

PHYSICAL CLASSIFICATION AND SENSORY EVALUATION REPORT

Issuance Date: 23/08/2018

1. Solicitation Report:

Quantity of Sacks:	250/18	50/60Kg
Lot:	002/419-8/0534	Drying Method: Natural
		Crop: 2018/2019

2. Physical Classification:

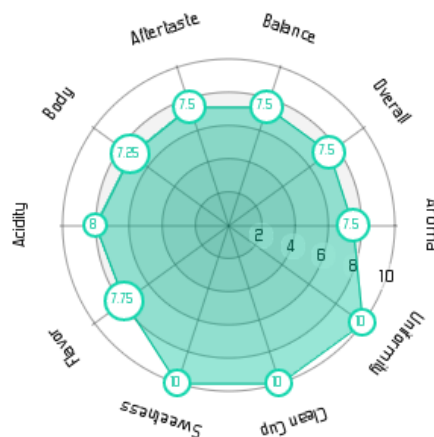
Grade	5-20	Screen 19	9	Screen 13	0
Defect	62	Screen 18	030	Peaberry 11	0
Color	Verde cana	Screen 17	59	Peaberry 10	0
Humidity	11,90 %	Screen 16	2	Peaberry 09	0
Aspect	Bom	Screen 15	0	Bottom	0
		Screen 14	0	Total Score	100,00

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:	09:06 minutes	AGTRON:	65
Q Grader	Larissa de Oliveira Fassio		

	Score
Fragrance/aroma	7,50
Uniformity	10,00
Clean Cup	10,00
Sweetness	10,00
Flavor	7,75
Acidity	8,00
Body	7,25
Aftertaste	7,50
Balance	7,50
Overall	7,50
Total Score	83,00
Defects	$\frac{\text{Cup}}{0,00} \times \frac{\text{intens.}}{0,00} = 0$
Final Score	83.00



Signature:

Larissa Fassio



Trace your coffee at cerradomineiro.org/trace

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