



**SPECIALTY COFFEE ASSOCIATION OF AMERICA®**

**Specialty Coffee Association of America Coffee Cupping Form**

Name: Ewerton Satiro Da Silva

Date: 17/02/2023 Location: Alfenas, MG - Brazil

TABLE NO.

Class: C26 CARAMEL - BLACK

<u>Quality scale:</u>			
6.00 - <u>Good</u>	7.00 - <u>Very Good</u>	8.00 - <u>Excellent</u>	9.00 - <u>Outstanding</u>
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75

Station Instructor Name: \_\_\_\_\_

<b>Sample #</b>	<b>Roast Level of Sample</b>	Fragrance/Aroma <b>Score: 7,5</b> 6 7 8 9 10 Dry Fruity Break	Flavor <b>Score: 7,75</b> 6 7 8 9 10 Aftertaste <b>Score: 7,5</b>	Acidity <b>Score: 7,25</b> 6 7 8 9 10 Intensity High Low	Body <b>Score: 8</b> 6 7 8 9 10 Level Heavy Thin	Uniformity <b>Score: 10</b> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Clean Cup <b>Score: 10</b> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	Overall <b>Score: 7,5</b> 6 7 8 9 10 Defects (subtract) Taint=2 # cups Intensity Fault=4 <input type="checkbox"/> X <input type="checkbox"/> = <input type="checkbox"/>	<b>Total Score</b>	<b>83</b>	
<b>Notes:</b> This Natural Cherry Yellow Catuai presents a creamy body, balanced acidity, high sweetness and a taste profile of Caramel.										<b>Final Score</b>	<b>83</b>