SENSORY EVALUATION REPORT

Issuance Date: 31/01/2020

1. Solicitation Report:

	101/20	Quantity of Sacks:	320/60Kg
Lot:	002/419-8/0564	Drying Method:	Various
		Crop:	Various

2. Sensory Evaluation - SCAA Cupping Protocols:

Roasting Time: 07:57 minutes

AGTRON: 55

Q Grader: Elaine Cristina Rosa

	Score
Fragance/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	7,50
Overall	7,25
Total Score	82,00
Defects (Cup 0,00 X intens. 0,00 =)	0
Final Score	82.00



Fragance/aroma: milk chocolate spice citric
Flavor: milk chocolate citric
Acidity: citric
Body: medium
Aftertaste: clear

Signature:

LICENSED Q GRADER

Trace your coffee at:
https://cerradomineiro.org/green/7898328781580751469