

1. Solicitation Report:

597/22
Lot: 002/419-8/1260

Quantity of Sacks:

10/60Kg

Drying Method:

Natural

Crop:

2022/2023

2. Sensory Evaluation - SCAA Cupping Protocols:

Roasting Time:

09:15 minutes

Q Grader

Paulo Henrique

AGTRON:

55

Score

Fragrance/aroma

8,25

Uniformity

10,00

Clean Cup

10,00

Sweetness

10,00

Flavor

8,50

Acidity

8,50

Body

8,25

Aftertaste

8,00

Balance

8,25

Overall

8,25

Total Score

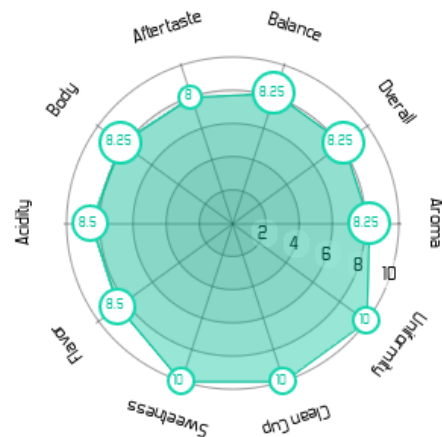
88,00

Defects $\frac{\text{Cup}}{0,00} \times \frac{\text{intens.}}{0,00} =$

0

Final Score

88.00



Fragrance/aroma: Rapadura and flower

Flavor: Jasmine, brown sugar, peach, apricot, brown sugar and honey

Acidity: Orange citrus

Body: Velvety

Aftertaste: Long and sweet

Signature:



Trace your coffee at:

<https://cerradomineiro.org/green/7898328781662030898>

