

The key determinants of coffee quality as evaluated through sensory attributes such as aroma, flavor, acidity, etc.



7.72 avg_aroma

7.74 avg_flavour

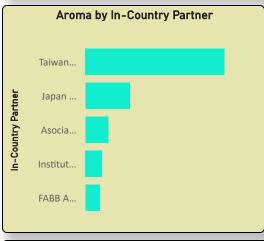
10.00

avg_sweetness avg_uniformity

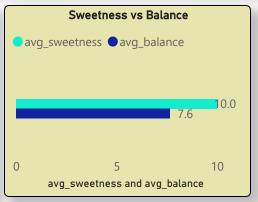
9.99

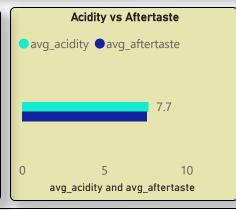
7.68

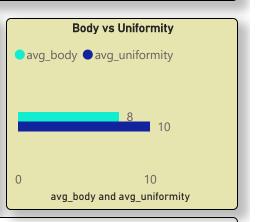
avg_overall







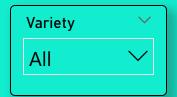


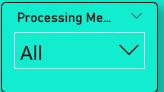


Processing Method ▼	avg_acidity	avg_aftertaste	avg_aroma	avg_balance	avg_body	avg_flavour	avg_overall	avg_uniformity	avg_totalcup_points	avg_sweetness	Sum of Acidity	Sum of Flavor
Wet Hulling	7.83	7.83	7.67	7.75	7.67	7.67	7.83	10.00	84.25	10.00	7.83	7.67
Washed / Wet	7.68	7.58	7.71	7.64	7.64	7.73	7.67	9.99	83.65	10.00	952.19	958.90
unknown	7.87	7.68	7.87	7.73	7.65	7.83	7.78	10.00	84.42	10.00	39.33	39.17
SEMI-LAVADO	6.83	6.67	7.25	6.67	6.83	7.08	6.67	10.00	78.00	10.00	6.83	7.08
Semi Washed	8.17	8.08	8.33	8.17	7.92	8.42	8.33	10.00	87.42	10.00	8.17	8.42
Pulped natural / honey	7.68	7.61	7.67	7.61	7.62	7.73	7.64	10.00	83.55	10.00	191.91	193.25
Natural / Dry	7.68	7.61	7.73	7.64	7.64	7.74	7.68	9.99	83.70	10.00	353.21	356.25
Honey, Mossto	8.25	8.08	8.33	7.92	7.92	8.33	8.25	10.00	87.08	10.00	8.25	8.33
Double Carbonic Maceration / Natural	7.92	7.75	7.83	7.83	7.67	7.92	7.83	10.00	84.75	10.00	7.92	7.92
Double Anaerobic Washed	8.58	8.42	8.58	8.42	8.25	8.50	8.58	10.00	89.33	10.00	8.58	8.50
Anaerobico 1000h	7.67	7.58	7.67	7.58	7.58	7.67	7.50	10.00	83.25	10.00	7.67	7.67

correlation

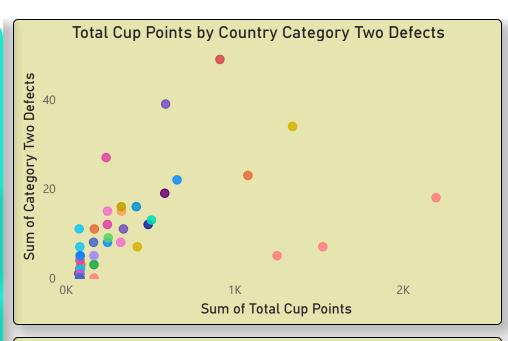
between processing methods, origin regions, and coffee quality scores

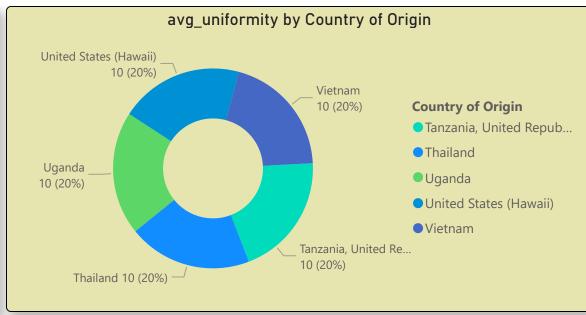


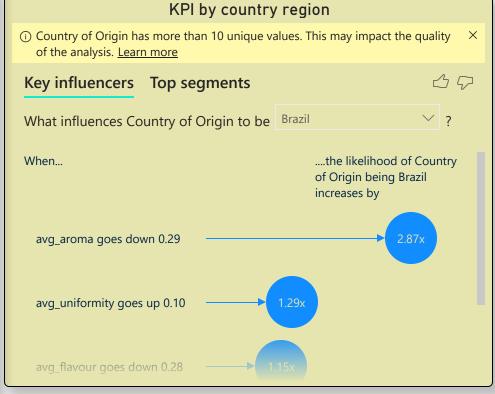


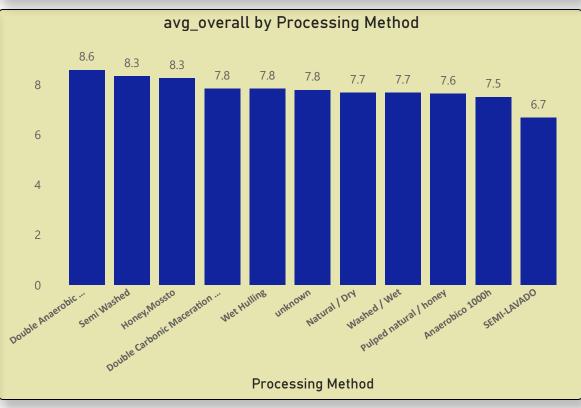










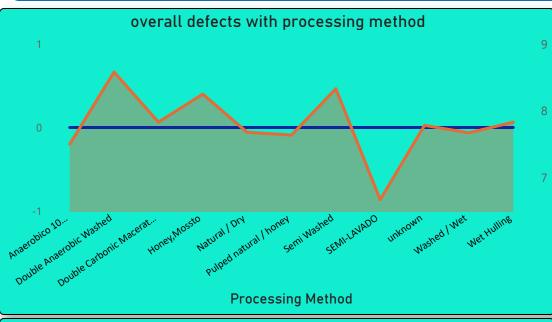


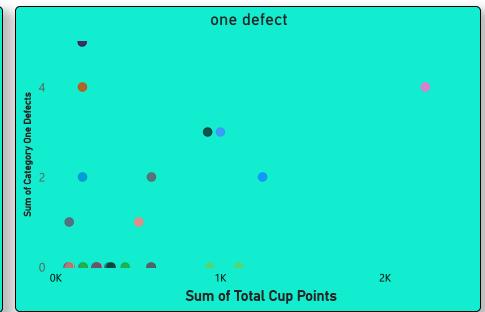


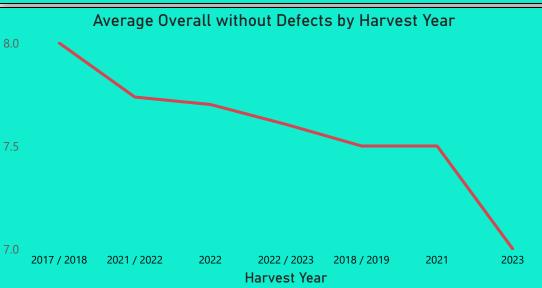
defect occurrences

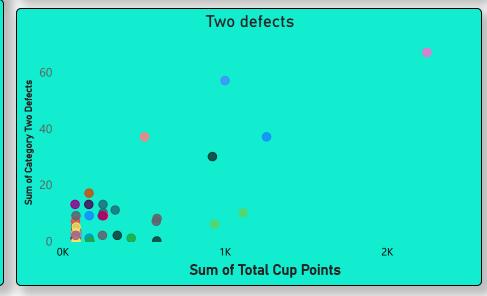


Can we identify any trends or patterns in defect occurrences and their impact on overall coffee quality?









At 8, 2017 / 2018 had the highest Average Overall without Defects and was 14.29% higher than 2023, which had the lowest Average Overall without Defects at 7.

2017 / 2018 had the highest Average Overall without Defects at 8, followed by 2021 / 2022 and 2022. 2023 had the lowest Average Overall without Defects at 7.

Across all 7 Harvest Year, Average Overall without Defects ranged from 7 to 8.

Average Overall with Defects and total Sum of Defects are negatively correlated with each other.

Washed / Wet had the highest Sum of Total Cup Points (2247) and Natural / Dry had the highest Sum of Category One Defects (5). The Variety with the highest Sum of Total Cup Points was Caturra and the Variety with the highest Sum of Category One Defects was SHG.

Most Processing Method were below 237.36 in Sum of Total Cup Points and below 0 in Sum of Category One Defects.



How do different variables interact to influence the Total Cup Points, which represent an overall measure of coffee quality?





