



Sensory Analysis

PRODUCER: ESP AGROPECUÁRIA FARM: FAZENDA SANTA INÊS

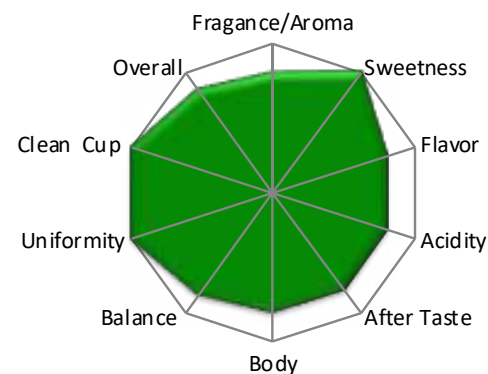
PROCESS: PULPED NATURAL

VARIETY : ARARA

Quality	Score	Scoring System	
Fragrance/Aroma	8,00		
Sweetness	10,00	> 85	Estritamente Mole
Flavor	8,00	80-84	Mole
Acidity	8,00	75-79	Apenas Mole
After Taste	8,00	70-74	Duro
Body	8,00		
Balance	8,50		
Uniformity	10,00		
Clean Cup	10,00		
Overall	8,50		
TOTAL	87,00	EXTRITAMENTE MOLE	

Notes :

CARAMEL AND SWEET FLAVOR.
 CLEAN, REFINED CITRUS ACIDITY (ORANGE).
 FLAVOR CANE MOLASSES, YELLOW FRUITS, PEACH AND APRICOT NOTES.
 VELVETY BODY, LONG AND PLEASANT AFTERNOON, BALANCED COFFEE.



Classification :

Screen 19:	Screen 14:
Screen 18:	Screen 13:
Screen 17:	Screen 12:
Screen 16 AC: 100%	Leakage:
Screen MK10:	Defects: 9
Screen 15:	T.U. :11,8%

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