PHYSICAL CLASSIFICATION AND SENSORY EVALUATION REPORT

1. Solicitation Report:
   - Lot: 002/419-8/0535
   - Quantity of Sacks: 320/60Kg
   - Drying Method: Natural
   - Crop: 2018/2019

2. Physical Classification:

<table>
<thead>
<tr>
<th>Grade</th>
<th>Defect</th>
<th>Color</th>
<th>Humidity</th>
<th>Aspect</th>
<th>Screen 19</th>
<th>Screen 18</th>
<th>Screen 17</th>
<th>Screen 16</th>
<th>Screen 15</th>
<th>Screen 14</th>
<th>Screen 13</th>
<th>Total Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>9</td>
<td>Verde cana</td>
<td>11,50%</td>
<td>Bom</td>
<td>1</td>
<td>2</td>
<td>57</td>
<td>40</td>
<td>0</td>
<td>0</td>
<td>0</td>
<td>100,00</td>
</tr>
</tbody>
</table>

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: 10:02 minutes
   - AGTRON: 65
   - Q Grader: Larissa de Oliveira Fassio

<table>
<thead>
<tr>
<th>Score</th>
<th>Cup</th>
<th>int.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fragrance/aroma</td>
<td>7,75</td>
<td></td>
</tr>
<tr>
<td>Uniformity</td>
<td>10,00</td>
<td></td>
</tr>
<tr>
<td>Clean Cup</td>
<td>7,75</td>
<td></td>
</tr>
<tr>
<td>Sweetness</td>
<td>7,50</td>
<td></td>
</tr>
<tr>
<td>Flavor</td>
<td>10,00</td>
<td></td>
</tr>
<tr>
<td>Acidity</td>
<td>7,50</td>
<td></td>
</tr>
<tr>
<td>Body</td>
<td>7,75</td>
<td></td>
</tr>
<tr>
<td>Aftertaste</td>
<td>7,25</td>
<td></td>
</tr>
<tr>
<td>Balance</td>
<td>7,50</td>
<td></td>
</tr>
<tr>
<td>Overall</td>
<td>7,50</td>
<td></td>
</tr>
<tr>
<td>Total Score</td>
<td>83,00</td>
<td></td>
</tr>
<tr>
<td>Defects</td>
<td>0,00</td>
<td>0,00</td>
</tr>
<tr>
<td>Final Score</td>
<td>83,00</td>
<td></td>
</tr>
</tbody>
</table>

Signature: 

Trace your coffee at cerradomineiro.org/trace

78983287815347888466