

PHYSICAL CLASSIFICATION AND SENSORY EVALUATION REPORT

Issuance Date: 12/01/2018

1. Solicitation Report:

30/18
Lot: 002/1495/0680

Quantity of Sacks: 325/59Kg
Drying Method: Various
Crop: Various

2. Physical Classification:

Grade 2
Defect 4
Color Verde
Humidity 11,30 %
Aspect Uniforme

Screen 19 0
Screen 18 30
Screen 17 68
Screen 16 1
Screen 15 0
Screen 14 0
Screen 13 0
Peaberry 11 0
Peaberry 10 1
Peaberry 09 0
Bottom 0
Total Score 100,00

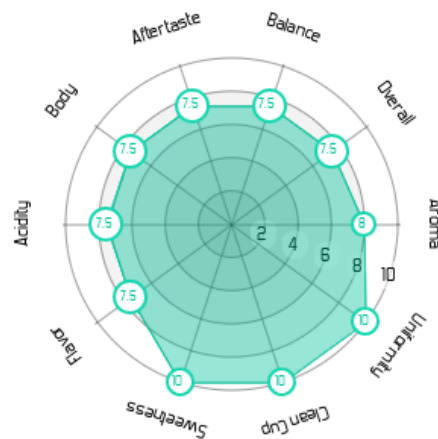
Described data based on Normative Instruction 8 of 11 June 2003, of the Ministry of Agriculture, Livestock and Supply - MAPA.

3. Sensory Evaluation - SCAA Cupping Protocols:

Roasting Time: 09:45 minutes
Q Grader: Rubens Lucas

AGTRON: 65

Score
Fragrance/aroma 8,00
Uniformity 10,00
Clean Cup 10,00
Sweetness 10,00
Flavor 7,50
Acidity 7,50
Body 7,50
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:




Trace your coffee at:

<https://cerradomineiro.org/green/7898328781516035974>

