

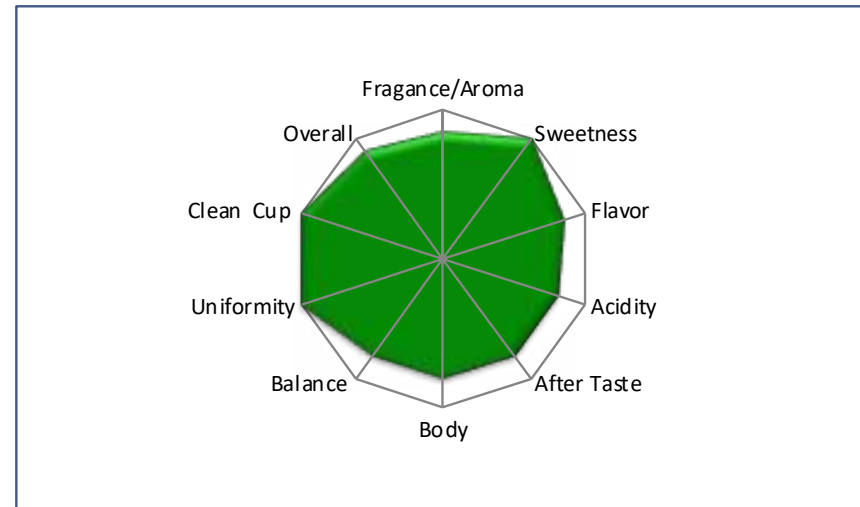
Sensory Analysis

Name : ERIC ALDEVINO DA SILVA

Process : NATURAL

2nd place geral - sample #3 blue label

Quality	Score	Scoring System	
Fragrance/Aroma	8,50		
Sweetness	10,00	> 85	Estritamente Mole
Flavor	8,50	80-84	Mole
Acidity	8,00	75-79	Apenas Mole
After Taste	8,00	70-74	Duro
Body	8,00		
Balance	8,00		
Uniformity	10,00		
Clean Cup	10,00		
Overall	9,00		
TOTAL	88,00	EXTRITAMENTE MOLE	



Notes :

Aroma of caramel and honey, citrus acidity (orange).
 Dense and creamy body, very clean, yellow fruit flavor (peach and papaya).
 Notes of sugar cane, garapa, long and pleasant aftertaste, complex coffee.

João Luiz de Oliveira Neto
 Q-Grader - Quality Control