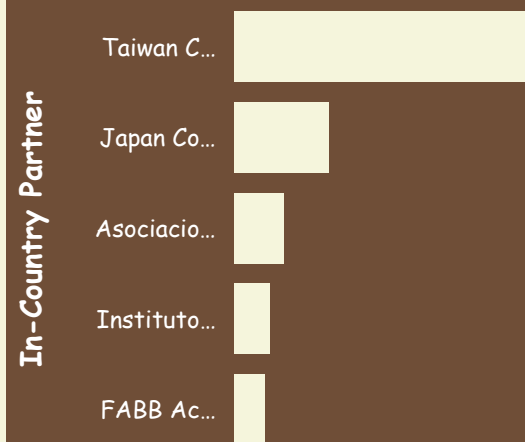
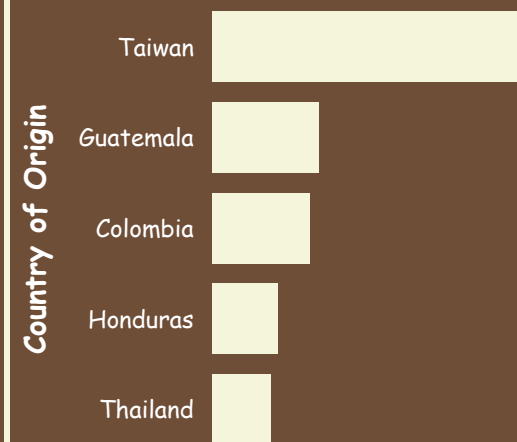


# THE KEY DETERMINANTS OF COFFEE QUALITY AS EVALUATED THROUGH SENSORY ATTRIBUTES SUCH AS AROMA , FLAVOR , ACIDITY ETC.

Aroma by In-Country Partner



Aroma by Country of Origin



**7.72**  
Avg\_Aroma

**7.74**  
Avg\_Flavor

**7.69**  
Avg\_Acidity

**7.68**  
Avg\_Overall

**10.00**  
Avg\_Sweetness

**9.99**  
Avg\_Uniformity

Processing Method	Avg_Acidity	Avg_Aftertaste	Avg_Aroma	Avg_Balance	Avg_Defects	Avg_Flavor	Avg_Sweetness	Avg_Uniformity	Avg_Body	Avg_Total Cup Points
Double Anaerobic Washed	8.58	8.42	8.58	8.42	0.00	8.50	10.00	10.00	8.25	89.33
Honey,Mossto	8.25	8.08	8.33	7.92	0.00	8.33	10.00	10.00	7.92	87.08
Semi Washed	8.17	8.08	8.33	8.17	0.00	8.42	10.00	10.00	7.92	87.42
Double Carbonic Maceration / Natural	7.92	7.75	7.83	7.83	0.00	7.92	10.00	10.00	7.67	84.75
Wet Hulling	7.83	7.83	7.67	7.75	0.00	7.67	10.00	10.00	7.67	84.25
Unknown	7.87	7.68	7.87	7.73	0.00	7.83	10.00	10.00	7.65	84.42
Washed / Wet	7.68	7.58	7.71	7.64	0.00	7.73	10.00	9.99	7.64	83.65
Natural / Dry	7.68	7.61	7.73	7.64	0.00	7.74	10.00	9.99	7.64	83.70
Pulped natural / honey	7.68	7.61	7.67	7.61	0.00	7.73	10.00	10.00	7.62	83.55
Anaerobico 1000h	7.67	7.58	7.67	7.58	0.00	7.67	10.00	10.00	7.58	83.25
SEMI-LAVADO	6.83	6.67	7.25	6.67	0.00	7.08	10.00	10.00	6.83	78.00

## Correlation

between processing  
methods, origin regions ,  
coffee quality scores

Variety

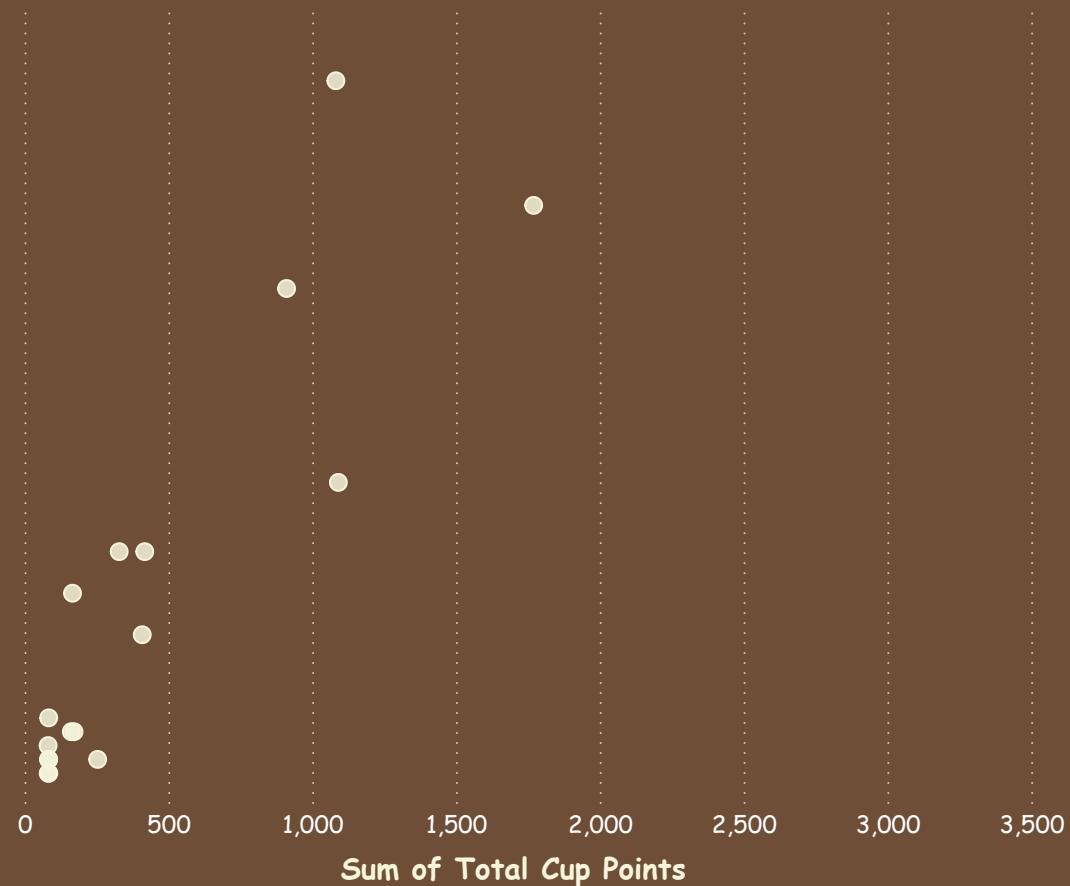
All

Processing Method

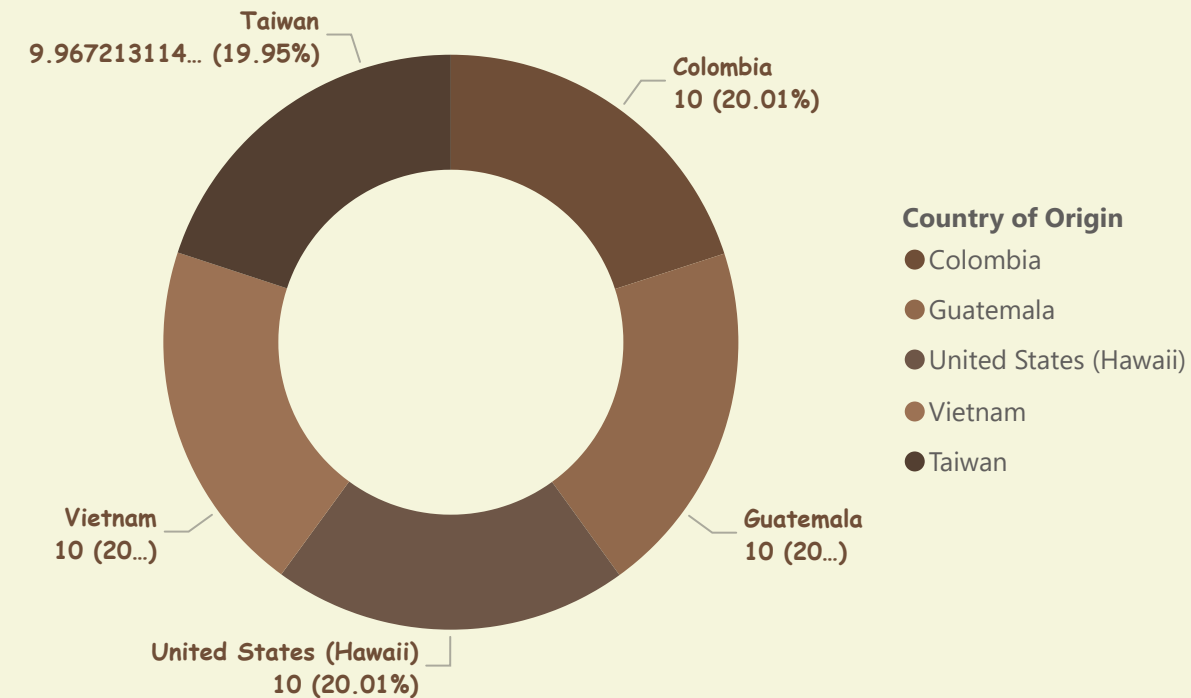
All



Total Cup Points by Country Category Two Defects



Uniformity by Country of Origin



Harvest Year by Country Category defects

● Average of Category One Defects ● Average of Category Two Defects

