



Special coffee valuation report



Producer data

Producer: Organization: **MAYA IXIL** Region:
 FLOID: **2947** Code number: **CGCJ 007.2021**

Identification

Category: **Arabica** Bags: **1 Container** Variety: **Multiple** Process: **Washing** Crop: **20/21**

Sample Photo



The sample to be evaluated is produced at an average height of 1400 meters above the sea level. the sample was received with a 11.40% decrease in Humidity, then the sample was subjected to weaning in a period of 8.30 minutes, placed at rest for a maximum period of 8 hours as established. Being 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 Judges Tasters 86.5	Guest reviews Transparent Nice malic / citrus Creamy Green apple, almonds, hazelnut, nance, peach, nuts, creamy, chocolate notes, consistent Durable and clean Consistent Up No 86.25
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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 puntos and at the end add up to 36 more points. This coffee is recognized as microlote.