**Coffee Quality Analysis** 

**Processing Method Analysis** 

**Origin Region Analysis** 

**Defects Analysis** 

**Variables Influence Coffee Quality** 

# **Exploring Coffee Quality**

## **Key Determinants of Coffee Quality**

Region Country

All 

All

Avg Aroma 7.72

Avg Flavor 7.75

Avg Balnce 7.65

Avg Acidity

7.69 7.64

Avg Body

Avg Aftertaste

7.60

Avg Uniformity

9.99

Avg Sweetness

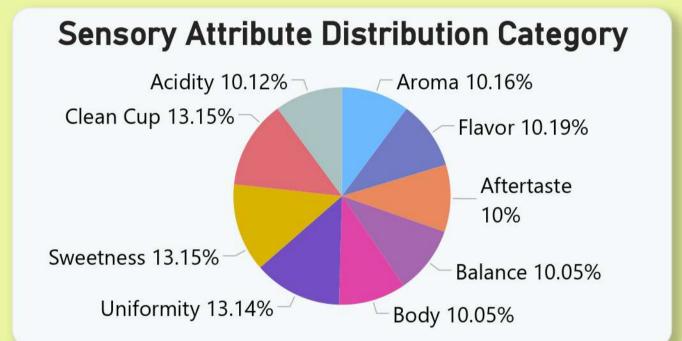
10.00

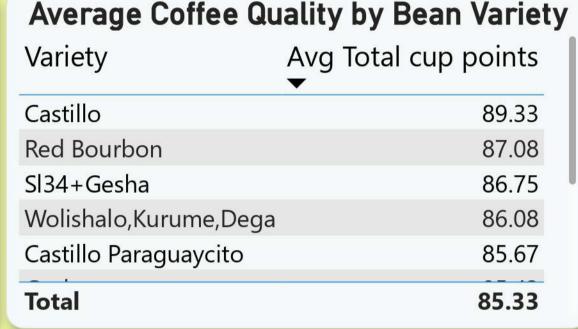
10.00

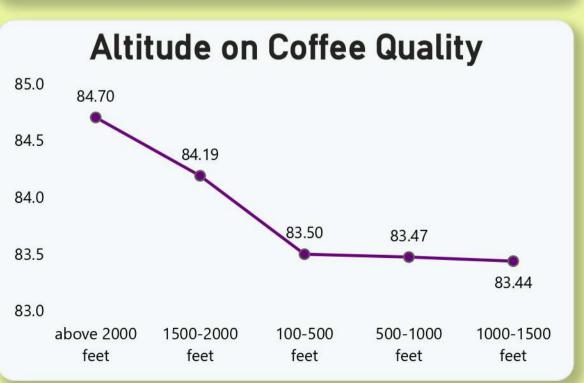
Avg Cleanup

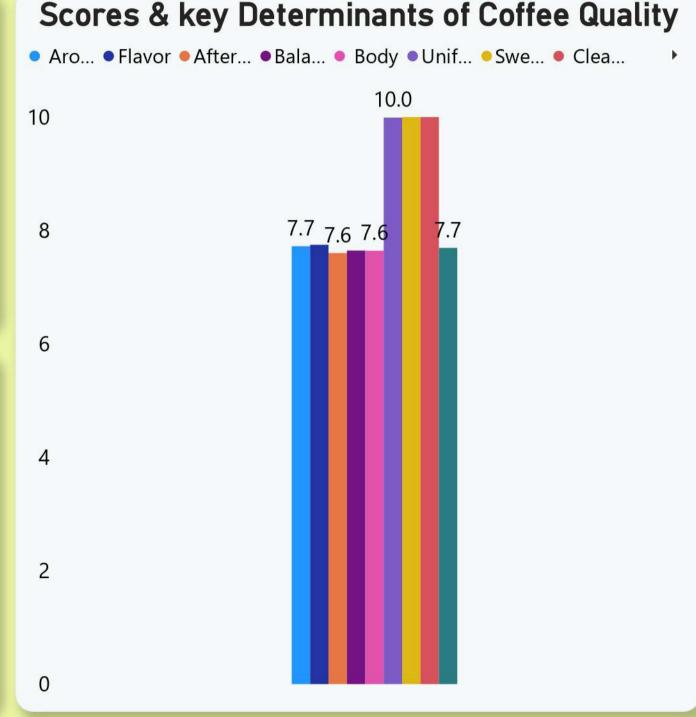
Total cup points

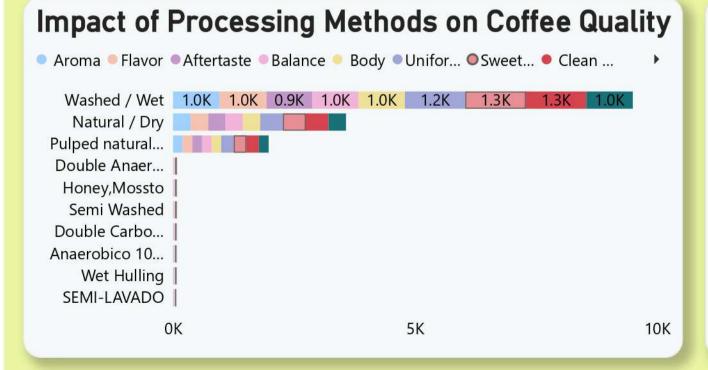
83.72





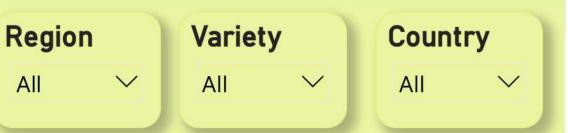


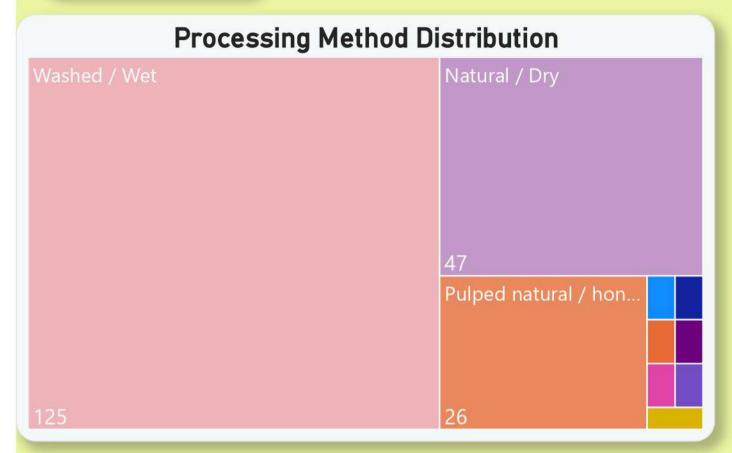


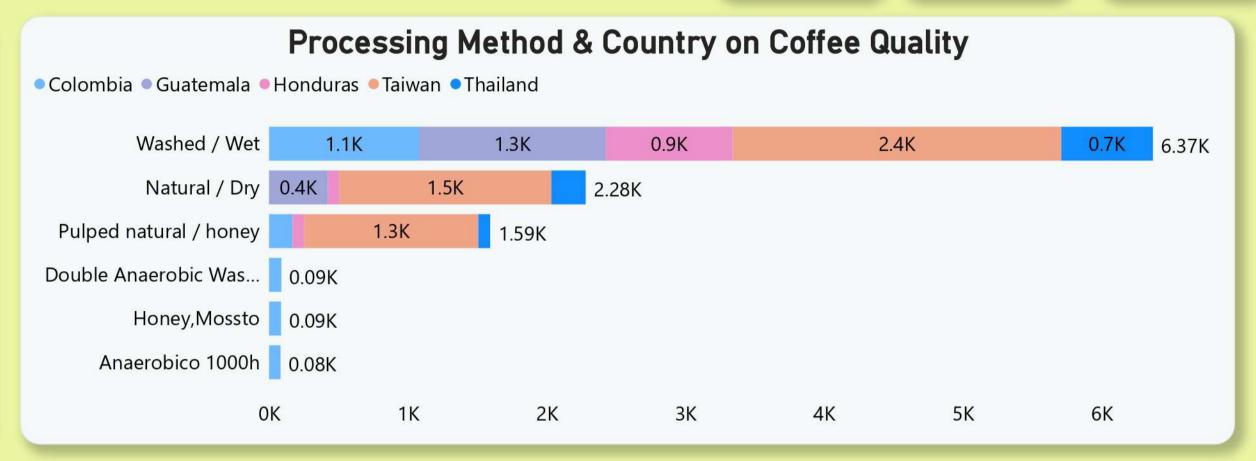


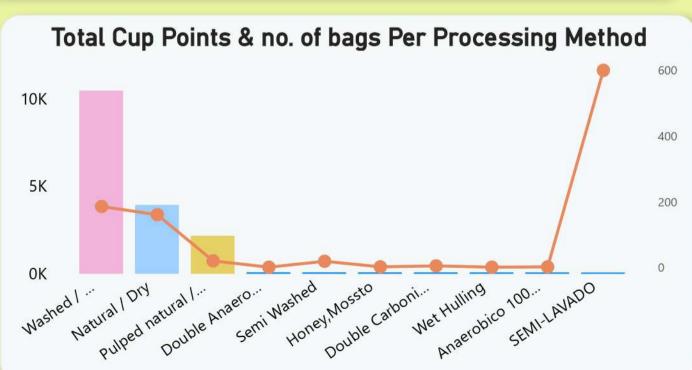
Processing Types 10

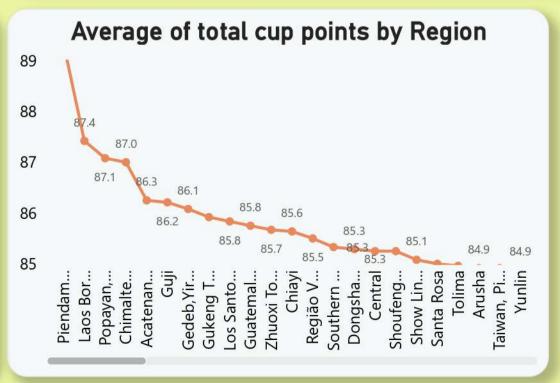
## **Processing Method Analysis**











#### Total Cup Points by Processing Method and Region" **Processing Method Total Cup Points** Region Washed / Wet 576.92 North of Thailand Washed / Wet 514.42 Chiayi Natural / Dry 427.16 Chiayi Pulped natural / honey 418.08 Hsinchu County Washed / Wet 339.58 Yunlin Washed / Wet 334.08 Miaoli County **Total** 4,030.63

Bag Weight 47.1K

Region 113

Country 22

## **Origin Region Analysis**

Variety

**Processing method** 

All

V

### V

#### Coffee-Producing Regions by Altitude & Country

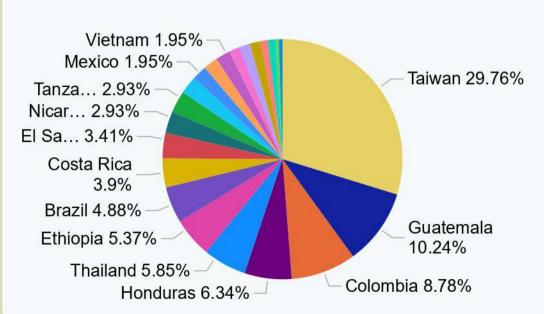
Altitude	Country		Region
139	Taiwan	Hsinchu County	
140	Taiwan	Hsinchu County	
150	Taiwan	Shoufeng Township	
150	Taiwan	Taipei City	
165	Taiwan	Miaoli County	
200	Taiwan	Hsinchu County	
230	Taiwan	Hsinchu County	
250	Taiwan	Hsinchu County	
300	Taiwan	Show Linxia Township	
300	Taiwan	Taipei City	
300	Taiwan	Taoyuan City	
340	Taiwan	Miaoli County	
350	Taiwan	Hsinchu County	
400	Taiwan	Yuli Township	
400	United States (Hawaii)	Ka'u	
435	Taiwan	Taipei City	
460	Taiwan	Miaoli County	
465	Taiwan	Miaoli County	
500	Taiwan	Taoyuan City	

### Coffee Quality Scores Across Countries & Regions

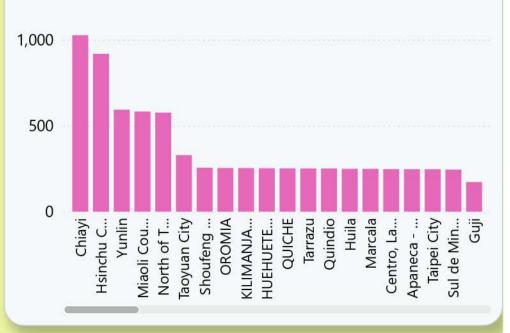
All







### Coffee Production by Region & Altitude



Category One

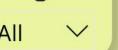
27

**Category Two** 

454

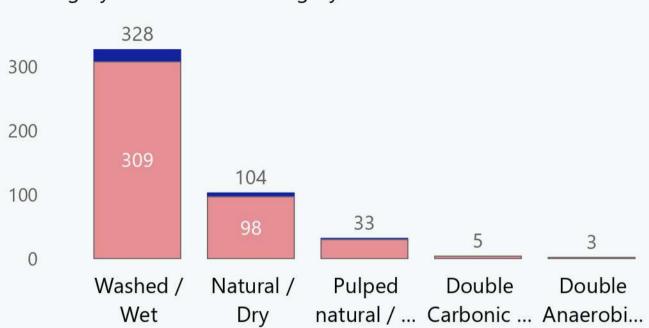
## **Defect Trends & Impact on Coffee Quality**

Country Region All All



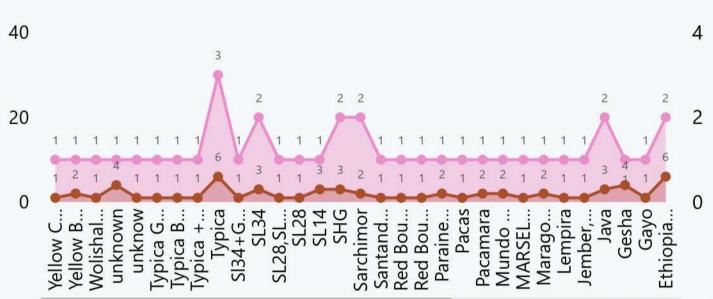
#### Category One & Two Defects by processing Method



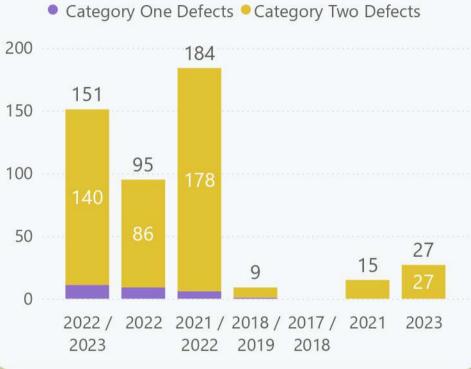


### Category One & Two Defects across Coffee Variety



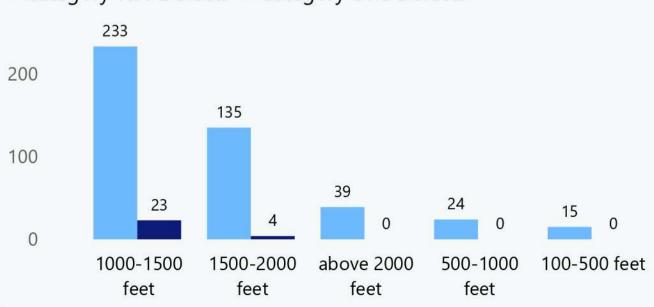


### Category One & Two Defects by Harvest Year Category One Defects Category Two Defects



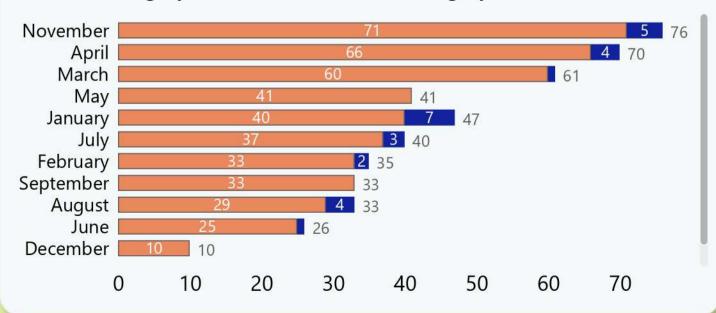
### Category One & Two Defects by Altitude-Range

#### Category Two DefectsCategory One Defects

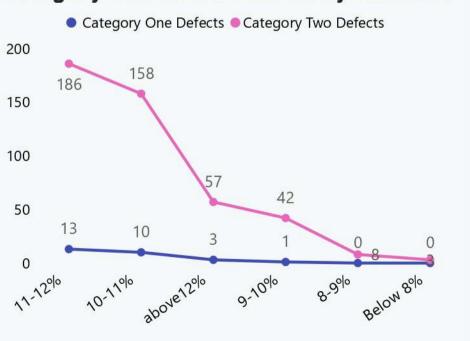


#### Category One & Two Defects by Grading Month

Sum of Category Two Defects
Sum of Category One Defects



#### Category One & two Defects by Moisture



## **Different Variables Influence Total Cup Points**



