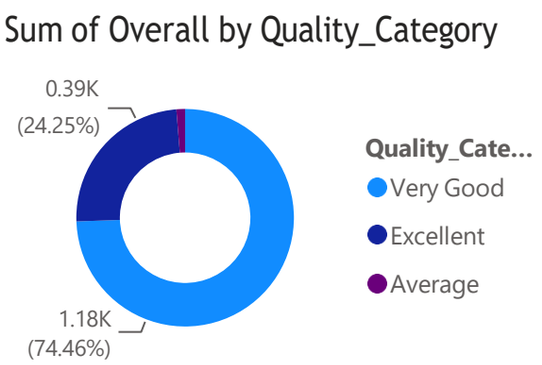
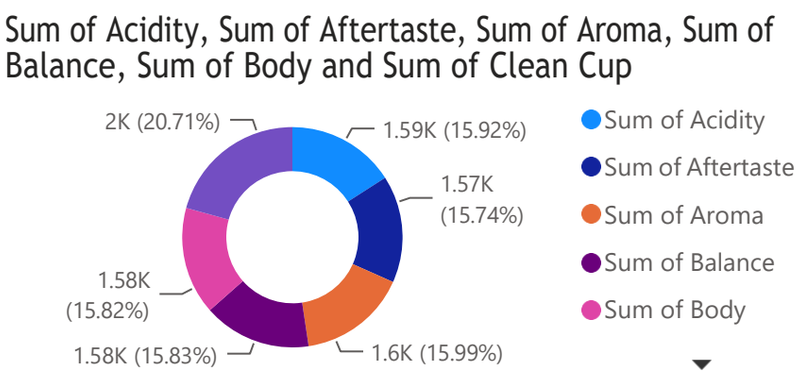
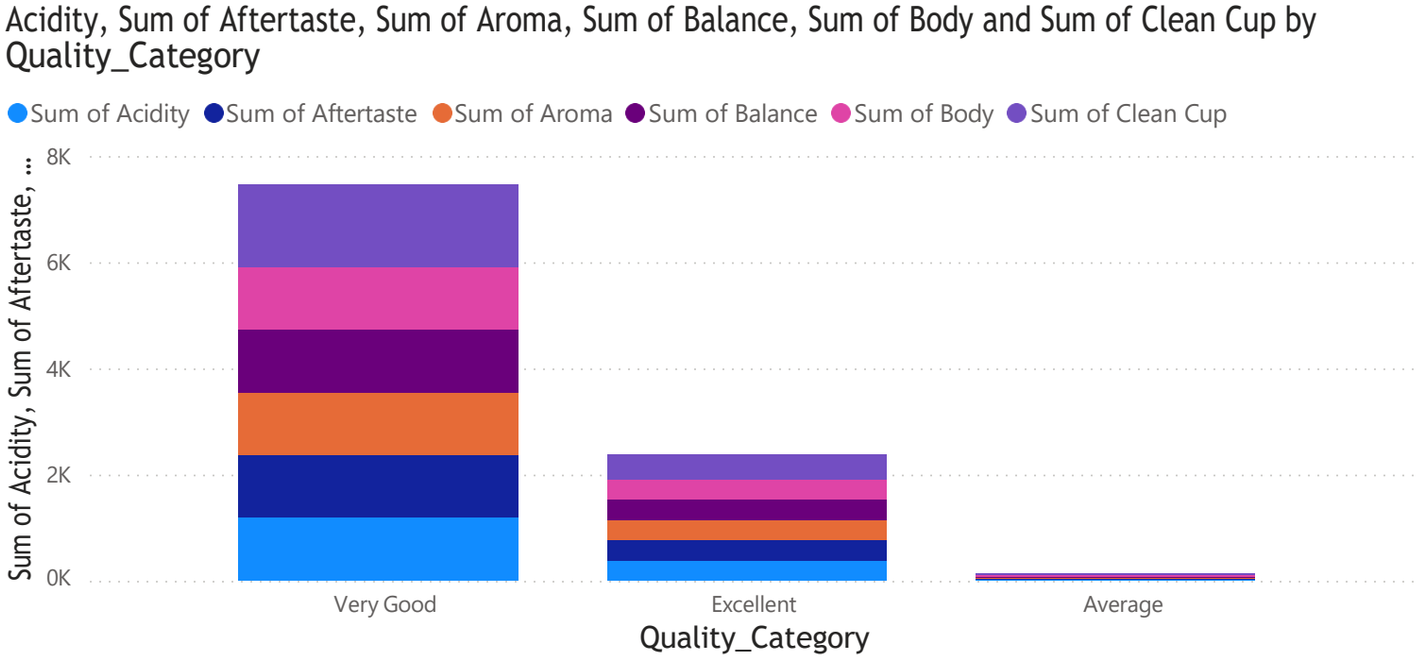
1. What are the key determinants of coffee quality as evaluated through sensory attributes such as aroma, flavor, acidity, etc.?







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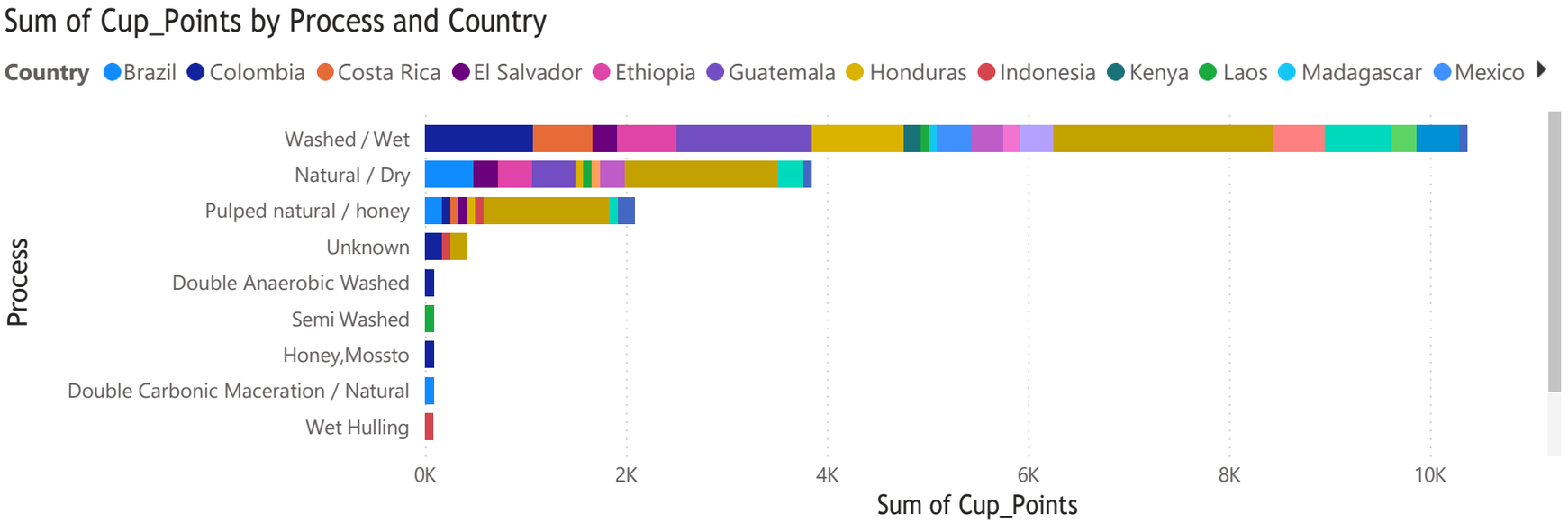
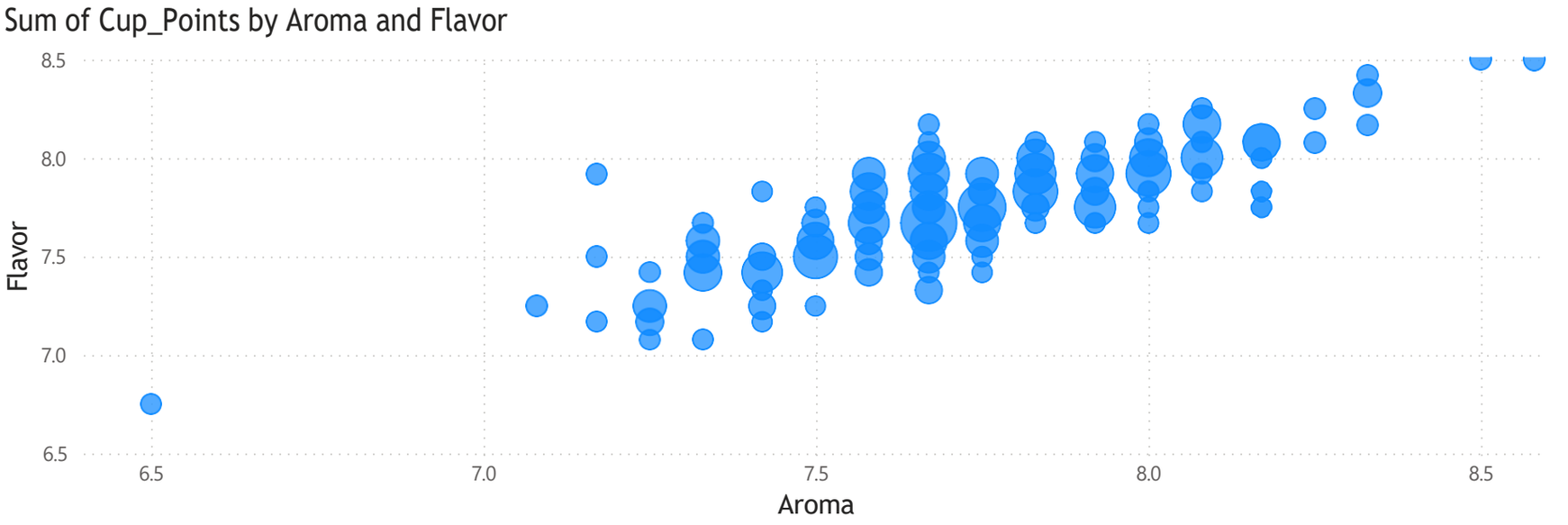
Count of Variety

Country

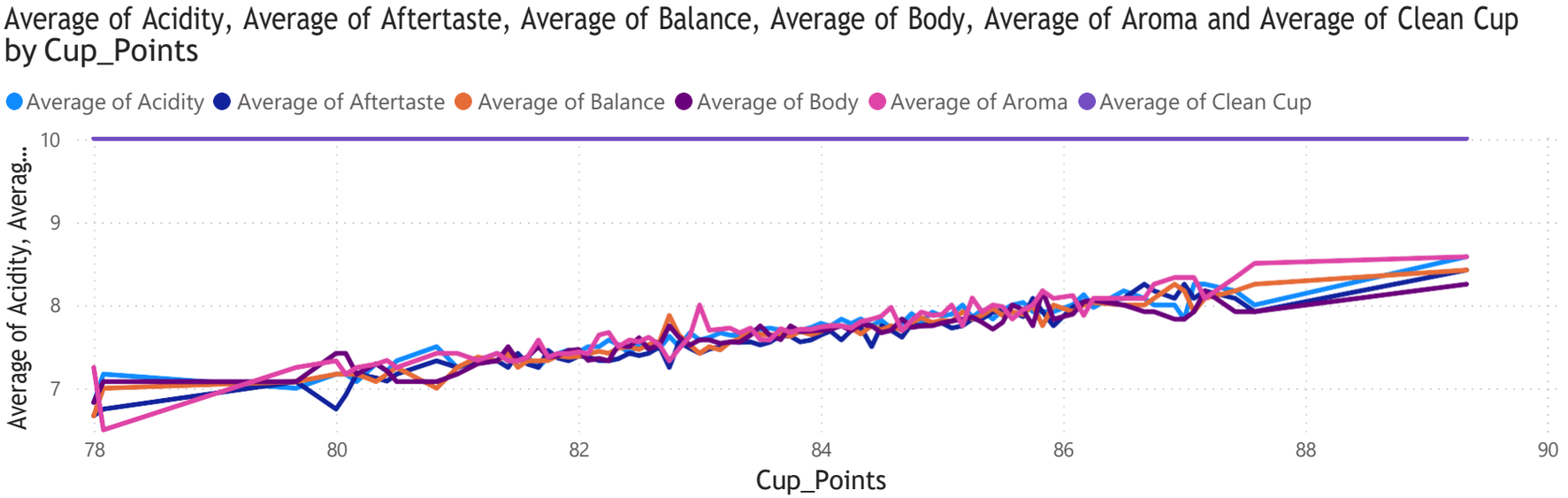
Brazil	Costa Rica	Ethiopia
Colombia	El Salvador	Guatemala

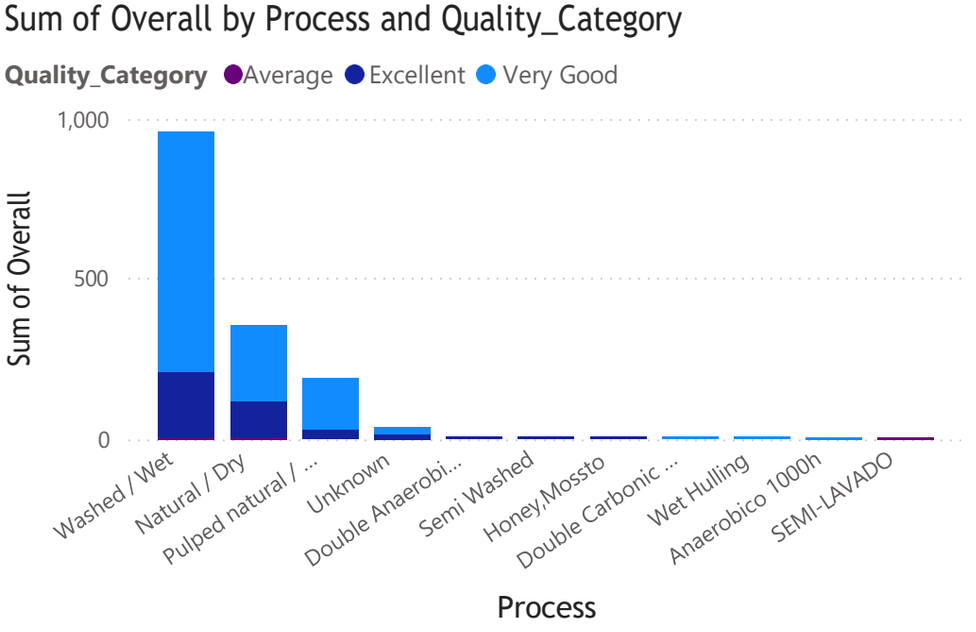
2. Is there a correlation between processing methods, origin regions, and coffee quality scores?





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

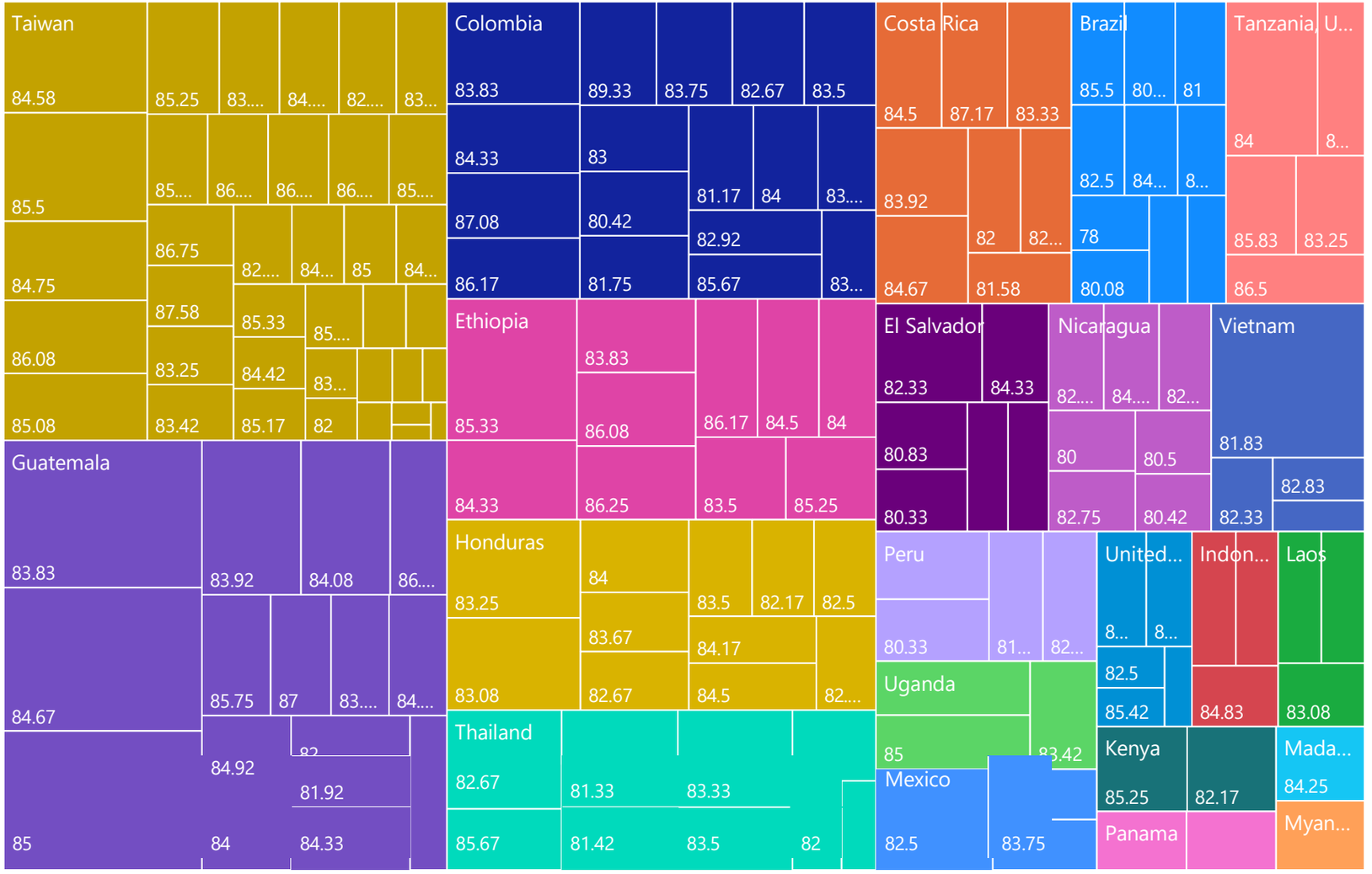




Country	Process	Average of Cup_Points	Average of Total_Defects
Colombia	Double Anaerobic Washed	89.33	3.00
Laos	Semi Washed	87.42	2.00
Colombia	Honey,Mossto	87.08	2.00
Thailand	Pulped natural / honey	85.67	5.00
Ethiopia	Natural / Dry	85.52	2.75
Guatemala	Natural / Dry	84.88	1.40
Indonesia	Unknown	84.83	2.00
Brazil	Double Carbonic Maceration / Natural	84.75	5.00
Taiwan	Natural / Dry	84.75	0.39
Tanzania, United Republic Of	Washed / Wet	84.74	2.17
Colombia	Unknown	84.67	6.00
Ethiopia	Washed / Wet	84.64	5.71
Vietnam	Natural / Dry	84.58	0.00
Total		**83.71**	**2.39**

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

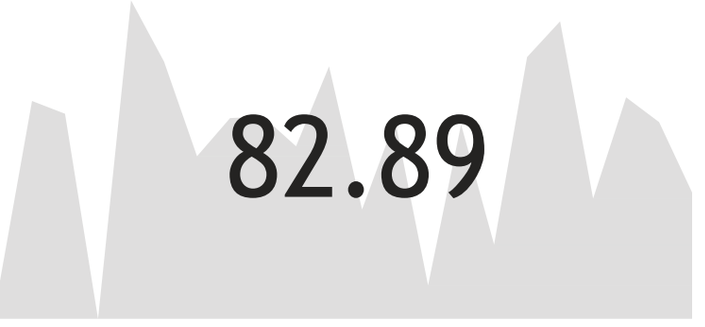
Sum of Altitude_Mean by Country and Cup_Points



Country, Process, Altitude_Mean, Quality_Category

- Brazil
- Colombia
- Costa Rica
- El Salvador
- Ethiopia
- Guatemala
- Honduras
- Indonesia
- Kenya
- Laos
- Madagascar

Average of Cup_Points by Country



Project Title: Coffee Quality Analysis using Power BI

Submitted by: Chirikonda Rohith

Description:
This Power BI project explores factors affecting Arabica coffee quality based on sensory attributes, defect scores, processing methods, and regional origins. The analysis includes interactive dashboards to identify quality trends, explore correlations, and suggest improvements for producers.

Thank you for reviewing my submission. I'm happy to provide clarification or improvements as needed.