

COFFEE GRADING ANALYSIS REPORT



Coffee Information

Date of Analysis	July 19,2024
Internal Origin	Congo
Date of Crop	2024
Sample Lot	
Village / Farm	
Altitude	1400-1800 Masl
Variety	
Process	Washed
Sample Quantity	327 grams

Sensory Analysis

Cupping Characteristic

Fragrance /Aroma	7.75	Brown Sugar,Honey.Green Peas		
Flavor	7.75	Citrus,Honey,Grassy,Brown Sugar		
After Taste	7.75	Brown sugar after taste		
Acidity	7.75	Supportive acidity		
Body	7.5	Rounded		
Balance	7.75	Flavor Notes: Brown sugar,Citrus , Honey bit grassy, dry mouthfeel and rounded body		
Uniformity	10			
Sweetness	10			
Clean Cup	10			
Overall	7.75			
Defective Cups	0	Screen Size	Quantity(grams)	Quantity(%)
Defect Found	0	18+	213.5	65.29
Intensity Defect	0	18	62.2	19.02
Sample Score	84	17	37.5	11.47
		16	11.4	3.49
		15	2.4	0.73

Physical Analysis

SCA STANDARD MOISTURE CONTENT : 10 % - 12%

Sample Code	Moisture Content (%)	Density (Gram/ltr)	Color	Smell
CMV01	11.3	829	Bluish Green	Fresh

NOTE : NO Category 1 defect allowed and NO more than 5 Secondary Defect.

Green Coffee Defects :

Defects Category	Defect's Name	Defects Count	Full Defects
Category 1	Full Sour	0	0
	Full Black	0	0
	Dried Cherry/ Pod	0	0
	Fungus Damage	0	0
	Foreign Matter	0	0
	Severe Insect Damage	1	0
	Total Counts Category 1 :		
Category 2	Partial Black	0	0
	Partial Sour	0	0
	Parchment	0	0
	Withered	4	0
	Immature Beans	7	1
	Floater	2	0
	Hull/Husk	0	0
	Broken/Chips/ Cuts	6	1
	Shell	4	0
	Slight Insect Damage	5	0
Total Counts Category 2 :			2
Total Green Defects :			0

SCA Classification :	Specialty Grade	Below Specialty Grade
----------------------	-----------------	-----------------------

General Comments:	Green has minimal amount of defects, Green grade specialty
-------------------	--

Graded By:

Sherryl Napit / Sitaram Napit
Q-Grader



