

COFFEE GRADING ANALYSIS REPORT



Coffee Information

Date of Analysis	July 19,2024
Internal Origin	Uganda Mityana
Date of Crop	2024
Sample Lot	N/A
Village / Farm	N/A
Altitude	N/A
Variety	N/A
Process	Washed
Sample Quantity	276 grams

Sensory Analysis

Cupping Characteristic

Fragrance /Aroma	7.75	Caramel,Corn like		
Flavor	7.75	Dates ,Dried Fruits, Caramel,Roasted Almond		
After Taste	7.25	Woody & Corn like		
Acidity	7.5	Supportive		
Body	8	Medium,Syrupy		
Balance	7.5	Flavor Notes : Dates,Caramel,Dried fruits, Woody after taste,		
Uniformity	10	Syrupy and medium body.		
Sweetness	10			
Clean Cup	10	Green Coffee Screen Size		
Overall	7.75	Screen Size	Quantity(grams)	Quantity(%)
Defective Cups		18+	275.4	99.78
Defect Found		18	0.6	0.22
Intensity Defect		17		
Sample Score	83.5	16		

Physical Analysis

SCA STANDARD MOISTURE CONTENT : 10 % - 12%

Sample Code	Moisture Content (%)	Density (Grms/Ltr)	Color	Smell
UGMTY01	11.7	829	Yellow Greenish	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	0	0
	Total Counts Category 1 :		
Category 2	Partial Black		
	Partial Sour		0
	Parchment		0
	Withered	5	1
	Immature Beans		0
	Floater	1	0
	Hull/Husk		0
	Broken/Chips/ Cuts	13	2
	Shell		0
	Slight Insect Damage		0
Total Counts Category 2 :			3
Total Green Defects :			0

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

General Comments:	Green has zero primary defects and minimal amount of secondary defects.
-------------------	---

Graded By:

Sherryl Napit / Sitaram Napit
Q-Grader

