# SENSORY EVALUATION REPORT

Issuance Date: 15/10/2020

## 1. Solicitation Report:

| | | | |
|---|---|---|---|
| | **618/20** | Quantity of Sacks: | 38/60Kg |
| Lot: | 002/1495/0056 | Drying Method: | Natural |
| | | Crop: | 2020/2021 |

## 2. Sensory Evaluation - SCAA Cupping Protocols:

Roasting Time: 08:19 minutes

AGTRON: 55

Q Grader: Elaine Cristina Rosa

| | Score |
|---|---|
| Fragance/aroma | 8,00 |
| Uniformity | 10,00 |
| Clean Cup | 10,00 |
| Sweetness | 10,00 |
| Flavor | 8,00 |
| Acidity | 8,00 |
| Body | 8,00 |
| Aftertaste | 7,75 |
| Balance | 7,75 |
| Overall | 8,00 |
| Total Score | 85,50 |
| Defects (Cup 0,00 X intens. 0,00 =) | 0 |
| Final Score | 85.50 |




Fragance/aroma: chocolate citric nuts
Flavor: chocolate tangerine cacau citric almond
Acidity: citric
Body: dense
Aftertaste: long sweet

Signature:

LICENSED Q GRADER

Trace your coffee at:
**https://cerradomineiro.org/green/7898328781602786789**