



**Volcafe QC Team**

**Physical Assessment**

**Date : 10-Feb-26**

**Contract No.:**

**P07135**

**Quality:**

**Viet Arabica Specialty Grade Scr18+**

**Lot number:**

**Lot 1**

<b>SAMPLE No.</b>													
<b>Color</b>	<input type="checkbox"/> Blue Green <input type="checkbox"/> Bluish-Green <input type="checkbox"/> Green <input checked="" type="checkbox"/> Greenish <input type="checkbox"/> Yellow-Green <input type="checkbox"/> Pale Yellow <input type="checkbox"/> Yellowish <input type="checkbox"/> Brownish												
<b>Physical Defects</b>	<b>CATEGORY 1</b>	<b>Defect Count</b>	<b>Full Defects</b>	<b>CATEGORY 2</b>	<b>Defect Count</b>	<b>Full Defects</b>	<b>TOTAL GREEN DEFECTS</b>						
	Full Black (1:1) <input type="checkbox"/> <input type="checkbox"/> Full Sour (1:1) <input type="checkbox"/> <input type="checkbox"/> Dried Cherry (1:1) <input type="checkbox"/> <input type="checkbox"/> Fungus Damage (1:1) <input type="checkbox"/> <input type="checkbox"/> Foreign Matter (1:1) <input type="checkbox"/> <input type="checkbox"/> Severe Insect Damage (5:1) <input type="checkbox"/> <input type="checkbox"/> <b>Total Category 1 Defects</b> _____ <input type="checkbox"/>			Partial Black (3:1) <input type="checkbox"/> <input type="checkbox"/> Parial Sour (3:1) <input type="checkbox"/> <input type="checkbox"/> Parchment (5:1) <input type="checkbox"/> <input type="checkbox"/> Floater (5:1) <input type="checkbox"/> <input type="checkbox"/> Immature / Unripe (5:1) <input type="checkbox"/> <input type="checkbox"/> Withered (5:1) <input type="checkbox"/> <input type="checkbox"/> Shell (5:1) <input type="checkbox"/> <input type="checkbox"/> Broken / Chipped / Cut (5:1) <input type="checkbox"/> <input type="checkbox"/> Hull / Husk (5:1) <input type="checkbox"/> <input type="checkbox"/> Slight Insect Damage (10:1) <input type="checkbox"/> <input type="checkbox"/> <b>Total Category 2 Defects</b> _____ <input type="checkbox"/>									
<b>Moisture</b>	Meter calibrated to ISO6637 <u>11.97</u> %												
<b>Size</b>													
#10 _____ g _____ %	#11 _____ g _____ %	#12 _____ g _____ %	#13 _____ g _____ %	#14 _____ g _____ %	#15 _____ g _____ %	#16 _____ g _____ %	#17 _____ g _____ %	#18 <u>271</u> g <u>90.3</u> %	#19 _____ g _____ %	#20 _____ g _____ %	#21 _____ g _____ %	#22 _____ g _____ %	#23 _____ g _____ %

**Cupping scores:**

Cupper	FA	AC	BD	FL	AF	BA	OV	UN	CL	SW	DE	TS
Cupper 1	7.75	7.75	7.5	7.5	7.25	7.25	7.25	10	10	10	0	82.25
Cupper 2	7.75	7.75	7.5	7.5	7.25	7.25	7.5	10	10	10	0	82.5
Cupper 3												

FA: Fragrance / Aroma - AC: Acidity - BD: Body - FL: Flavor - AF: Aftertaste - BA: Balance - OV: Overall - UN: Uniformity - CL: Clean cup - SW: Sweetness - DE: Defects - TS: Total Score.

Descriptors: Floral • Citrus • Brown Sugar • Stone Fruit • Black Tea • Chocolate • Caramel