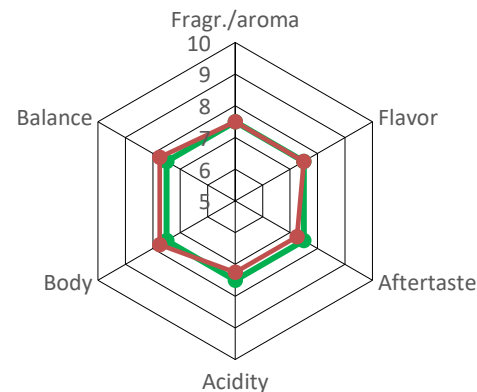


EVALUATION OF ARABICA GREEN COFFEE SAMPLE

SCA CUPPING PROTOCOL

SAMPLE INFO		GENERAL EVALUATION OF THE SAMPLE	LAB INFO
Client	Lucatelli Coffee	Good and uniform coffee with notes of cocoa (milk chocolate) and peanuts. Low in acidity, round creamy body. Uniform and well balanced. Physical appearance; relatively high in broken beans and insect defect. No organoleptic defects detected. Peaberry coffee beans!	Sample reference 260406Brazil
Client reference	EWR: CSAN-17047+17165+17175		Date of receival sample 20/04/2026
Type of sample	OTS		Date of evaluation 21/04/2026
Producer/exporter			COFFEE LAB INDEPENDENT
Origin (country/region)	Brazil		raf@coffeelabindependent.be
ICO/container nr	whs: 863365/366/372		Adeline Vandorpe
Remarks	570 bags		Raf Van den Briel

PHYSICAL EVALUATION				ORGANOLEPTIC EVALUATION			
Moisture	9,9 %	OTA		Parameters	standard	sample	notes
Colour	yellow-green	Colour Uniformity	acceptable	Fragr./aroma	7,5	7,5	nutty
Screen	<14	146,1	58,44 %	Flavor	7,5	7,5	cocoa
	15	98,8	39,52 %	Aftertaste	7,5	7,25	nutty
	16	4,2	1,68 %	Acidity	7,5	7,25	
	17	0,6	0,24 %	Body	7,5	7,75	round
	>18	0,3	0,12 %	Balance	7,5	7,75	
Quakers/100g				Uniformity	10	10	
Defects	counted	250 g	ratio	Clean cup	10	10	
primary	count	defects	secondary	Sweetness	10	10	
full black		0	partial black	Overall	7,5	7,5	
full sour		0	partial sour	cups taint	0	0	
dried cherry		0	parchment	cups defect	0	0	
fungus damage		0	floaters	TOTAL	82,5	82,5	
severe insect		0	unripe				
foreign matter		0	withered				
total		0	shell				
TOTAL full defect eq.	27		broken/cut				
			hull				
			sl insect d.				
			total				
Additional defects**	Qty/%/severity	** Defects that impact cup but that are not taken into account in the standard SCA classification procedure					
streaked/mottled							
faded							
underdried							



Coffeelab Independent shall in no event be liable for any direct, indirect or consequential loss (business/opportunity/profit/other) arising in relation to the coffee evaluation.