PHYSICAL CLASSIFICATION AND SENSORY EVALUATION REPORT

Issuance Date: 25/01/2018

1. Solicitation Report:

	58/18	Quantity of Sacks:	5/30Kg
Lot:	GS45461/C	Drying Method:	Natural
		Crop:	2017/2018

2. Physical Classification:

Grade	2	Screen 19	1	Screen 13	0
Defect	4	Screen 18	9	Peaberry 11	0
Color	Verde	Screen 17	55	Peaberry 10	1
Humidity	10,20 %	Screen 16	33	Peaberry 09	0
Aspect	Uniforme	Screen 15	1	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: 10:05 minutes

AGTRON: 55

Q Grader: Sandra das Graças de Moares

	Score
Fragance/aroma	8,00
Uniformity	10,00
Clean Cup	10,00
Sweetness	10,00
Flavor	8,00
Acidity	8,00
Body	7,50
Aftertaste	8,00
Balance	8,00
Overall	7,50
Total Score	85,00
Defects (Cup 0,00 X intens. 0,00 =)	0
Final Score	85.00



Fragance/aroma: Notes of caramel and brown sugar.
Flavor: Fruity reminiscent of yellow fruit pulp and expressive sweetness.
Acidity: Bright citrus.
Body: Viscous.

Signature:

Sandra Moraes

LICENSED Q GRADER

Trace your coffee at:
https://cerradomineiro.org/green/7898328781516903277