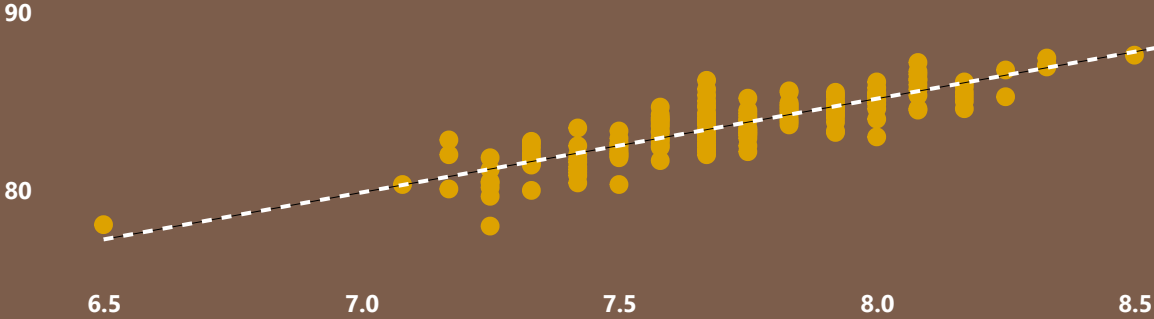
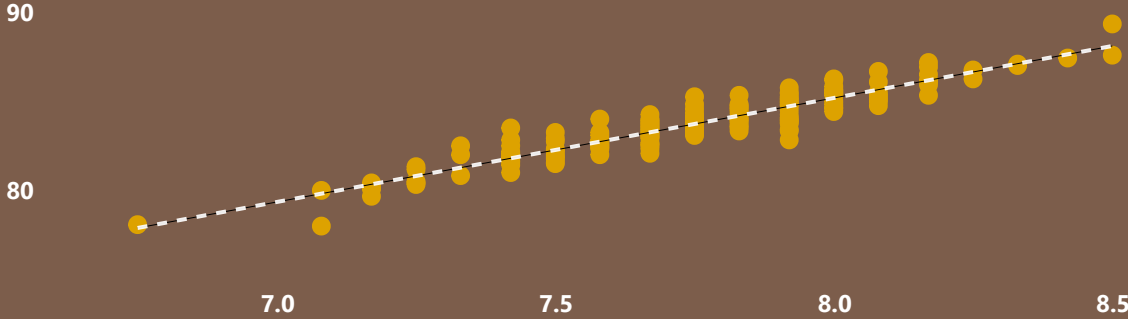


Key Determinants of Coffee Quality

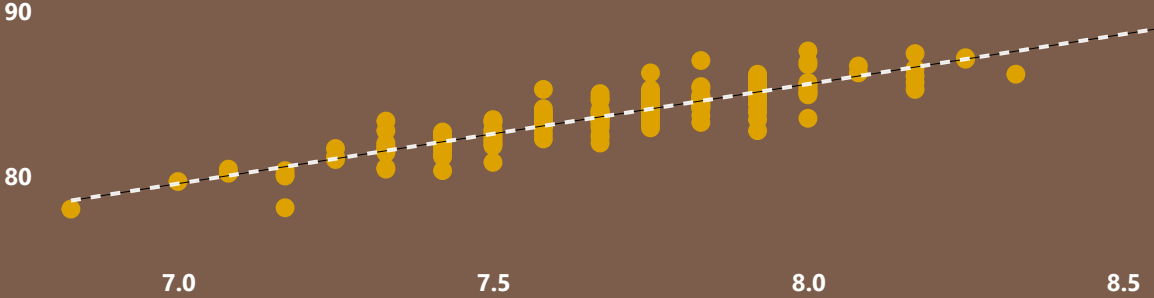
Aroma vs Total Cup Points



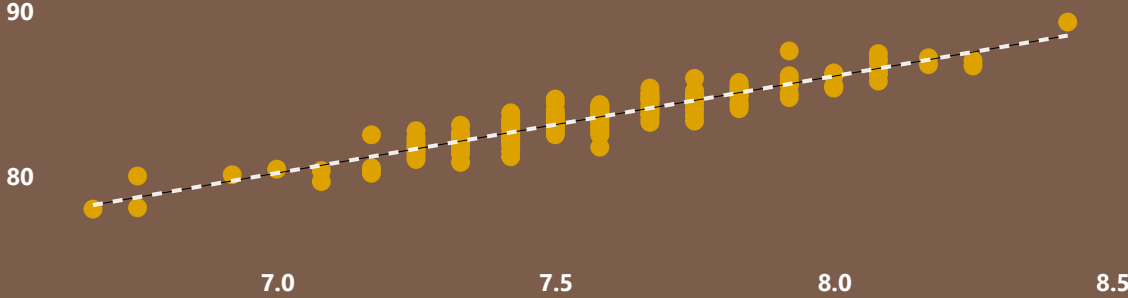
Flavor vs Total Cup Points



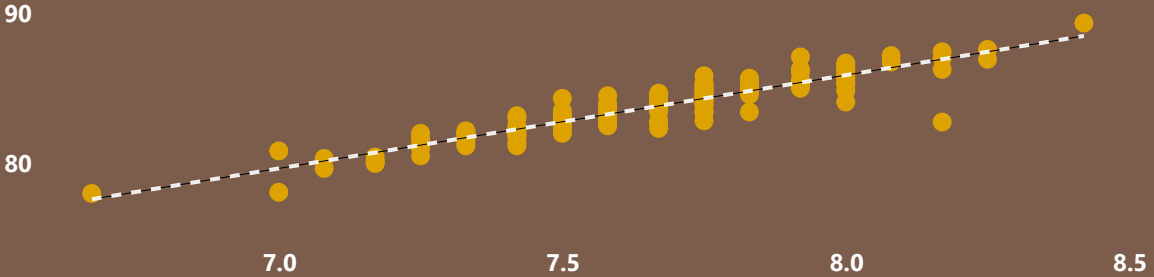
Acidity vs Total Cup Points



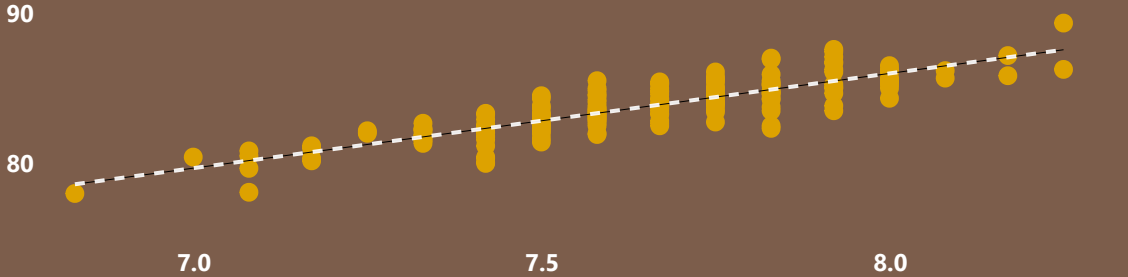
Aftertaste vs Total Cup Points



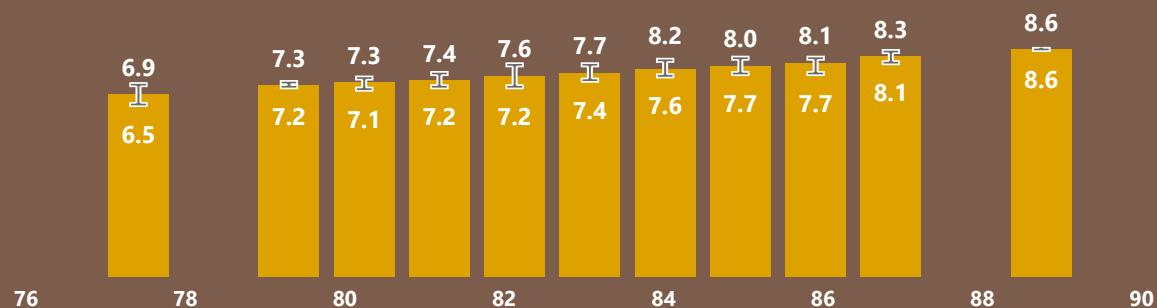
Balance vs Total Cup Points



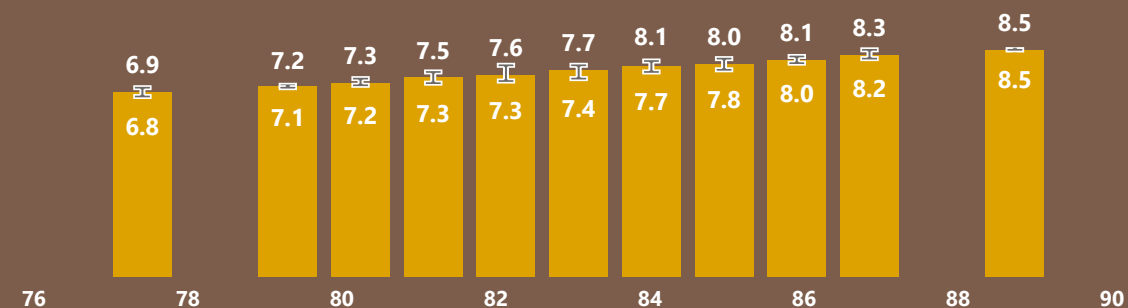
Body vs Total Cup Points



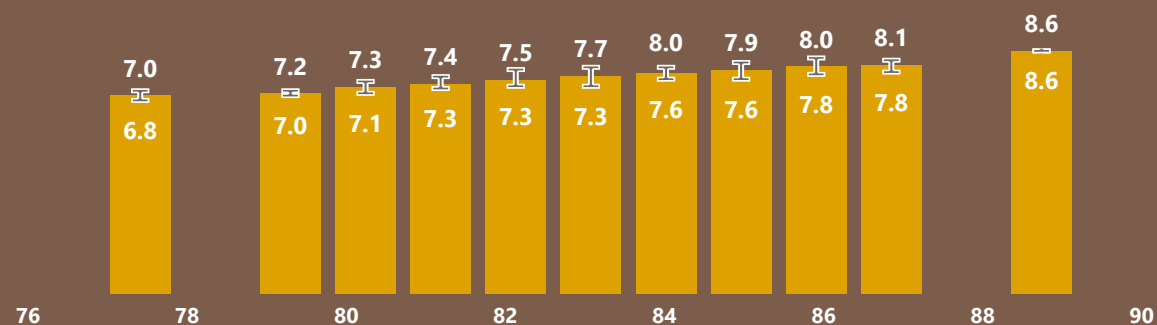
Average of Aroma by Total Cup Points



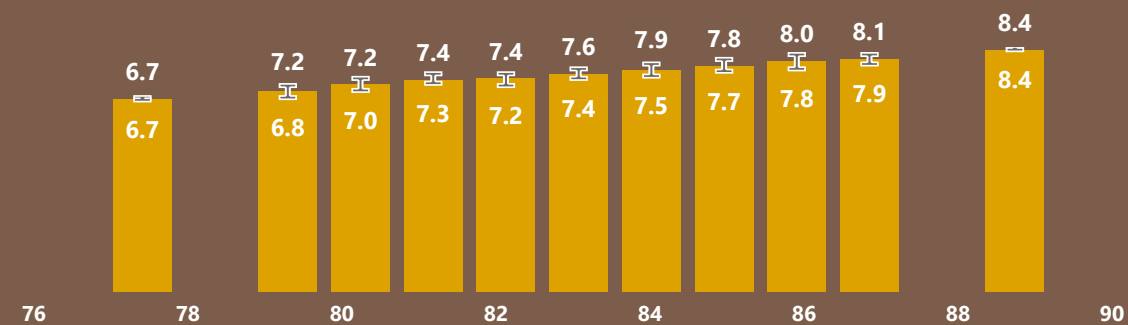
Average of Flavor by Total Cup Points



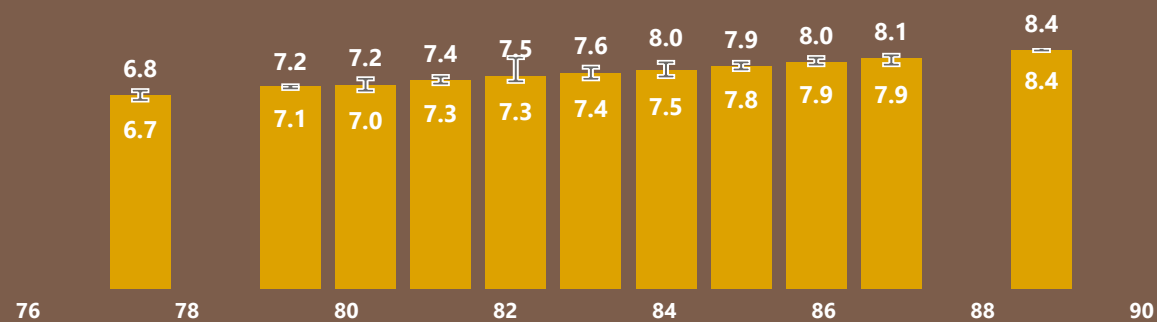
Average of Acidity by Total Cup Points



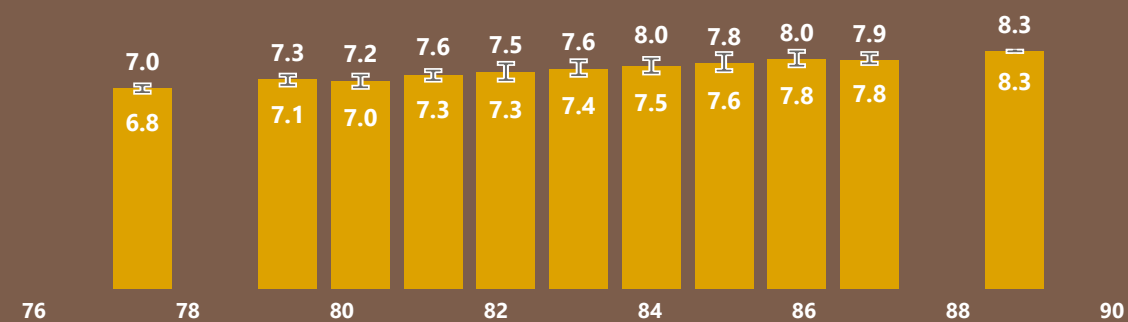
Average of Aftertaste by Total Cup Points



Average of Balance by Total Cup Points



Average of Body by Total Cup Points

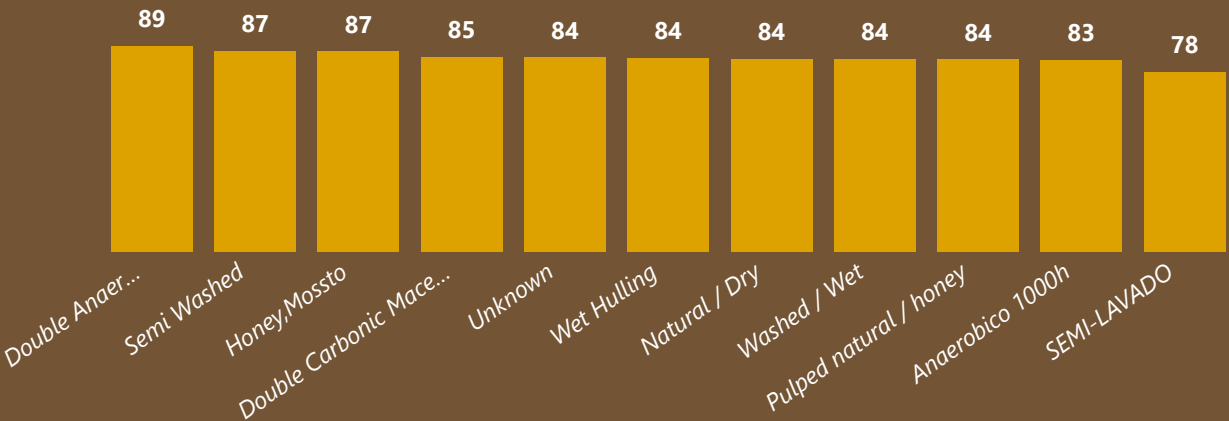


Country of Origin

- ☐ Brazil
- ☐ Colombia
- ☐ Costa Rica
- ☐ El Salvador
- ☐ Ethiopia
- ☐ Guatemala
- ☐ Honduras
- ☐ Indonesia
- ☐ Kenya
- ☐ Laos
- ☐ Madagascar
- ☐ Mexico
- ☐ Myanmar
- ☐ Nicaragua
- ☐ Panama
- ☐ Peru
- ☐ Taiwan
- ☐ Tanzania, United Republic Of
- ☐ Thailand
- ☐ Uganda
- ☐ United States (Hawaii)

Correlation between Processing Methods and Origin Regions

Average of Total Cup Points by Processing Methods

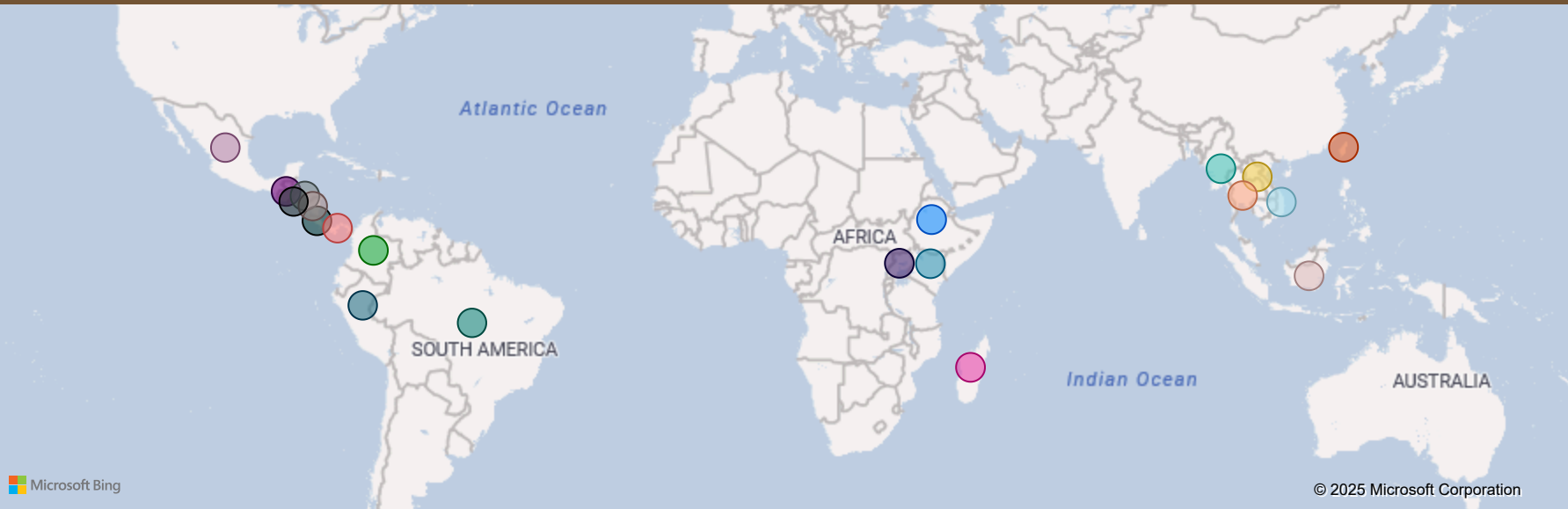


Total Cup Points

17.33K

Avg Total Cup Points

83.71



Country of Origin ● Ethiopia ● Tanzania... ● Taiwan ● Guatem... ● Madaga... ● Uganda ● Colombia ● Costa Ri... ● Kenya ● Indonesia ● Myanmar

Coffee Quality Scores by Processing Methods and Origin Regions

Processing Methods	Brazil	Colombia	Costa Rica	El Salvador	Ethiopia	Guatemala	Honduras	Indonesia	Kenya	Laos	Madagascar	Mexico	Myanmar	Nicaragua
Anaerobico 1000h		83.25												
Double Anaerobic Washed		89.33												
Double Carbonic Maceration / Natural	84.75													
Honey,Mossto		87.08												
Natural / Dry	81.46			79.75	85.52	84.88	83.67			83.08			83.67	82.44
Pulped natural / honey	83.67	83.75	82.75	84.33			84.00	82.00						
Semi Washed										87.42				
SEMI-LAVADO	78.00													
Unknown		84.67						84.83						
Washed / Wet		83.15	83.88	82.39	84.64	84.12	83.18		83.71	79.67	84.25	82.71		81.48
Wet Hulling								84.25						
Total	81.88	83.88	83.74	81.53	84.96	84.30	83.28	83.69	83.71	83.39	84.25	82.71	83.67	81.89

Defect Occurrences

Harvest Year

2021 / 2022

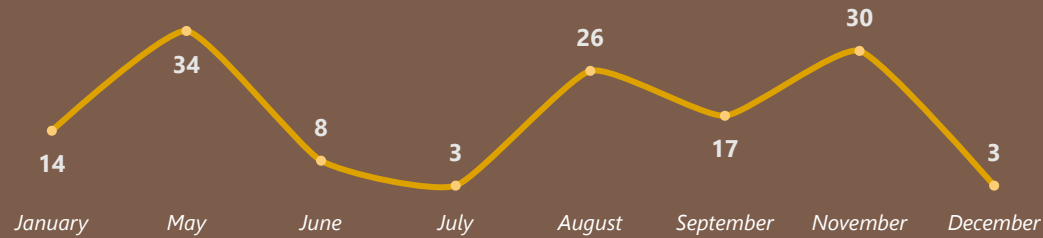
Processing Methods

Washed / Wet

Variety

All

Total Frequency of Defects by Month



Total No.of Defects

135

Category One Defects

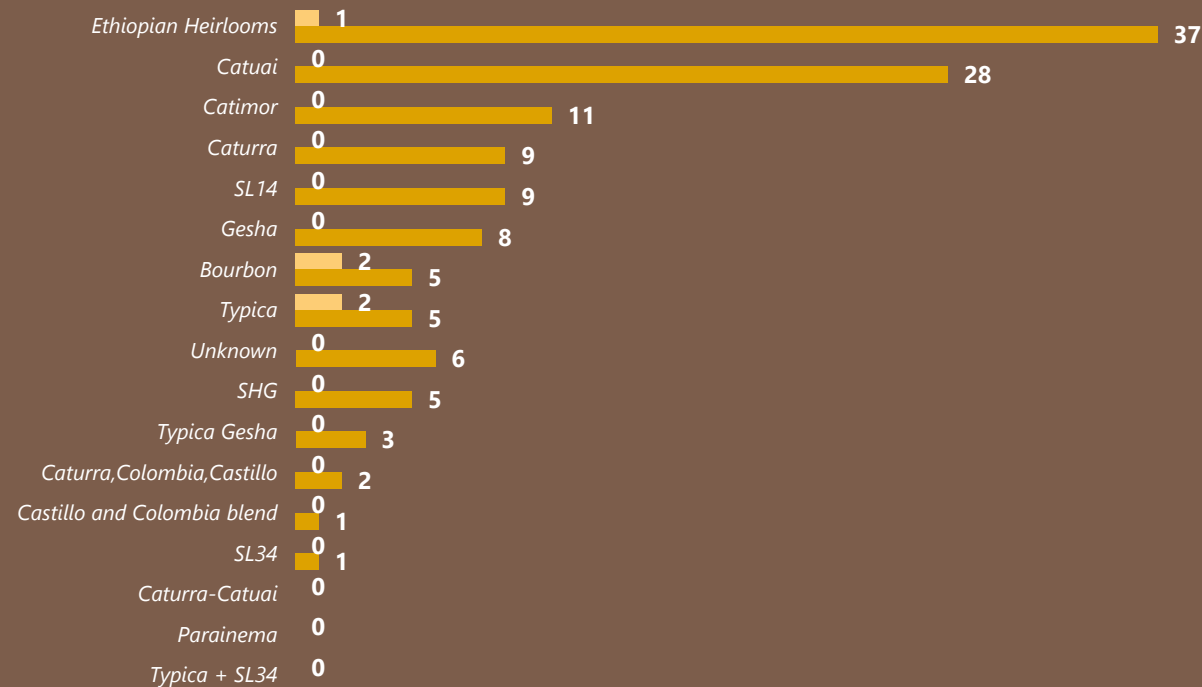
5

Category Two Defects

130

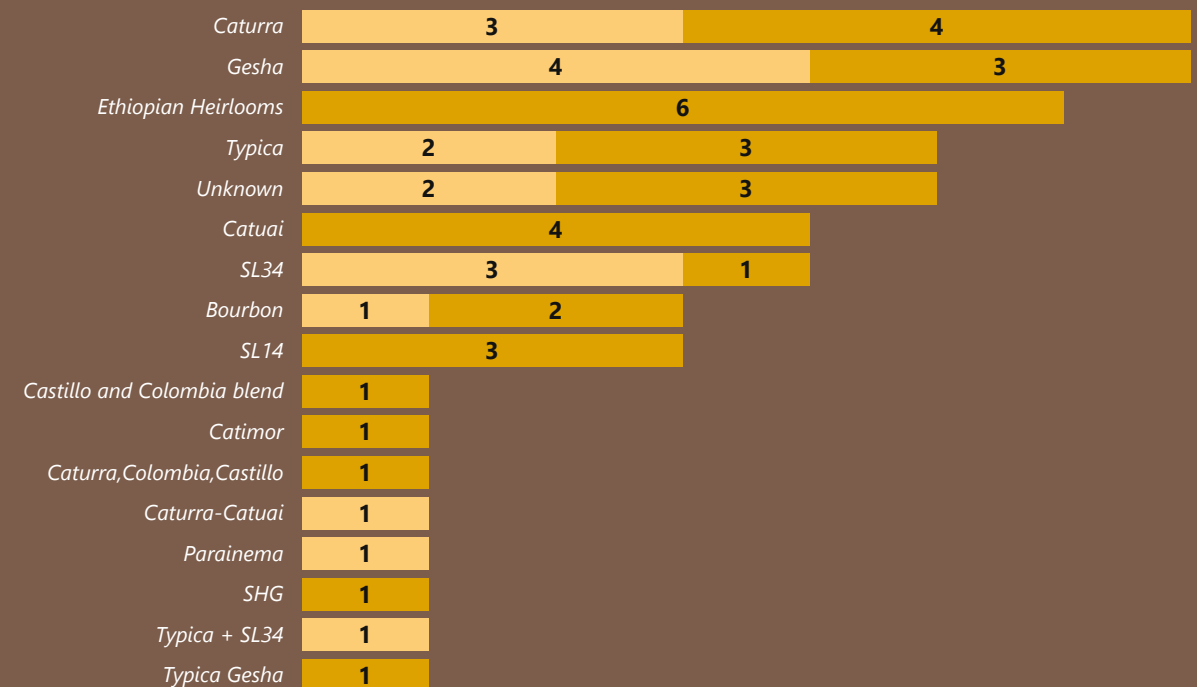
Frequency of Different Types across Coffee Samples

Defect Type ● Category One Defects ● Category Two Defects



Distribution of Total Cup Points by Samples with and Without Defects

Has Defects ● No ● Yes



Sensory Attributes

All

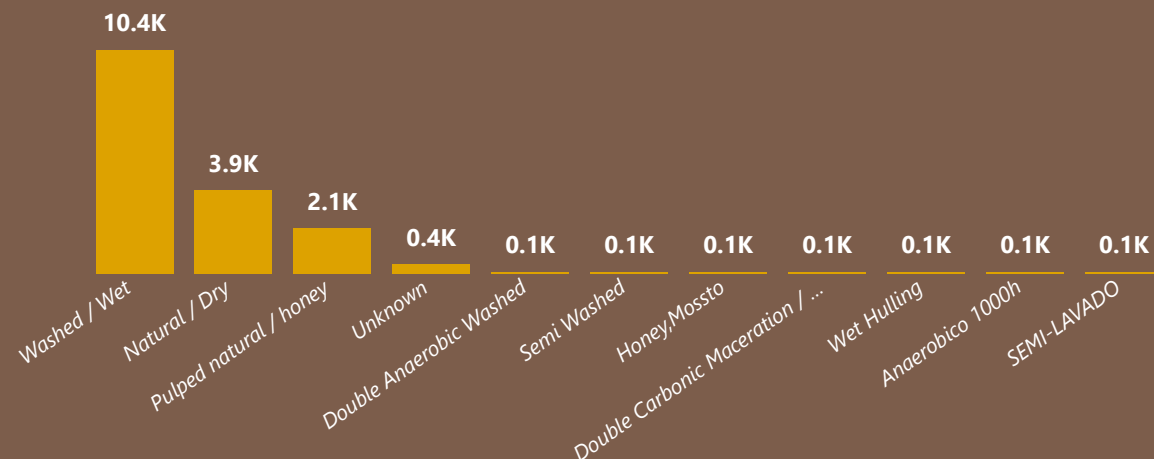
Processing Methods

All

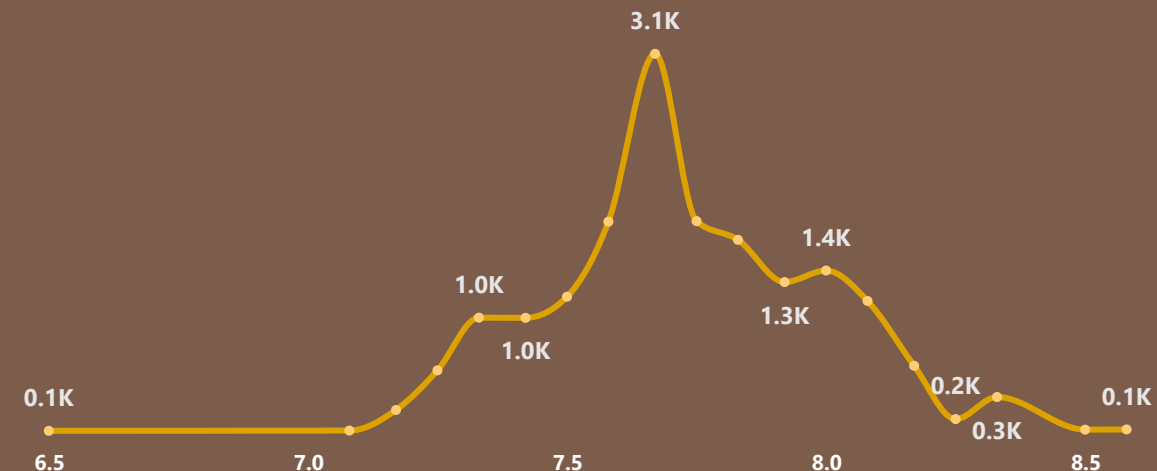
Country of Origin

All

Total Cup Points by Processing Methods



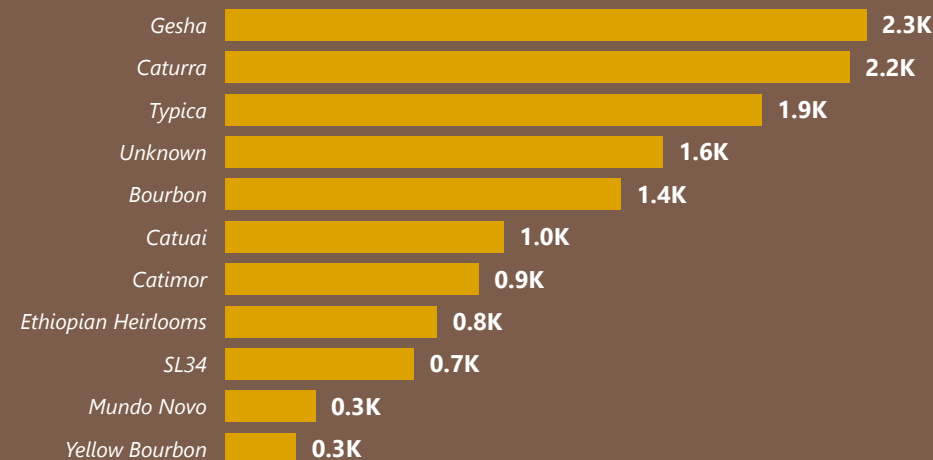
Total Cup Points by Aroma



Total Cup Points by Country of Origin



Total Cup Points by Variety



SensoryAttributes

Aroma

AromaChange

0.60

FlavorChange

4.50

AftertasteChange

3.80

AcidityChange

5.30

BodyChange

1.70

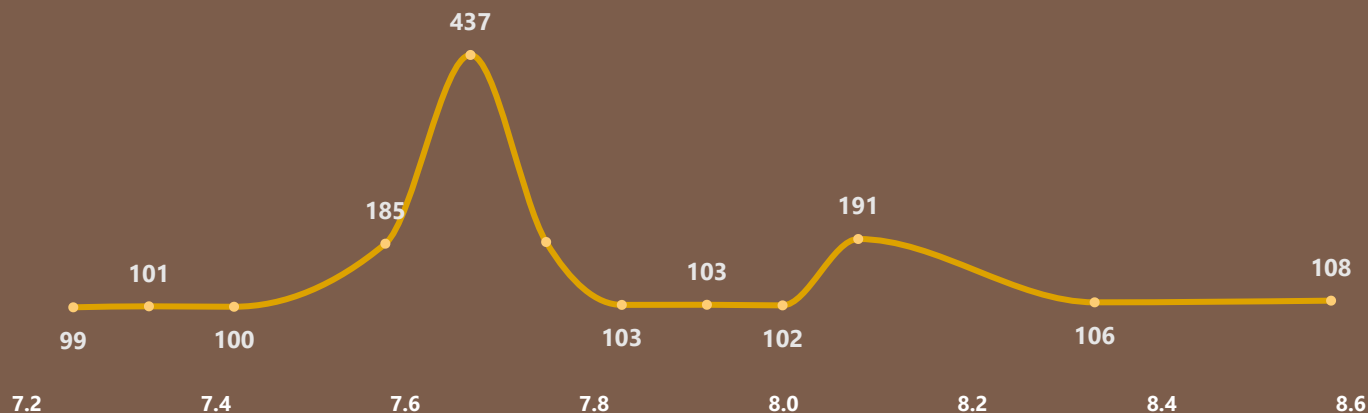
BalanceChange

3.10

Country of Origin

- ☐ Brazil
- ☒ Colombia
- ☐ Costa Rica
- ☐ El Salvador
- ☐ Ethiopia
- ☐ Guatemala
- ☐ Honduras
- ☐ Indonesia
- ☐ Kenya
- ☐ Laos
- ☐ Madagascar
- ☐ Mexico
- ☐ Myanmar
- ☐ Nicaragua
- ☐ Panama
- ☐ Peru
- ☐ Taiwan

Adjusted Cup Points by Aroma



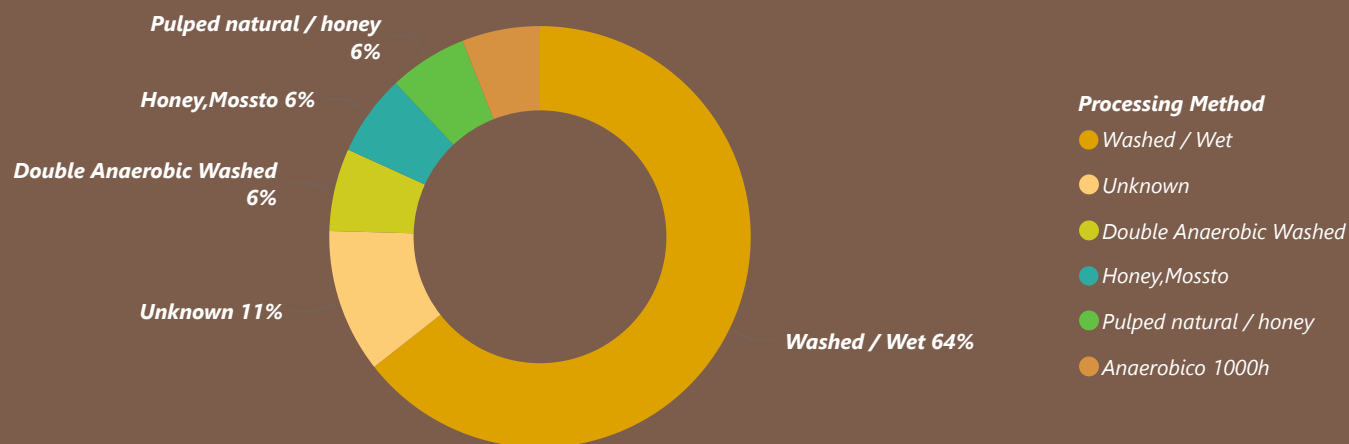
Adjusted Cup Points

1.61K

Total Cup Points

1.59K

Adjusted Cup Points by Processing Methods



Total Moisture Percentage

11.78