smeps
وكالة تنهية المنشــآت الصغيرة و الأصغر Small&MicroEnterprisePromotionService

Specialty Arabica Natural Coffees Cupping Form

Name:			
Date:	Table:	Session:	

Quality Scale											
5.00 - Average	6.00 - Good	7.00 - Very Good	8.00 - Fine	9.00- Outstanding							
5.25	6.25	7.25	8.25	9.25							
5.50	6.50	7.50	8.50	9.50							
5.75	6.75	7.75	8.75	9.75							

Sample #	Roast Level	Score: Fragrance/Aroma	Score: Flavor		Score:		Score:		Score: Mouthfeel		Score:		Sco. Appeal/Uniquenes	
		6 7 8 9 Bro	eak 6 7 8		IIII III III III III III III III III I	ity				exture) ite		ا ا
		55	Flat10 Co Score: Aftertaste	mplex	5 High 5 Ripen		5 High 5	Ŧ	5 Full 5 Smooth	=	Score: Uniform Cups		Scol	'e:
		11111	—	9 /Savory	1 Low 1		1 Low 1	ngeant	1 Thin 1	土	-2		-4 🖽 🖽 🖽	
	Notes:												FINAL SCORE	

Sample #		Score: Fragrance/Aroma	Score: Flavor	Score:	Score:	Score: Mouthfeel	Score:	Score: Appeal/Uniqueness
	Level of Sample	6 7 8 9 Break			Actually 6 7 8 9 frotensity Quality 5 High 5			
			Score: Aftertaste 7 8 1.2 Sh/Aştjing Score: Score:	Ripen 1 Low 1 Closed	Bright	Smooth 1 Thin 1 Rough	Uniform Cups -1 -2	-2 -4 -4
	Notes:							FINAL SCORE

Sample #	Roast Level	Score: Fragrance/Aroma		Score: Flavor		Score:	Score:		Score: Mouthfeel		Score: Balance		Score. Appeal/Uniqueness	
	of Sample	6 7 8 9	Break	 					6 7 8 9 10 Density Te	exture				9
		55		Score:	mplex	5 High 5	5 High 5	=	5 Full 5 Smooth		Score: Uniform Cups		Score Clean Cups	
		11.	_		9 Savory	1 Low 1 Closed	 1 Low 1 Dull / pu	ungeant	1 Thin 1 Rough		│ ⁻ ² Ш Ш Ш Ш	IЦ	⁻⁴ LJ LJ LJ L	لال
	Notes:												FINAL SCORE	

