

SENSORY EVALUATION REPORT

Issuance Date: 13/05/2024

1. Solicitation Report:

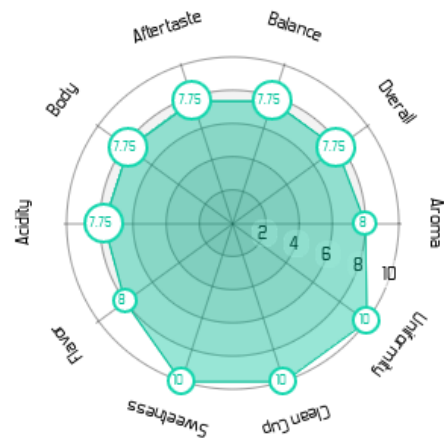
428/24	Quantity of Sacks:	188/60Kg
Lot: 002/2190/0009	Drying Method:	Natural
	Crop:	2023/2024

2. Sensory Evaluation - SCAA Cupping Protocols:

Roasting Time: 10:00 minutes
Q Grader: Josue F. Couto

AGTRON: 65

	Score
Fragrance/aroma	8,00
Uniformity	10,00
Clean Cup	10,00
Sweetness	10,00
Flavor	8,00
Acidity	7,75
Body	7,75
Aftertaste	7,75
Balance	7,75
Overall	7,75
Total Score	84,75
Defects	$\begin{matrix} \text{Cup} \\ 0,00 \end{matrix} \times \begin{matrix} \text{intens.} \\ 0,00 \end{matrix} = 0$
Final Score	84.75



Signature:



Trace your coffee at:

<https://cerradomineiro.org/green/7898328781715625503>

