

PHYSICAL CLASSIFICATION AND SENSORY EVALUATION REPORT

Issuance Date: 27/08/2018

1. Solicitation Report:

Quantity of Sacks:	252/18	270/60Kg
Lot:	002/419-8/0533	Drying Method: Natural
		Crop: 2018/2019

2. Physical Classification:

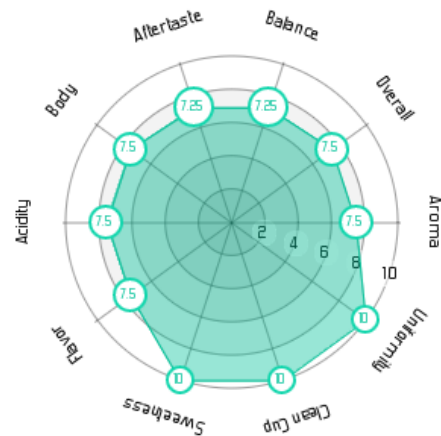
Grade	4-10	Screen 19	8	Screen 13	0
Defect	40	Screen 18	35	Peaberry 11	0
Color	Verde cana	Screen 17	55	Peaberry 10	0
Humidity	11,90 %	Screen 16	2	Peaberry 09	0
Aspect	Bom	Screen 15	0	Bottom	0
		Screen 14	0	Total Score	100,00

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:	09:14 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	7,50
Acidity	7,50
Body	7,50
Aftertaste	7,25
Balance	7,25
Overall	7,50
Total Score	82,00
Defects	$\frac{\text{Cup}}{0,00} \times \frac{\text{intens.}}{0,00} = 0$
Final Score	82.00



Signature:

Larissa Fassio



Trace your coffee at cerradomineiro.org/trace

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