Key Determinants of Coffee Quality
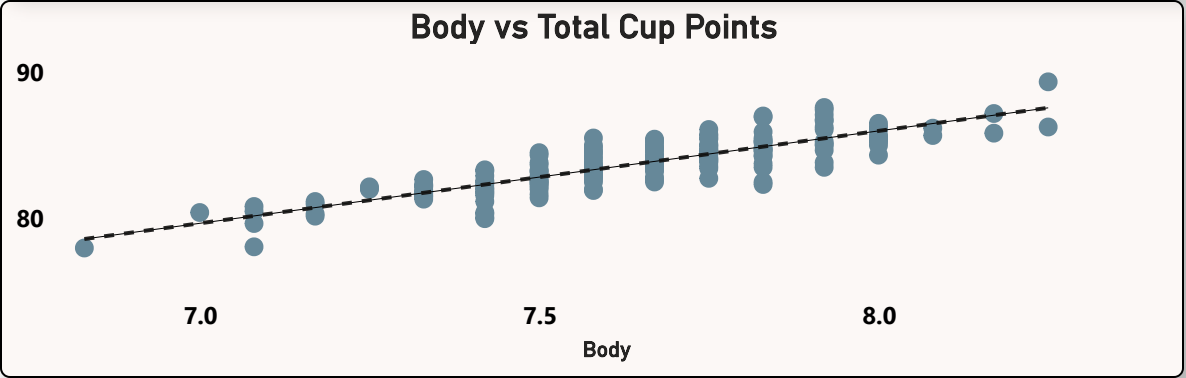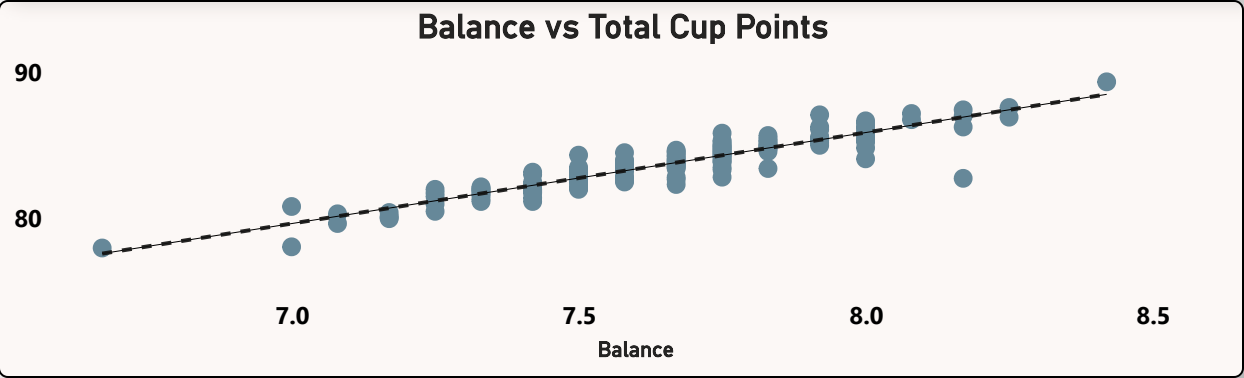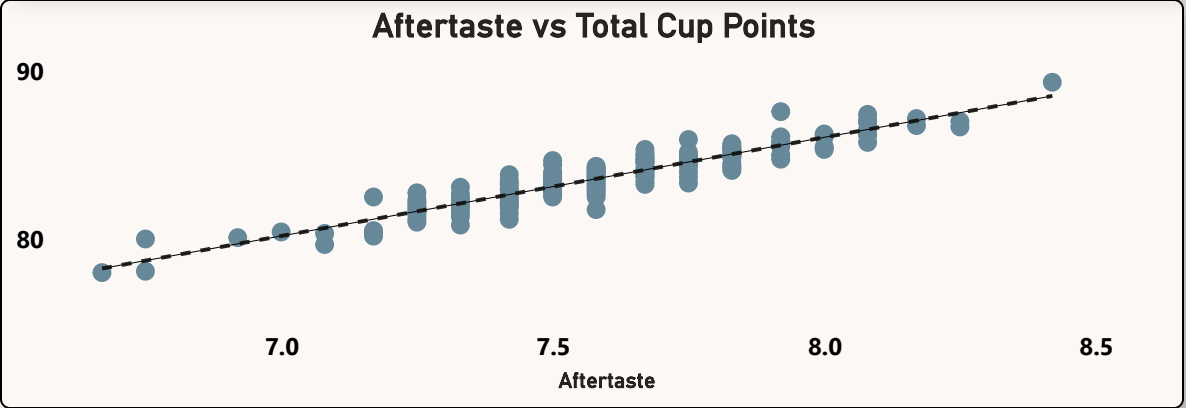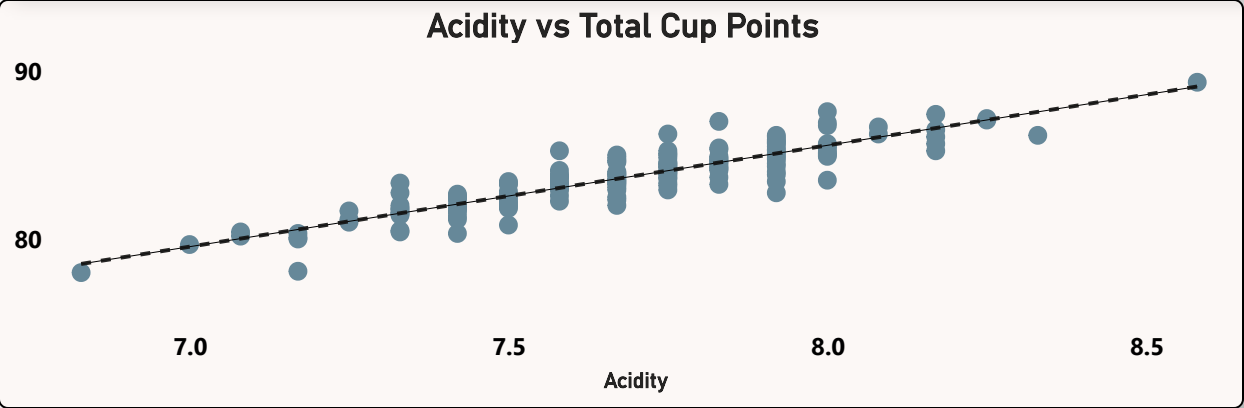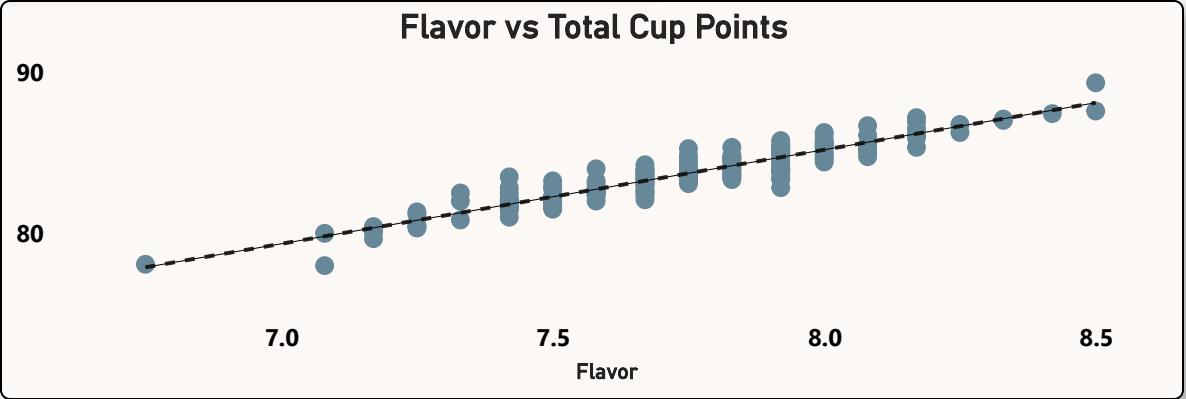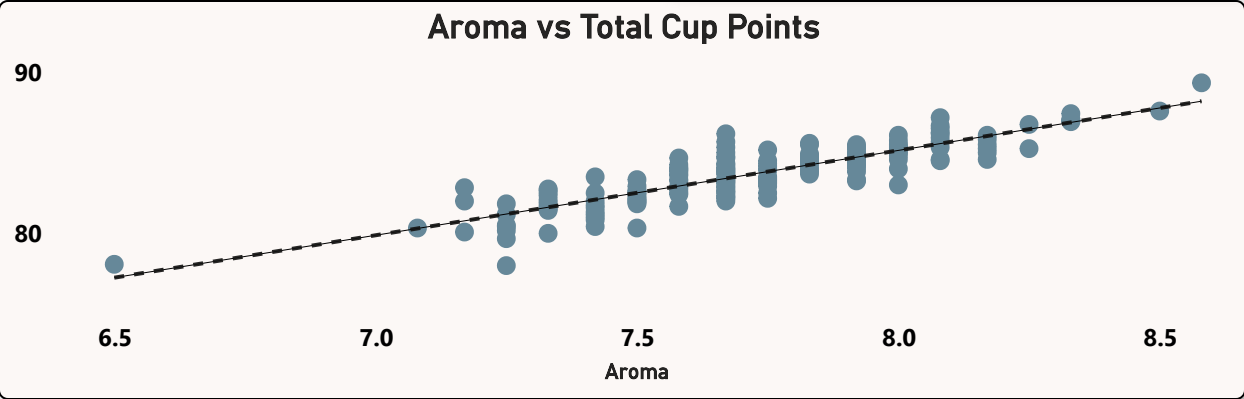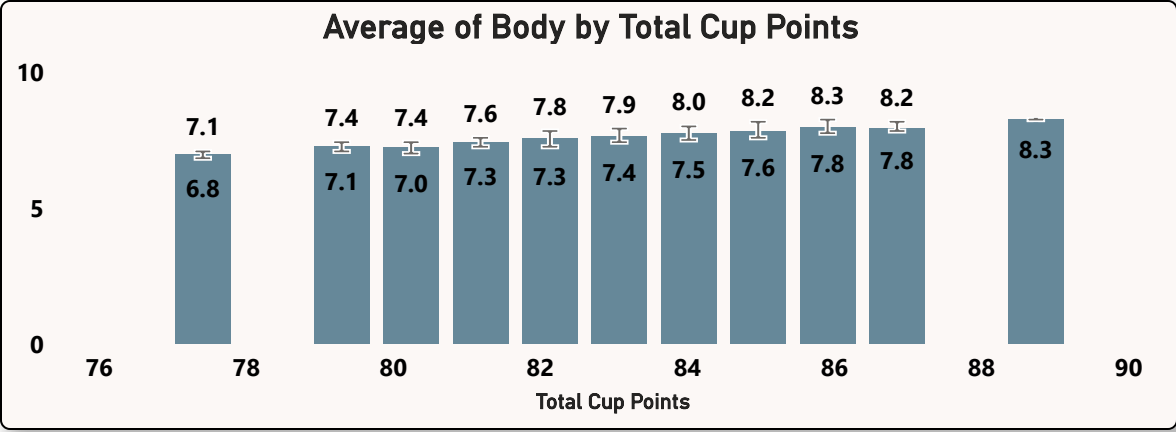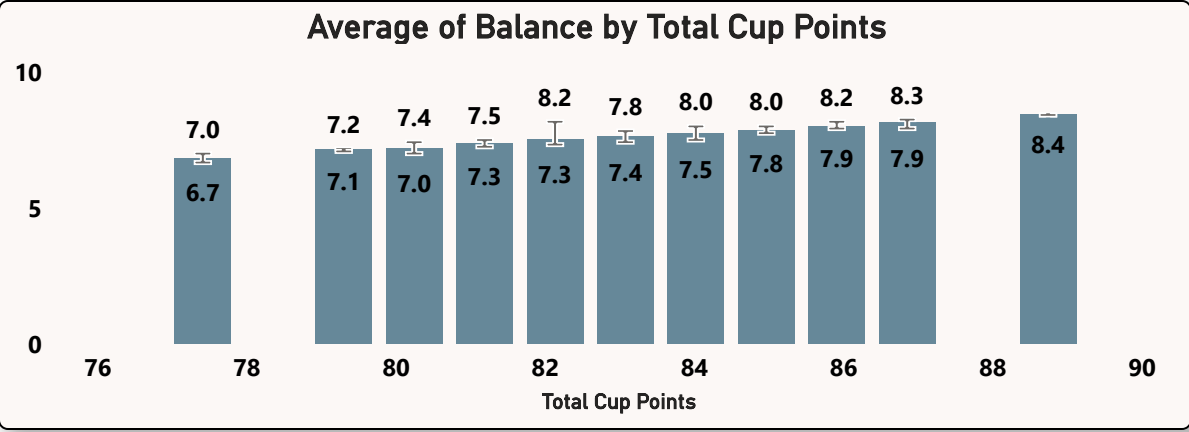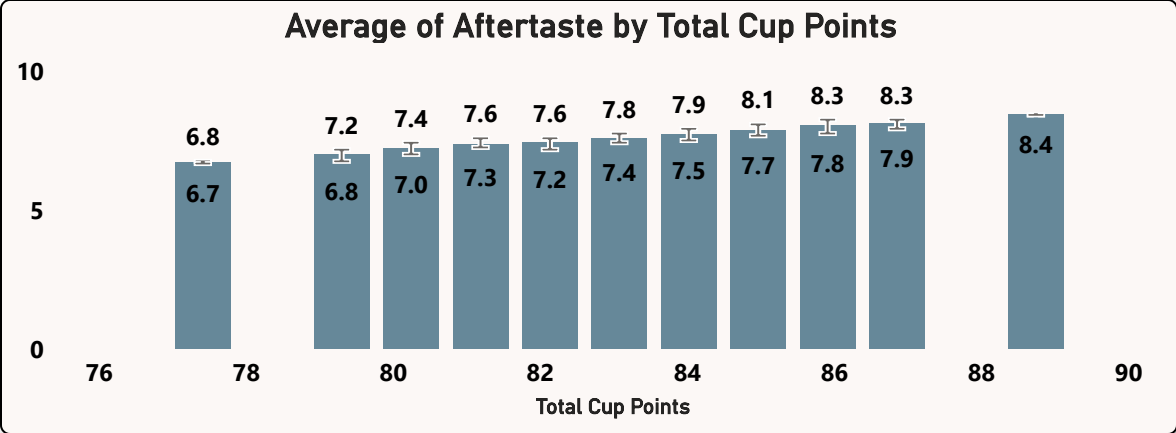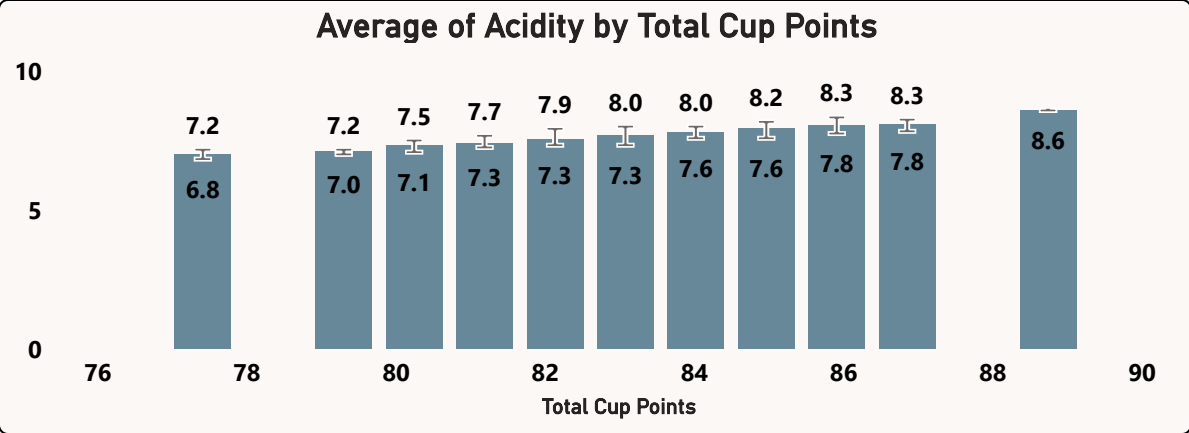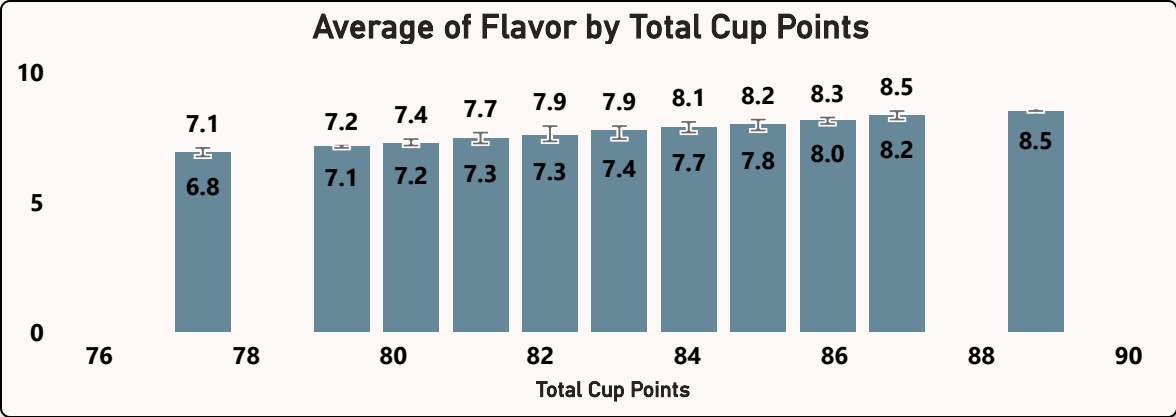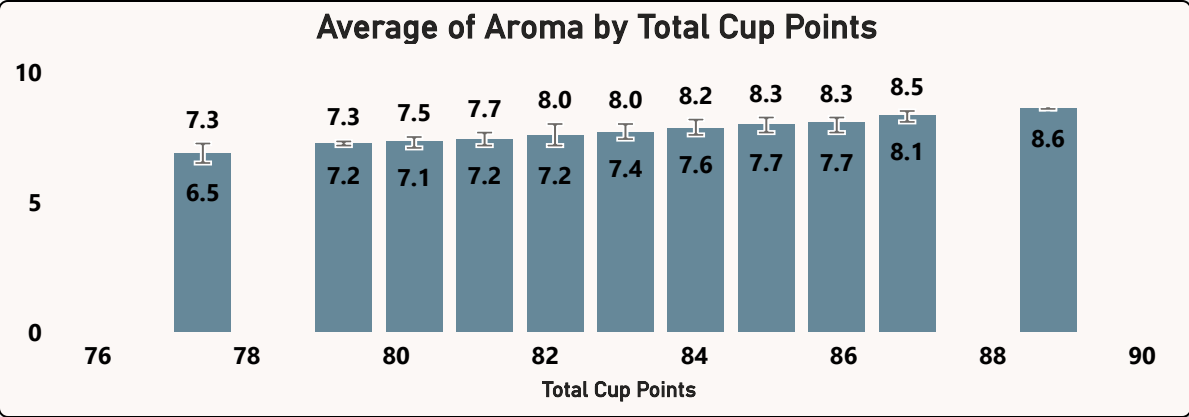
Average of Aroma by Total Cup Points

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

Correlation between Processing Methods and Origin Regions

Country of Origin

- [ ] Brazil
- [x] 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)
- [ ] Vietnam

Average of Total Cup Points by Processing Methods

Processing Method	Value
Double Anaerobic Washed	89
Honey,Mossto	87
Unknown	85
Pulped natural / honey	84
Anaerobico 1000h	83
Washed / Wet	83

1.59K
Total Cup Points

83.88
Avg Total Cup Points

Average of Total Cup Points by Country of Origin and Processing Methods

Processing Methods ● Anaerobico 1000h ● Double Anaerobic Was... ● Honey,Mossto ● Pulped natural / ... ● Unknown ● Washed / Wet

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Microsoft Bing

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

Total Frequency of Defects by Month

Harvest Year
2021 / 2022

Processing Methods
Washed / Wet
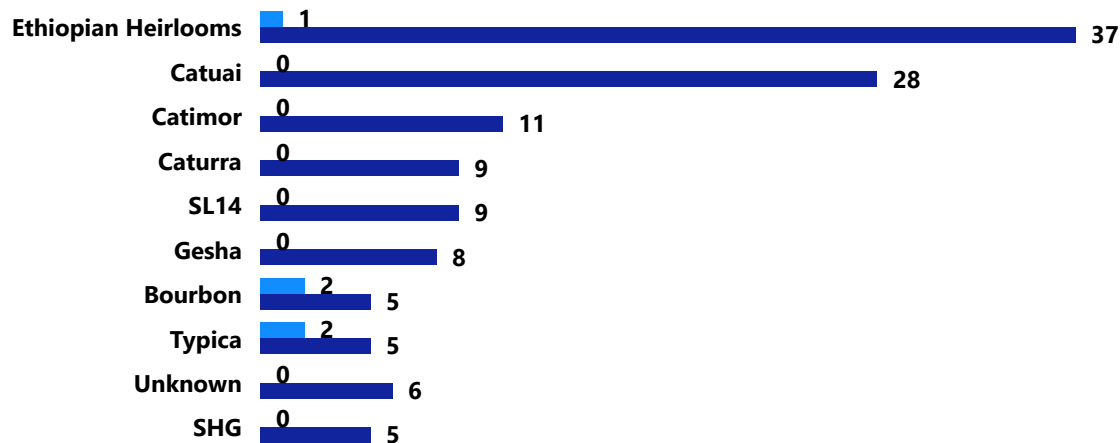
Variety
All
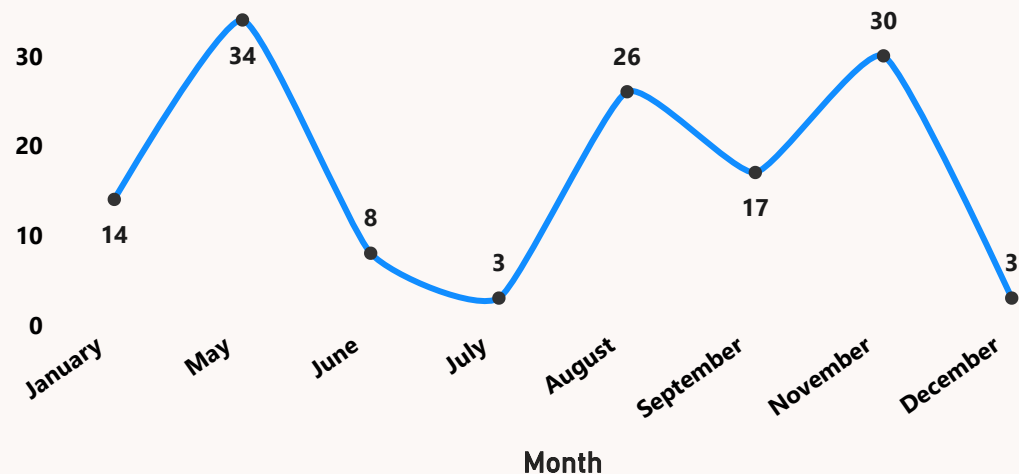
135
Total No. of Defects

5
Category One Defects

130
Category Two Defects

Frequency of Different Types across Coffee Samples

Variety	Category One Defects	Category Two Defects
Ethiopian Heirlooms	1	37
Catuai	0	28
Catimor	0	11
Caturra	0	9
SL14	0	9
Gesha	0	8
Bourbon	2	5
Typica	2	5
Unknown	0	6
SHG	0	5

Sum of Frequency

Defect Type ● Category One Defects ● Category Two Defects

Distribution of Total Cup Points by Samples with and Without Defects

Variety	No	Yes
Caturra	3	4
Gesha	4	3
Ethiopian Heirlooms		6
Typica	2	3
Unknown	2	3
Catuai		4
SL34	3	1
Bourbon	1	2
SL14		3
Castillo and Colombia ...		1
Catimor		1
Caturra,Colombia,Cast...		1
Caturra-Catuai	1	
Parainema	1	
SHG		1
Typica + SL34	1	
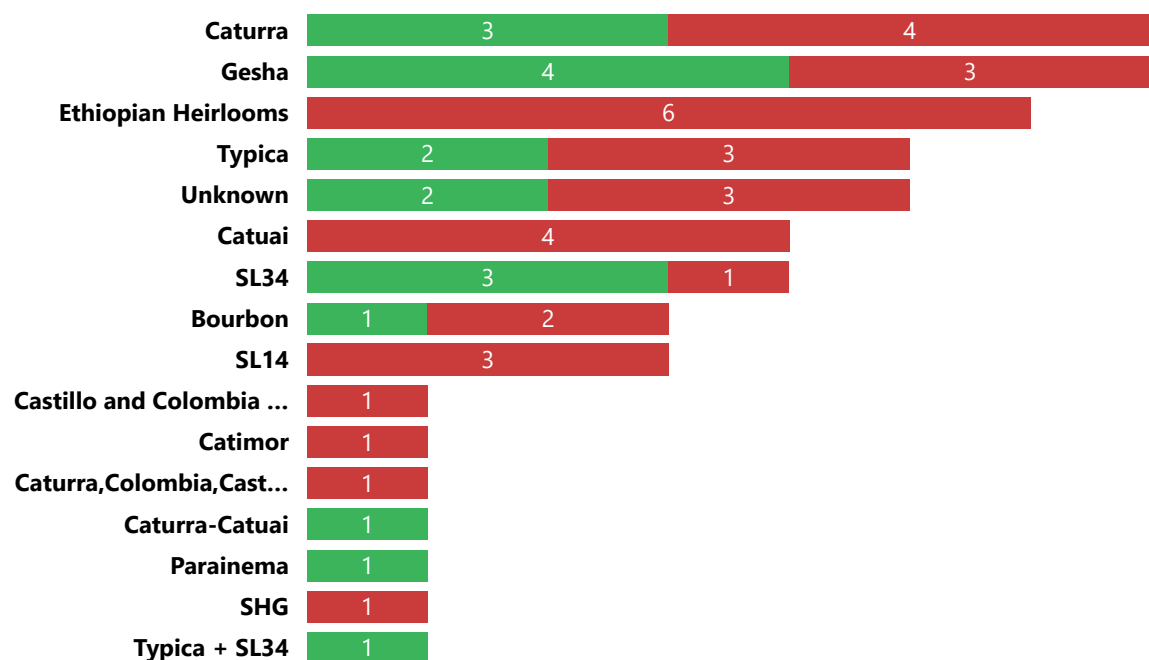
Count of Total Cup Points

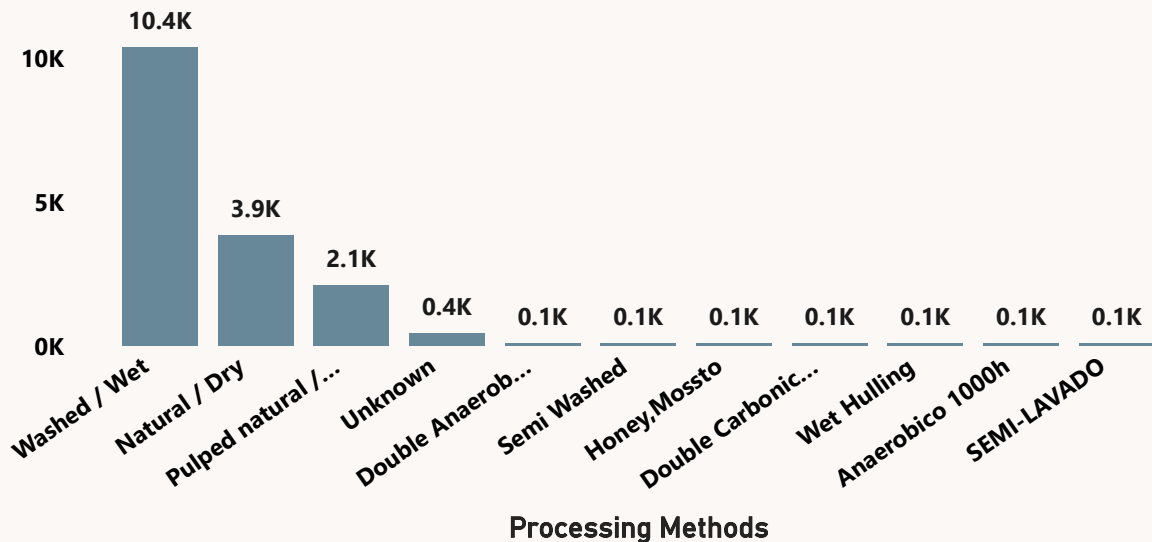**Has Defects** ● No ● Yes

Sensory Attributes
Aroma

Processing Methods
All

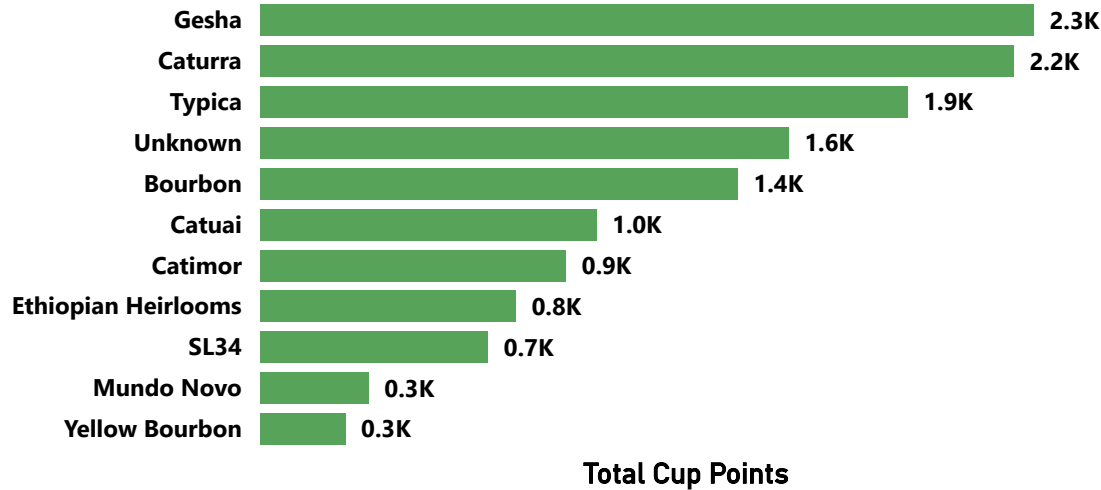## Country of Origin
All

Total Cup Points by Processing Methods

- Washed / Wet: 10.4K
- Natural / Dry: 3.9K
- Pulped natural /...: 2.1K
- Unknown: 0.4K
- Double Anaerob...: 0.1K
- Semi Washed: 0.1K
- Honey,Mossto: 0.1K
- Double Carbonic...: 0.1K
- Wet Hulling: 0.1K
- Anaerobico 1000h: 0.1K
- SEMI-LAVADO: 0.1K

Total Cup Points by Aroma
3.1K (peak), 1.0K, 1.0K, 1.4K, 1.3K, 0.3K, 0.2K, 0.1K

Aroma axis: 6.5, 7.0, 7.5, 8.0, 8.5

Total Cup Points by Country of Origin

Countries: Brazil, Colombia, Costa Rica, El Salvador, Ethiopia, Guatemala, Honduras, Indonesia, Kenya, Laos, Madagascar, Mexico, Myanmar, Nicaragua, Panama, Peru, Taiwan, Tanzania, Unit..., Thailand, Uganda, United States (..., Vietnam

Total Cup Points by Variety

- Gesha: 2.3K
- Caturra: 2.2K
- Typica: 1.9K
- Unknown: 1.6K
- Bourbon: 1.4K
- Catuai: 1.0K
- Catimor: 0.9K
- Ethiopian Heirlooms: 0.8K
- SL34: 0.7K
- Mundo Novo: 0.3K
- Yellow Bourbon: 0.3K

Total Cup Points

SensoryAttributes

Aroma

AromaChange
3.40

FlavorChange
6.00

AftertasteChange
2.50

AcidityChange
5.30

BodyChange
1.70

BalanceChange
6.60

Country of Origin
- [ ] Brazil
- [x] Colombia
- [ ] Costa Rica
- [ ] El Salvador
- [ ] Ethiopia
- [ ] Guatemala
- [ ] Honduras
- [ ] Indonesia
- [ ] Kenya
- [ ] Laos
- [ ] Madagascar
- [ ] Mexico
- [ ] Myanmar
- [ ] Nicaragua
- [ ] Panama
- [ ] Peru
- [ ] Taiwan
- [ ] Tanzania, United Republic Of
- [ ] Thailand

Adjusted Cup Points by Aroma

106 107 444 109 109 197 113 115

7.5   8.0   8.5

Aroma

Adjusted Cup Points by Processing Methods

6.23%
6.25%
6.45%
6.57%
11.15%
63.34%

Processing Method
- ● Washed / Wet
- ● Unknown
- ● Double Anaerobic...
- ● Honey,Mossto
- ● Pulped natural / h...
- ● Anaerobico 1000h

1.62K
Adjusted Cup Points

1.59K
Total Cup Points

223.80
Total Moisture Percentage