



## Sensory Analysis

PRODUCER: MARCIO PEDRO COUTO FARM: SITIO PEDRINHA

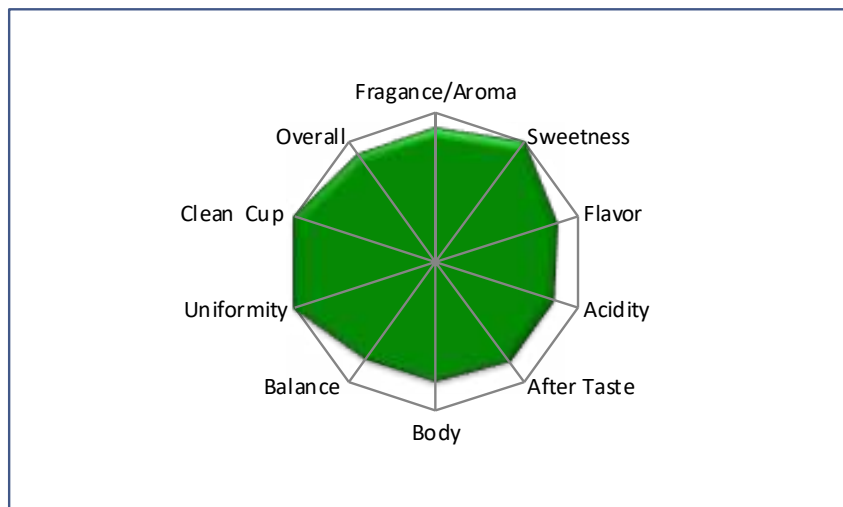
PROCESS: NATURAL

VARIETY : ARARA

Quality	Score	Scoring System	
Fragrance/Aroma	9,00		
Sweetness	10,00	> 85	Estritamente Mole
Flavor	8,50	80-84	Mole
Acidity	8,25	75-79	Apenas Mole
After Taste	8,25	70-74	Duro
Body	8,00		
Balance	8,00		
Uniformity	10,00		
Clean Cup	10,00		
Overall	9,00		
<b>TOTAL</b>	<b>89,00</b>	<b>EXTRITAMENTE MOLE</b>	

### Notes :

SWEET, CARAMEL, FRUITY AROMA.  
 VERY CLEAN, REFINED CITRUS ACIDITY (ORANGE / maracuja).  
 YELLOW FRUIT FLAVOR (PEACH AND APRICOT), STRAWBERRY, SUGAR CANE.  
 VELVETY BODY, LONG AND PLEASANT AFTERNOON, RICH COFFEE, COMPLEX AND ENJOYABLE.



### 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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 Q-Grader - Quality Control