



Carioba Internacional
Praça Romão Gomes 98
CJ: 182
Cep : 12243-790
São José dos Campos, SP
Brasil

Hamburg, November 2020

Technical Cupping Report

Order: Sample roasting, cupping, descriptive sensory evaluation

Cupping standard: 6g / 100 ml of bottled, still water (Vittel), medium to coarse ground, 10 cups

Quality: Brasil natural Arabica, Sul de Minas, NY 2/3, Screen 17/18, strictly soft, fine cup, crop 2020

Cup Quality:

- Acidity: Low to medium intensity, slightly greenish
- Body: Medium intensity, tea like
- Flavour: Roasted nuts, milk chocolate, maple, caramel, slightly cereal
- Mouthfeel: Slightly dry
- Cup Uniformity: Homogenous and regular throughout
- Sweetness: Light to medium
- Overall balanced
- Clean Cup: Free of any defects

Comment:

The freshness of the current crop is obviously reflected in the cup due to slightly greenish and cereal / popcorn like tendencies. However, the overall profile is dominated by the typical nuttiness and chocolate notes and free of any off cups. Along with further accurate storing of the green coffee the slight dryness and greenish dash will disappear. The overall profile is balanced and refined.

**Katharina Gerasch Coffee
Consulting**
Alter Wall 69
20457 Hamburg
Deutschland

Hamburger Sparkasse
IBAN: DE79200505501265526085
BIC: HASPDEHHXXX
UST-ID: DE815661658

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Recommendation for the use in the final product:

- As a basis and balance providing component in a filter blend
- Suitable as a medium to dark roasted component providing chocolate and caramel notes in an Espresso blend when using at least 40%.

Katharina Gerasch

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Appendix: This evaluation is subject to the submitted sample material and does not represent a quality guarantee which is only to be provided by the seller

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