

PHYSICAL CLASSIFICATION AND SENSORY EVALUATION REPORT

Issuance Date: 15/01/2019

1. Solicitation Report:

19/19	Quantity of Sacks:	10/60Kg
Lot: 002/419-8/0453	Drying Method:	Cereja Descascado
	Crop:	2018/2019

2. Physical Classification:

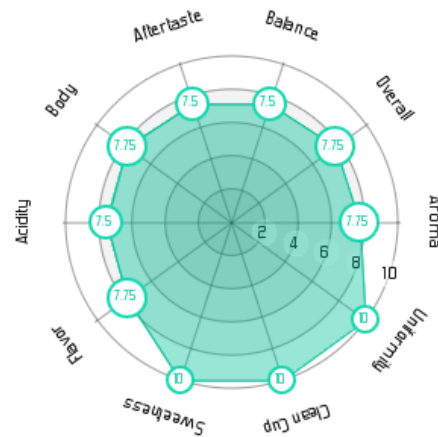
Grade	4-20	Screen 19	6	Screen 13	0
Defect	34	Screen 18	26	Peaberry 11	0
Color	Verde cana	Screen 17	67	Peaberry 10	0
Humidity	11,90 %	Screen 16	1	Peaberry 09	0
Aspect	Bom	Screen 15	0	Bottom	0
		Screen 14	0	Total Score	100,00

Described data based on Normative Instruction 8 of 11 June 2003, of the Ministry of Agriculture, Livestock and Supply - MAPA.

3. Sensory Evaluation - SCAA Cupping Protocols:

Roasting Time: 08:28 minutes AGTRON: 65
Q Grader: Larissa de Oliveira Fassio

	Score
Fragrance/aroma	7,75
Uniformity	10,00
Clean Cup	10,00
Sweetness	10,00
Flavor	7,75
Acidity	7,50
Body	7,75
Aftertaste	7,50
Balance	7,50
Overall	7,75
Total Score	83,50
Defects	$\frac{\text{Cup}}{0,00} \times \frac{\text{intens.}}{0,00} = 0$
Final Score	83.50



Fragrance/aroma: Walnuts and caramel
Flavor: Chocolate, caramel and walnuts
Acidity: Mean citric
Body: Fullbodied
Aftertaste: Short

Signature:

Larissa Fassio



Trace your coffee at cerradomineiro.org/trace

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