



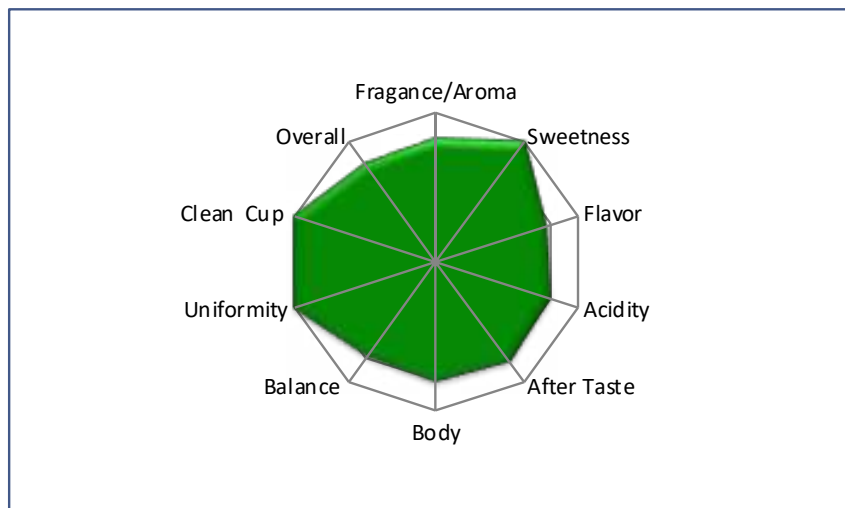
## Sensory Analysis

PRODUCER: GERALDO ALVES DE SOUZA FARM: SITIO VISTA ALEGRE

PROCESS: NATURAL

VARIETY: RED CATUAI

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



### Notes :

AROMA CHOCOLATE AND ALMONDS.  
 CLEAN, REFINED CITRUS ACIDITY (ORANGE).  
 MALT AND CHOCOLATE FLAVOR, DRIED FRUIT, PLUM NOTES.  
 DENSE AND CREAMY BODY, LONG AND PLEASANT AFTERNOON, RICH AND ENJOYABLE 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