



Sensory Analysis

Name: FAZENDA SANTA MARIA - SORZE 4 SL- 2074 = 3,5 BAGS

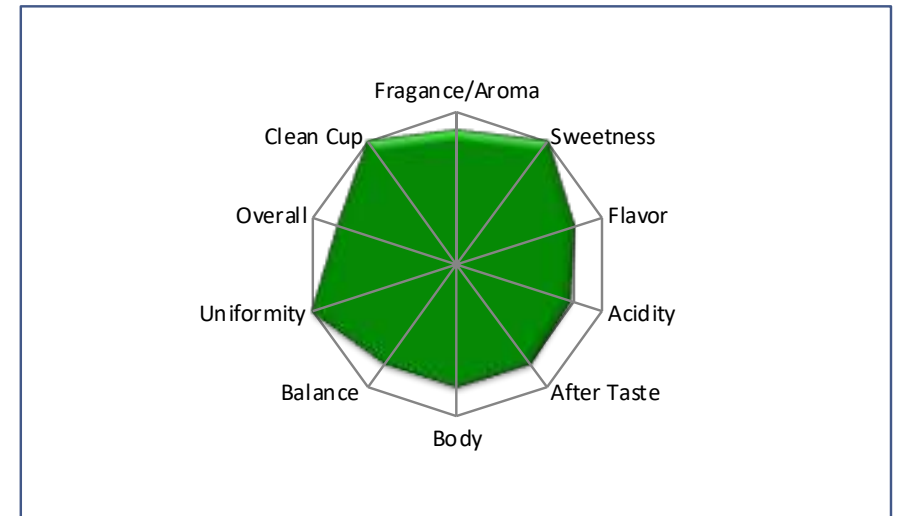
Varietal: RED CATUAI

Process: HONEY

Quality	Score	Scoring System	
Fragrance/Aroma	8,75		
Sweetness	10,00	> 85	Estritamente Mole
Flavor	8,00	80-84	Mole
Acidity	7,75	75-79	Apenas Mole
After Taste	8,00	70-74	Duro
Body	8,00		
Balance	8,00		
Uniformity	10,00		
Overall	8,25		
Clean Cup	10,00		
TOTAL	86,75	EXTRITAMENTE MOLE	

Notes :

Aroma-fruity, caramel and chocolate, Refined citrus acidity (orange), honey sweetness, dense and creamy body, strawberry red fruit flavor, and sweet orange, long and pleasant aftertaste, complex rich coffee.



Classification :

Screen 19:	Screen 14:
Screen 18: 15%	Screen 13:
Screen 17: 43%	Screen 12:
Screen 16: 40%	Leakage: 2%
Screen MK10:	Defects: 9
Screen 15:	T.U. : 11,5%

João Luiz de Oliveira Neto

Q-Grader - Quality Control