

Specialty Coffee Association of America Coffee Cupping Form

Name: ABRAO OTAVIO MUNIZ ZENUN Date: 10/23/2023

Origin: _____ Table No. _____

Cod: PENEIRA 17 ACIMA

Quality scale:

6.00 - Good	7.00 - Very Good	8.00 - Excellent	9.00 - Outstanding
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75

Sample #	Roast Level or sample	Score: <u>7.50</u>		Score: <u>7.75</u>		Score: <u>7.75</u>		Score: <u>7.5</u>		Score: <u>10</u>		Score: <u>10</u>		Score: <u>8</u>		Total Score	<u>84.50</u>				
		Fragrance/Aroma		Flavor		Acidity		Body		Uniformity		Clean Cup		Overall							
		Dry		Aftertaste		Intensity		Level		Balance		Sweetness		Defects (subtract)							
		Qualities: Break		High Low		Heavy Thin		Score: <u>8</u>		Score: <u>10</u>		Taint=2 # cups X Intensity =		Fault=4							
Notes: <u>CORPO MEDIO SABOR CARAMELO CHOCOLATE,FRUTAS AMARELAS LEVE ACIDEZ CITRICA,FINALIZAÇÃO DOCE.</u>																		Final Score		<u>84.50</u>	

☒ Aprovado

☐ Reprovado

CORPO MEDIO,SABOR CARAMELO CHOCOLATE,FRUTAS AMARELAS LEVE ACIDEZ CITRICA,FINALIZAÇÃO DOCE.

Robson Rodrigues Ribeiro
ROBSON RODRIGUES RIBEIRO
Q-GRADER