

# QUALITY CONTROL REPORT

no. 822

DATE: 18/7/2007

NAME: LA ROSALIA PEABERRY

PRODUCER: LA ROSALIA

REGION: TRES RIOS

Country: COSTA RICA

## 1. Green Coffee Appearance

CROP: Crop 07

VARIETY: CATURRA

HUMIDITY: 11.9 %

PROCESS: ☐ Natural ☐ Pulped Natural ☒ Washed

ASPECT: ☐ Uniform ☒ Regular ☐ Discrepant

COLOR: ☒ Green ☐ Greenish 1/2 years

UV Light: ☐ Optimun ☐ Good ☒ Regular ☐ Discrepant

## 2. Organoleptic Discription

Clean Cup

1 2 3 4 5 6 7 8 9 10

Sweetness

1 2 3 4 5 6 7 8 9 10

Fragrance/Aroma

1 2 3 4 5 6 7 8 9 10

Harmony

1 2 3 4 5 6 7 8 9 10

Acidity

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Flavour

1 2 3 4 5 6 7 8 9 10

After Taste

1 2 3 4 5 6 7 8 9 10

Balance

1 2 3 4 5 6 7 8 9 10

Overall

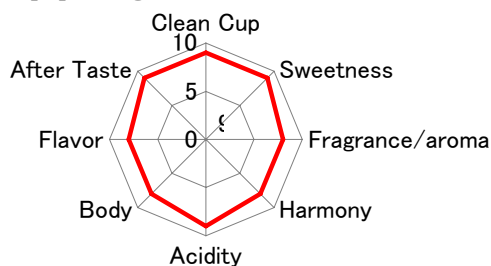
1 2 3 4 5 6 7 8 9 10

Final Score 84

| Cupping Score   |    |
|-----------------|----|
| Clean Cup       | 9  |
| Sweetness       | 9  |
| Fragrance/aroma | 8  |
| Harmony         | 8  |
| Acidity         | 9  |
| Body            | 8  |
| Flavor          | 8  |
| After Taste     | 9  |
| Balance         | 8  |
| Overall         | 8  |
| Final Score     | 84 |

OBS:

## Cupping Score Grafic



*Marcia Yoko Shimosaka*

Marcia Yoko Shimosaka

Desgustadora e Classificadora