

SENSORY EVALUATION REPORT

Issuance Date: 09/01/2020

1. Solicitation Report:

Quantity:
Lot:

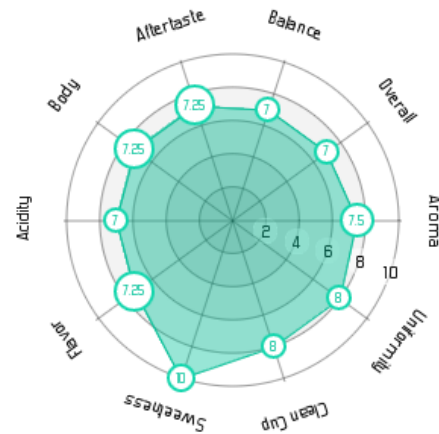
Quantity of Sacks:
Drying Method:
Crop:

2. Sensory Evaluation - SCAA Cupping Protocols:

Roasting Time:
Q Grader:

AGTRON:

	Score
Fragrance/aroma	<input type="text" value="7,50"/>
Uniformity	<input type="text" value="8,00"/>
Clean Cup	<input type="text" value="8,00"/>
Sweetness	<input type="text" value="10,00"/>
Flavor	<input type="text" value="7,25"/>
Acidity	<input type="text" value="7,00"/>
Body	<input type="text" value="7,25"/>
Aftertaste	<input type="text" value="7,25"/>
Balance	<input type="text" value="7,00"/>
Overall	<input type="text" value="7,00"/>
Total Score	<input type="text" value="76,25"/>
Defects	<input style="font-size: small; vertical-align: middle; margin-right: 5px;" type="text" value="1,00"/> Cup x <input style="font-size: small; vertical-align: middle; margin-right: 5px;" type="text" value="2,00"/> intens. = <input type="text" value="2"/>
Final Score	<input type="text" value="74.25"/>



Remark:

Signature:




Trace your coffee at:

<https://cerradomineiro.org/green/7898328781578922244>

