



## Sensory Analysis

PRODUCER: GILSON APARECIDO DA SILVA FARM: SITIO SÃO SEBASTIÃO

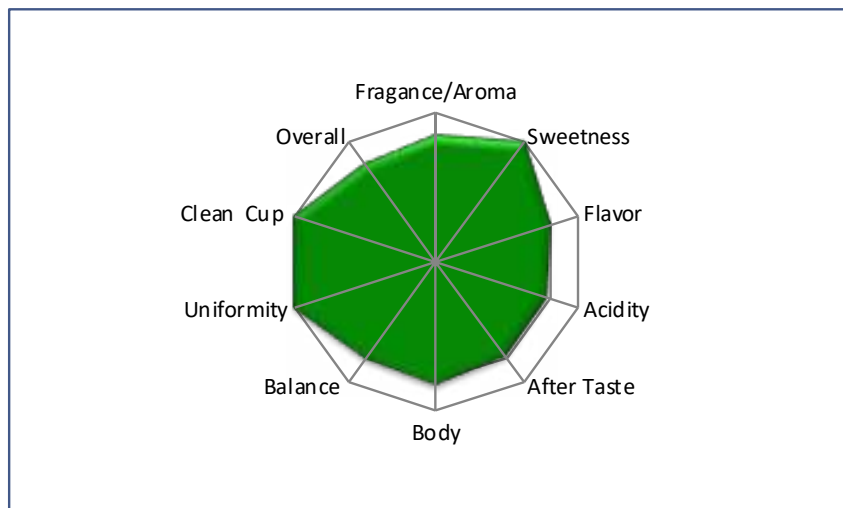
PROCESS: PULPED NATURAL

VARIETY : RED CATUAI

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	8,25		
Balance	8,00		
Uniformity	10,00		
Clean Cup	10,00		
Overall	8,10		
<b>TOTAL</b>	<b>86,35</b>	<b>EXTRITAMENTE MOLE</b>	

### Notes :

AROMA CHOCOLATE AND BROWN SUGAR.  
 CLEAN, BRIGHT CITRUS ACIDITY (LEMON).  
 CHOCOLATE AND RED FRUITS FLAVOR (APPLE AND PLUM). DENSE AND CREAMY 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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 Q-Grader - Quality Control