

SENSORY EVALUATION REPORT

Issuance Date: 28/10/2024

1. Solicitation Report:

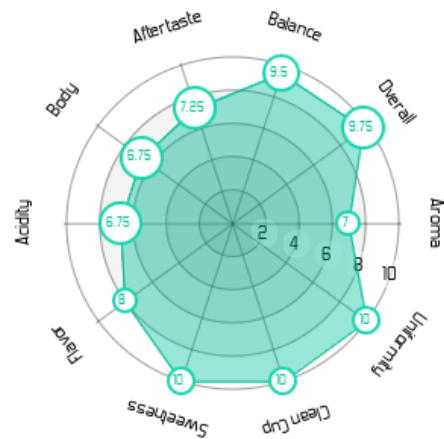
Quantity of Sacks:	2219/24	4/30Kg
Lot:	GS71814R/00	Natural
Drying Method:		2024/2025
Crop:		

2. Sensory Evaluation - SCAA Cupping Protocols:

Roasting Time: 10:00 minutes
Q Grader: Rosangela Martins Soares

AGTRON: 55

	Score
Fragrance/aroma	7,00
Uniformity	10,00
Clean Cup	10,00
Sweetness	10,00
Flavor	8,00
Acidity	6,75
Body	6,75
Aftertaste	7,25
Balance	9,50
Overall	9,75
Total Score	85,00
Defects	0,00 x 0,00 = 0
Final Score	85.00



Fragrance/aroma: SWEET, CAMEL

Flavor: SWEET, CAMEL, RED FRUITS, GRAPE, LIQUOR, LIGHT STRAWBERRY

Acidity: AVERAGE

Body: LIQUEUROUS AND CLEAN

Aftertaste: REMARKABLE

Signature:



Trace your coffee at:

<https://cerradomineiro.org/green/7898328781730306740>

