

GAYO CUPPERS TEAM

Jalan Takengon - Pondok Baru, Kampung Blang Sentang Simpang Tiga Redelong, Bener Meriah Aceh Indonesia

COFFEE SAMPLE EVALUATION

DATE/NO

11 March 2019 /119-GCT/CR/III/2019

QUANTITY

1 Bag (5.0 Kg)

NAME OF PRODUCT

ADDRESS OF VENDOR

WALLACEA COFFEE - WILD GAYO KOPI LUWAK

MOISTURE

(N.A)

VENDOR

PT.JAFFARINDO INTERNASIONAL INDONESIA

TRIAGE

(N.A)

Office 8 - Jl.Jend.SudirmanKav.52 - 53 SCBD Jakarta Selatan 12190, Indonesia

COLOR ODOR

BLUE / BLUISH / GREEN / GREENISH/ YELLOW / PALE YELLOW / YELLOWISH / BROWNISH (N.A)

AGED / WOODY / STRAWY / FERMENTED / FRUITY / SOURY / MOLDY / CLEAN and FRESS (N.A)

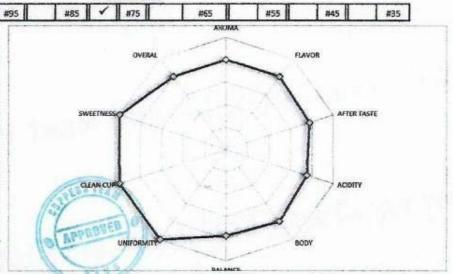
	GRADING				
SCREEN	SC>18+ (7.0 mm)	SC >16+ (6.5 mm)	SC >14+ (5.5 mm)	SC <14 (5.5 mm)	
PERCENTAGE	(N.A)	(N.A)	(N.A)	(N.A)	

DEFECT COUNT

DEFECT CATEGORY	DEFECT FOUND	FULL DEFECT EQUIVALENT	DEFECT POINT
FULL BLACK	(N.A)	i	(N.A)
FULL SOUR	(N.A)	1	(N.A)
DRIED CHERRY/POD	(N.A)	1	(N.A)
FUNGUS DAMAGED	(N.A)	1	(N.A)
FOREIGN MATTER	(N.A)	1	(N.A)
SEVERE INSECT DAMAGE	(N.A)	S	(N.A)
PARTIAL BLACK PARTIAL SOUR	(N.A)	3	(N.A)
	(N.A)	3	(N.A)
PARCHEMENT/PERGAMINO	(N.A)	5	(N.A)
FLOATER	(N.A)	5	(N.A)
IMMATURE/UNRIPE	(N.A)	5	(N.A)
WITHRED	(N.A)	5	(N.A)
SHELL	(N.A)	5	(N.A)
BROKEN/CHIPPED/CUT	(N.A)	5	(N.A)
HULL/HUSK	(N.A)	5	(N.A)
SLIGHT INSECT DAMAGE	(N.A)	10	(N.A)
. TOTAL DEFECT POINT			(N.A)

CUPPING

ROAST LEVEL	
AROMA	8.00
FLAVOR	8.60
AFTER TASTE	7.75
ACIDITY	7.50
BODY	8.00
BALANCE	7.75
UNIFORMITY	10.00
CLEAN CUP	10.00
SWEETNESS	10.00
OVERAL	8.00
TOTAL SCORE	85.00
DEFECT	
FAULT	0
TAINT	0
FINAL SCORE	85.00



CUPPING NOTES

FRAG/AROMA Herby grassy, spicy, choco powder, sl.earthy, fishy animals like, sweet potato, toasty, creamy, brown sugar, dry leaf brown tea like FLAVOR: Choco, toasty, outty, herby, grassy, fishy animals like, sl.earthy, spicy (cinamon, lemon grass), brown sugar, fruity, floral, creamy. dry leaf brown tea like, med to good body, light acidity

CUPPERS: Mahdi Fitra Cahyadi Tubali

STATUS:	1	✓ APPROVED	
-	W	REJECTED	