



## Sensory Analysis

PRODUCER: JOELMA APARECIDA DA SILVA FARM: SITIO SÃO JOSÉ

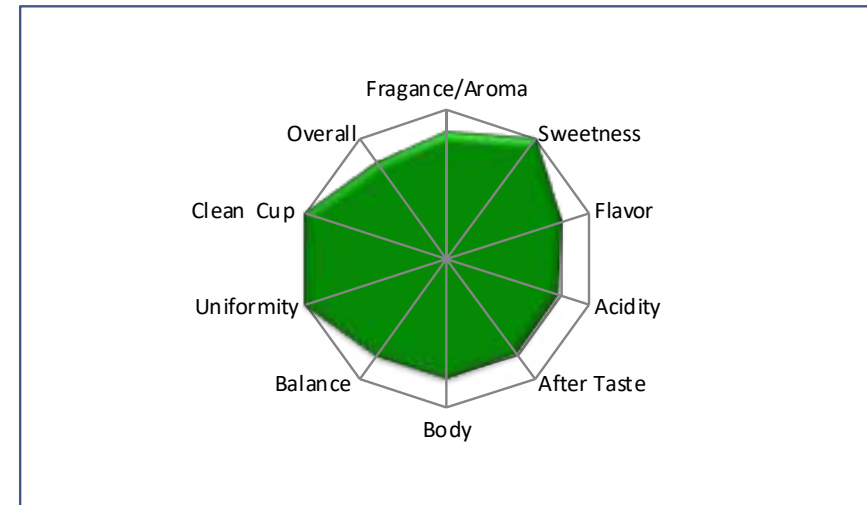
PROCESS: NATURAL

VARIETY : ARARA

Quality	Score	Scoring System	
Fragrance/Aroma	8,50		
Sweetness	10,00	> 85	Estritamente Mole
Flavor	8,00	80-84	Mole
Acidity	7,75	75-79	Apenas Mole
After Taste	7,75	70-74	Duro
Body	8,00		
Balance	8,00		
Uniformity	10,00		
Clean Cup	10,00		
Overall	8,00		
<b>TOTAL</b>	<b>86,00</b>	<b>EXTRITAMENTE MOLE</b>	

### Notes :

CARAMEL FLAVOR.  
 VERY CLEAN, CITRUS ACIDITY (ORANGE).  
 FLAVOR OF CANE MOLASSES AND YELLOW FRUITS (PEACH AND PASSION FRUIT).  
 FLUFFY AND 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%

**João Luiz de Oliveira Neto**  
 Q-Grader - Quality Control