



Coffee Quality Analysis



Samples

196

Defects

126

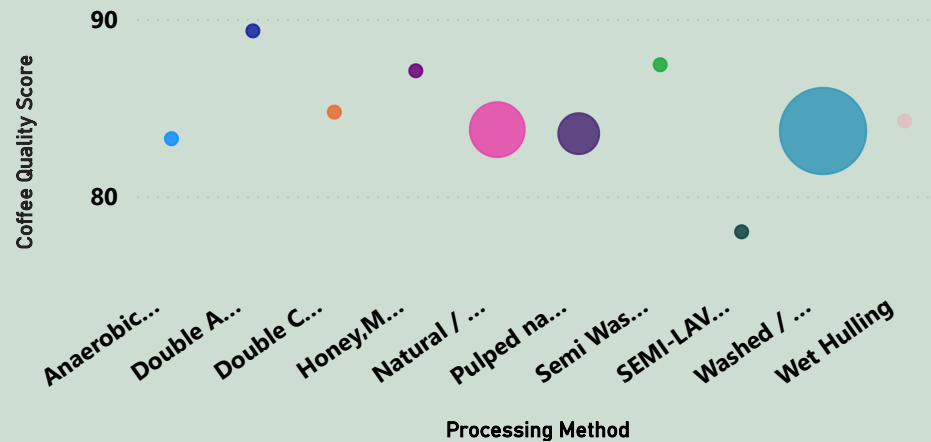
Total Quality Score



Coffee Quality Through Sensory Attributes

Clean Cup	Uniformity	Aroma	Overall	Body
10.00	9.99	7.72	7.68	7.65
Sweetness	Flavor	Acidity	Balance	Aftertaste
10.00	7.75	7.69	7.65	7.60

Coffee Quality Score and No. of Country of Origin by Processing Method



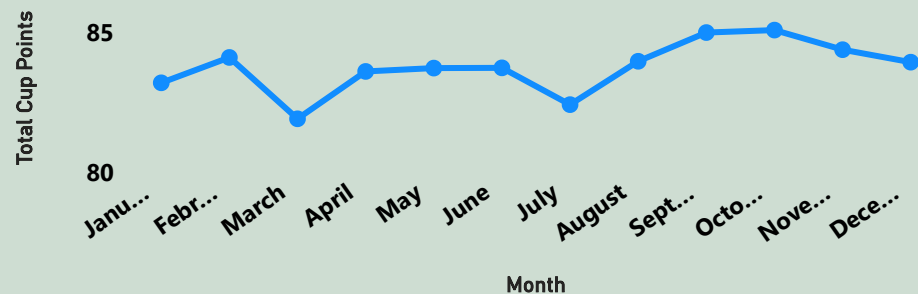
Country of Origin

All

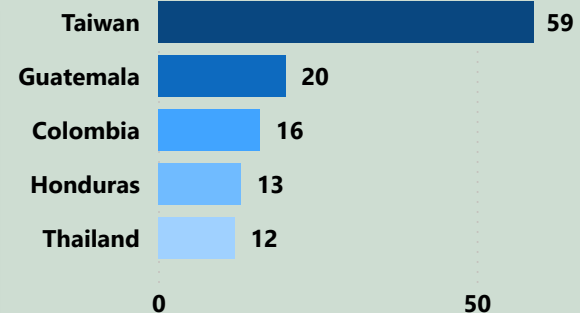
Processing Method

All

Total Cup Points by Grading Months



Top 5 Coffee Producer Country



Coffee Producer Country





Coffee Quality Analysis

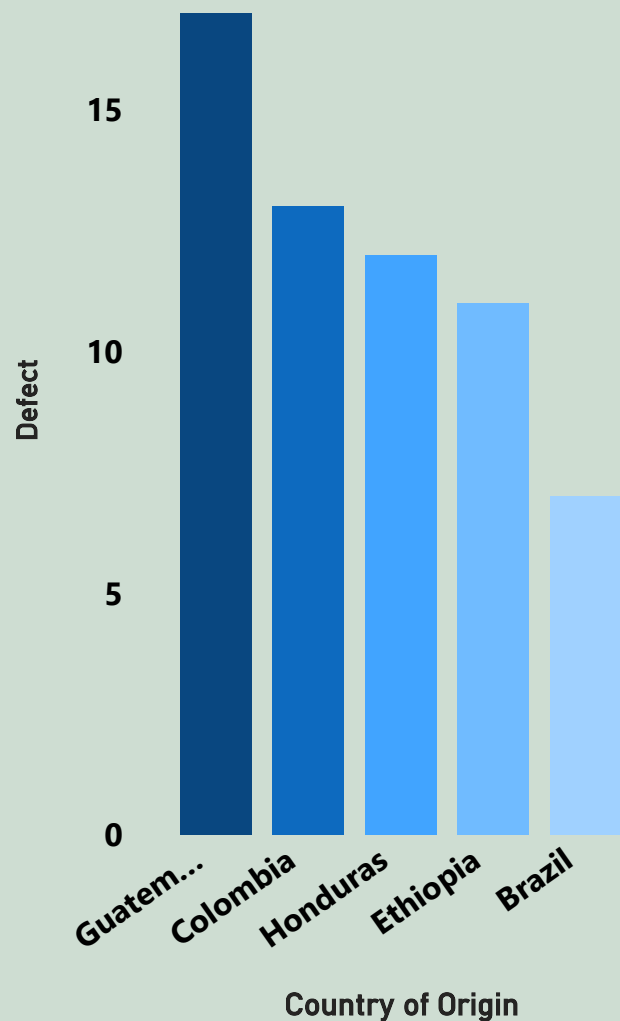


Samples
196

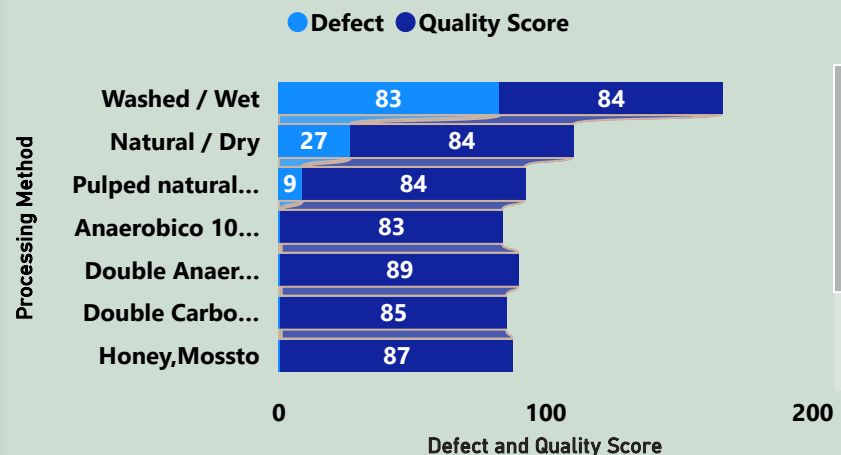
Defects
126

Total Quality Score
0.00 83.73 100

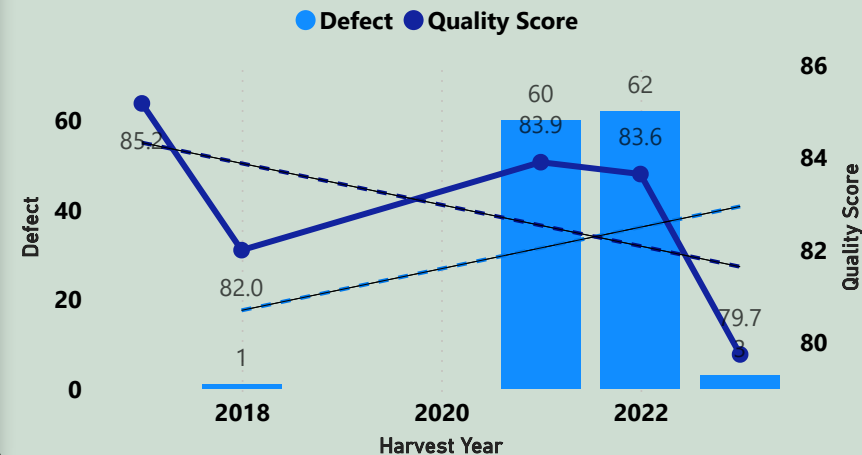
Defects by Country Of Origin



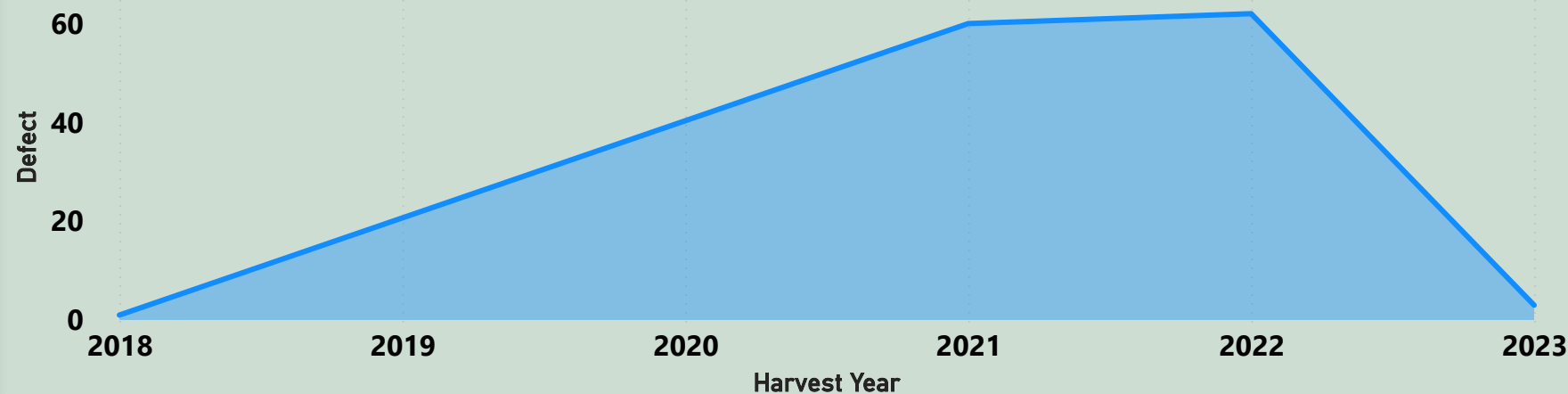
Defect and Quality Score by Processing Method



Defect and Quality Score by Harvest Year



Defect by Harvest Year





Coffee Quality Analysis

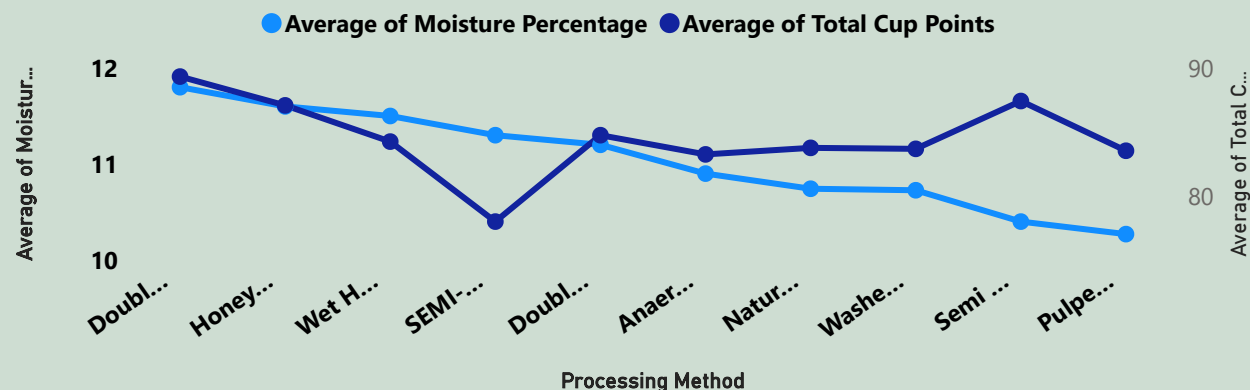


Samples
196

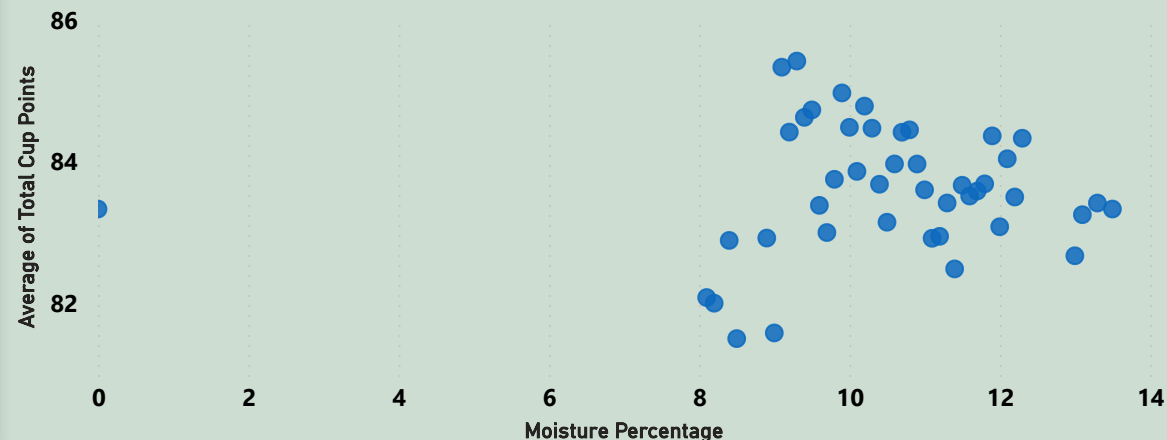
Defects
126

Total Quality Score
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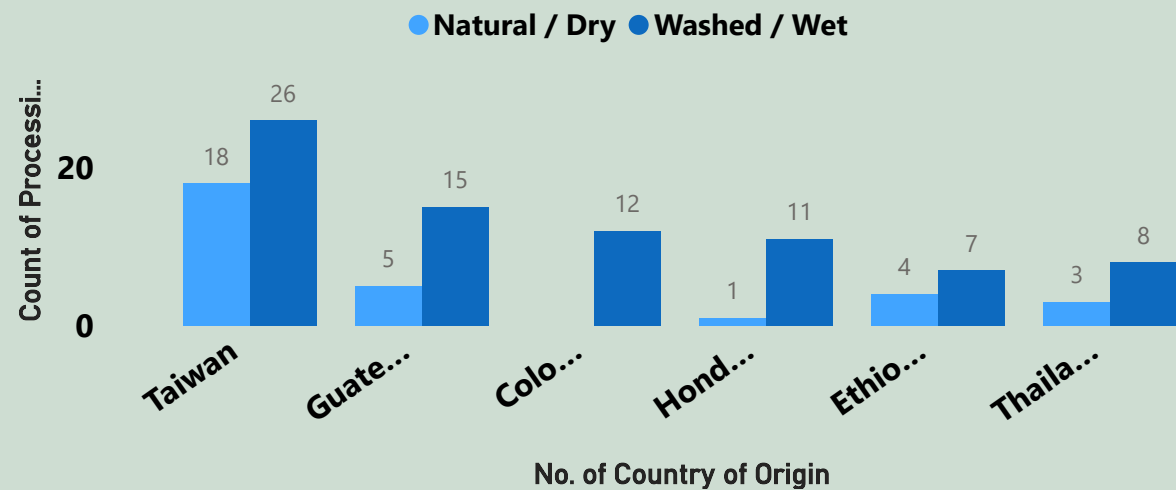
Average of Moisture Percentage and Average of Total Cup Points by Processing Method



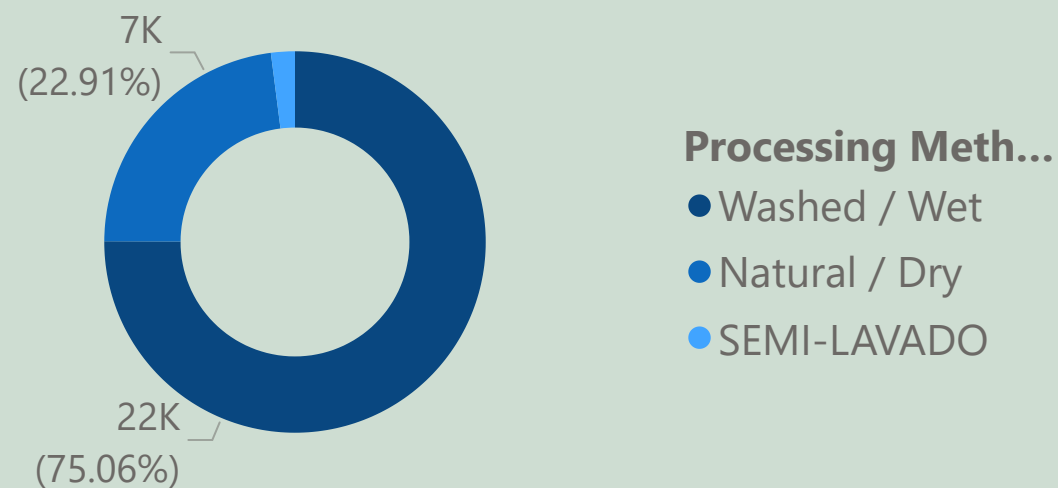
Average of Total Cup Points by Moisture Percentage



Count of Processing Method by Country



Top Processing Method



INSIGHTS:

- The overall coffee quality score (or Total Cup Points) is 83.73 out of 100 based on various sensory evaluations which signify to good coffee quality (80 - 85 score considered as good coffee quality) that leads to -
 1. Good aroma and flavor.
 2. Acceptable balance, body, and acidity.
 3. Mostly clean cup with some minor defects.
 4. Noticeable aftertaste and sweetness.
- All sensory evaluations (coffee quality score) are equals to or greater than 7.5 except one sample, which is considered as good .
- The "Double Anaerobic Washed" processing method has the highest total cup points that is 89.33 , compare to other method .
- "Washed/wet" processing method is most widely used method which are having score more than 80 in most of the cases despite having the maximum defects.
- The country "Colombia" has received the highest total cup points compared to others.
- The harvest year of 2021 has received the maximum total cup points.

INSIGHTS:

- The September months have max quality score occurs compared to other months.
- The country "Brazil" has received the lowest total cup points compared to others which is 78 and processing method used in that is "Semi- Lavado ".
- Most of the samples 's moisture level is within the ideal range (10-12%) and shows good quality scores in aroma, flavor, acidity, and body which leads to good coffee quality.