DICANA COFFEEE Sample Analysis

Producer / Lot	PV 3939

Client	

Date of Analysis	6/3/2025

Sample Type	AA wugar

Bags (60kgs)	Kgs	

Colour	green
Smell	clean

Parchment to Green Out turn		MC of Green	Temp C	Defects Analysis				
State	kgs	11.7%	26	**Primary / Severe defects**		**Secondary / less severe defects**		
Wieght of parchment	N/A			**Defects Analysis**	%	**Defects Analysis**	%	
Green out turn in %age	N/A			Full black		Partial Black		
Green out turn in %age	N/A			Full Sour		Partial Sour		
				Pods		Parchment		
Expected total green	N/A			Fungus		Floater/ chalky white	1.05	
				Foreign Mater (Stones)		Immature	3.81	
Screen Distribution				severe Insect Damaged		Whithered	0.38	
Grade	Screen	%age	Expected kgs	robusta		Shell	0.38	
1800				**Total primary defects**	0.00	Broken	4.5	
1700	AA	91.09				Husk		
1600	A	6.40				Slight Insect Damaged	2.83	
1500	B	1.43				**Total secondary defects**	12.95	
1400	C	1.08						
1200	UG							
UNDER GRADERIAGE	<12			**Total percentage defects**	12.95			
TRIAGE (ARABICA)	<12			**percentage of clean beans / Outturn**	87.05			

300g sample used

NB:

Cupping Results

SAMPLE	ROAST	CUPPER	FRAGRANCE/ AROMA	FLAVOR	AFTERTASTE	ACIDITY	BODY	BALANCE	UNIFORMITY	CLEAN CUPS	SWEETNESS	OVERALL	TAINT	FAULT	TOTAL SCORE	REMARKS
AA	Medium	Dick	7.5	7.5	7.5	7.75	7.5	7.75	10	10	10	7.75			83.25	nutty, butter, chocolate, slight astrigency
		Anna	7.5	7.75	7.75	7.75	8	7.75	10	10	10	7.75			84.25	chocolate, citrus, nutty, butter, molaces, floral, smooth
		Average	**7.50**	**7.63**	**7.63**	**7.75**	**7.75**	**7.75**	**10.00**	**10.00**	**10.00**	**7.75**	**0.00**	**0.00**	**83.75**	