



Special coffee valuation report



Producer data

Producer: FLOID: 711	Organization: Manos Campecinas Code number: CGCJ -016-2021	Region:
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Identification

Category: Arabica Microlote	Bags: 25	Variety: Multiple	Process: Washing	Crop: 20/21
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Sample Photo



The sample of coffee evaluated comes from heights between 1500 and 2200 meters above sea level. The sample for evaluation was received with 10.10% humidity, the sample was subjected to weaning within 8.50 minutes, then left at rest for a maximum period of 8 hours according to established protocol, Evaluated by a panel of cuppers

Sensory Profile - COE Methodology

Attributes

Clean Cup
Sweetness
Acidity
Feeling on the palate
Flavor

Aftertaste

Balance
In general

Defect

Average Score of Cater Judges

Guest reviews

Transparent

Nice

malic / citrus

Creamy

Pineapple, ripe, walnut, panela, caramel, carambola acidity, blackberry, plum, green apple.

Durable and clean

Consistent

Up

No

86.42

Note: For this report, we use the COE (Cup of Excellence) form, which quantitatively evaluates 8 characteristics such as clean cup, sweetness, acidity, sensation in the mouth (body), taste, aftertaste, balance and in general. Values range from 0 to 8 points and at the end add up to 36 more points. This coffee is recognized as a microlote.

