



## QUALITY CONTROL

DATE	23/03/2010	CROP	2009/2010	
ORIGIN	Ethiopia	QUALITY	Yirgacheffe Grade 2	ICO MARKS
REGION	Yirgacheffe	CUPPING FORM	10/072B	10/072B

Result of organoleptic analysis of 350-gram representative sample of coffee described below

### DESCRIPTION

SCREEN	%
≥ 19	2,50
18	12,40
17	32,50
16	30,60
15	17,00
≤ 14	7,00

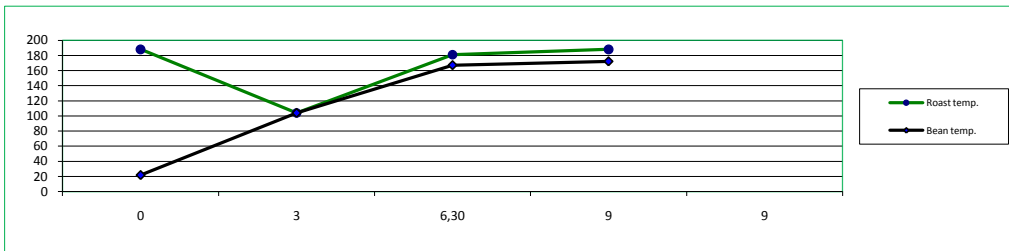
DEFECTS	%
QUAKER	
BROKEN	0,1
INSECTS	
OTHER	0,2
TOTAL	0,3

PROCESS	
WASHED	X
SEMI.	
UNWASHED	
MOISTURE (%)	

### ROAST

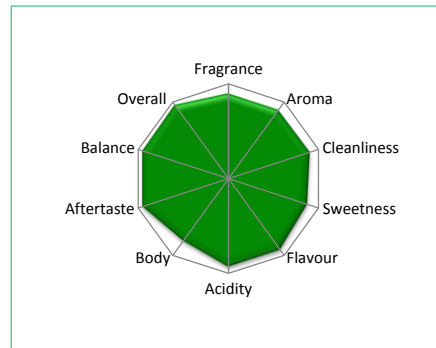
ELEMENTS OF ANALYSIS	
Scale of 1 to 5, 1 being the highest grade	
Brilliance	1
Solidity	1
Colour centres	1
Uniformity	1
Quaker	1
Roast time	9

ROASTING PROCESS					
	START	BALANCE	1st POP	END	END
	TIME (min.)				
	0	3	6,30	9	9
Roast temp.	188	104	181	188	
Bean temp.	22	104	167	172	
Min. temp.	104				



### CUP PROFILE

ELEMENT	POINTS	SCORING SYSTEM	
Fragrance	8,90		
Aroma	8,90	95 - 100	Unique
Cleanliness	9,00	90 - 94	Extraordinary
Sweetness	8,70	85 - 89	Excellent
Flavour	9,20	75 - 84	Very good
Acidity	9,20	70 - 74	Good -
Body	8,00		Certifiable
Aftertaste	9,40	60 - 69	Commercial
Balance	9,40	50 - 59	As per sample
Overall	9,50	40 - 49	As per sample
Defects		< 40	Out of description
TOTAL	90,20		



### CUPPER'S SUGGESTIONS - OBSERVATIONS

**Aroma:** Black cherries, black currant and forest berries. Fully mature sweet orange and mandarins. **Flavor:** Great complex acidity from citric fruits like oranges and lemons with berries of the forest with a very sweet final, smooth and nice oily sensation in the mouthfeel, strong and elegant body, has very long good finish. **Roast:** Needs to be started on a lower flame and let the beans absorb the heat before the roasting cycles starts at around 155 degrees, keep the flame stable until the first pop starts and let the beans enter the second pop without increasing the flame. First pop at 6.3 minutes, no second pop, the coffee is taken out at 9 minutes. **Roast:** Fine roast and even size beans. Probat three drum sample roaster. **Use:** Single filter, singel espresso, great as french press and in a mocha. A coffee for coffee lovers. A specialty coffee.