand:

PO Number: Philip Douek

CA Analysis ID: 16587

CA Sample ID: 669

Lot Number: 4313

Coffee Analysts

www.coffeeanalysts.com

SCAA GRADING

Specialty: ≤5 & 0 Primaries Premium: ≤8	SCAA SPEC	DEFECTS	SCAA SPEC	DEFECTS			
PRIMARIES	COUNT		COUNT				
Full Black:	0	1	0	Partial Black:	0	3	0
Full Sour:	0	1	0	Partial Sour:	0	3	0
Pod / Cherry:	0	1	0	Immature:	0	5	0
Fungus Damage:	0	1	0	Floater:	0	5	0
Severe Insect Damage:	0	5	0	Shell:	0	5	0
Small Stones:	0	1	0	Broken/Cut/Chipped:	0	5	0
Medium Stones:	0	1	0	Broca:	0	10	0
Large Stones:	0	1	0	Parchment:	0	5	0
Small Sticks:	0	1	0	Hulls / Husk:	0	5	0
Medium Sticks:	0	1	0	Withered:	0	5	0
Large Sticks:	0	1	0	Total Secondary:			0
Other Foreign Matter:	0	1	0	Total Defects:			0
Total Primary:	0		Classification:				

Country of Origin:

COLOMBIA

Descriptive Analysis

Color:

Whole Bean Colorimeter

L:

a:

b:

Screen Size & Density

18:

17:

16:

15:

14:

Pan:

Density:

0.00 %

Moisture Tests

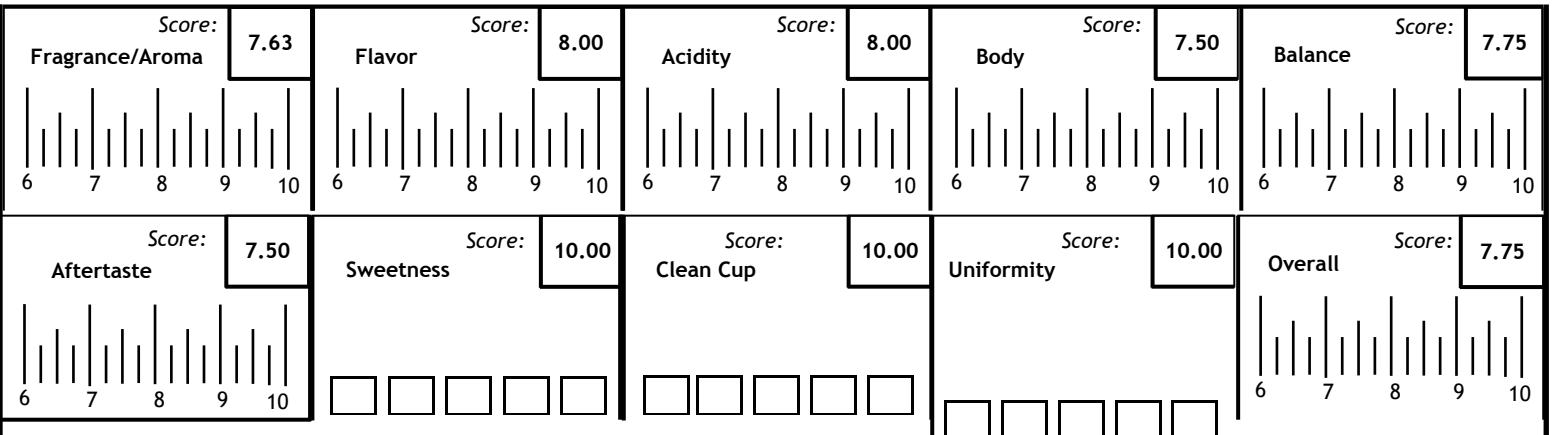
Moisture:

Water Activity :

@

°C

SENSORIAL SUMMARY



NOTES

Panelists noted aromas and flavors that included sour cherry, caramel, almond, chocolate, and toffee. 3 Quakers/100g.

Defects (Subtract)

Taint=2

#Cups

Intensity

Fault=4

0 x 0 = 0

TOTAL SCORE

84

Total Score

90-100

85-89

80-84

Less than 80

Classification

Outstanding

Excellent

Very Good

Good

Quality Scale :

6.00 - Good 7.00 - Very Good 8.00 - Excellent 9.00 - Outstanding

6.25 7.25 8.25 9.25

6.50 7.50 8.50 9.50

6.75 7.75 8.75 9.75