

PHYSICAL CLASSIFICATION AND SENSORY EVALUATION REPORT

Issuance Date: 27/11/2018

1. Solicitation Report:

Quantity of Sacks:	17/19	50/60Kg
Lot:	002/419-8/0451	Drying Method: Natural
		Crop: 2018/2019

2. Physical Classification:

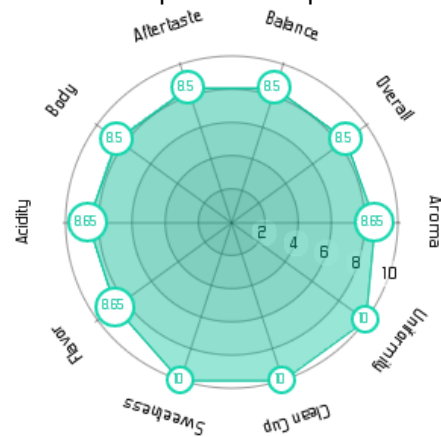
Grade	3-40	Screen 19	11	Screen 13	0
Defect	24	Screen 18	39	Peaberry 11	0
Color	Verde	Screen 17	48	Peaberry 10	0
Humidity	12,50 %	Screen 16	02	Peaberry 09	0
Aspect	Bom	Screen 15	0	Bottom	0
		Screen 14	0	Total Score	100,00

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: 09:30 minutes AGTRON: 55
Q Grader Comissão Avaliadora do Concurso dos Cafés Campeões da Expocaccer

	Score
Fragrance/aroma	8,65
Uniformity	10,00
Clean Cup	10,00
Sweetness	10,00
Flavor	8,65
Acidity	8,65
Body	8,50
Aftertaste	8,50
Balance	8,50
Overall	8,50
Total Score	89,95
Defects	$\frac{\text{Cup}}{0,00} \times \frac{\text{intens.}}{0,00} = 0$
Final Score	89.95



Fragrance/aroma: Perfume of flower tea.
Flavor: Hazelnut, chocolate, vanilla with notes of honey and sweetness of brown sugar and garapa.
Acidity: Citrus of sweet orange.
Body: Creamy, imposing.
Aftertaste: Pronounced.

Signature:

Sandra Foras



Trace your coffee at cerradomineiro.org/trace

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