TECHNICAL SCORING SHEET: SPECIALTY COLOMBIA - TIMANA

FINCA EL MIRADOR

Date 16/10/2017

MANUEL Caffè

COMPOSITION % ARABIC % ROBUSTA

PRODUCTION SYSTEM VACUUM AND CONTROLLED ATHMOSPHERE

PACKAGING 125 GR. TIN - "EASY OPEN" - PRESERVING AROMA CAF

CARDBOARD GROSS WEIGHT	Kg. 3,00 (24 tins)	CARDBOARD GROSS WEIGHT	Kg. 4,32
PALLET GROSS WEIGHT	Kg. 144	PALLET GROSS WEIGHT	Kg. 207,36

Shelf life (duration from the date of packaging): 18 MONTHS

Cream colour	LIGHT		GOLDEN		NUTTY	VEERING TOWARD RED			DARK	VEERING TOWARD GREY	
Espresso Cup	0	1	2	3	4	5	6	7	8	9	10
						SIGHT					
Texture and consistency of cremc	□	□	□	□	□	□	□	□	□	□	□
Persistence of the crema	□	□	□	□	□	□	□	□	□	□	□
						SMELL					
Aroma at the nose	□	□	□	□	□	□	□	□	□	□	□
						TASTE					
Acidity	□	□	□	□	□	□	□	□	□	□	□
Sweetness	□	□	□	□	□	□	□	□	□	□	□
Bitterness	□	□	□	□	□	□	□	□	□	□	□
Balance of flavours	□	□	□	□	□	□	□	□	□	□	□
						TACTILE SENSATION					
Body	□	□	□	□	□	□	□	□	□	□	□
Astringency	□	□	□	□	□	□	□	□	□	□	□
						FLAVOUR FINAL SENSATION					
Aromatic sensations Retronasal olfaction and aftertaste	□	□	□	□	□	□	□	□	□	□	□
Aromas	flowery □		fruity □		citrus fruit □		dried fruit □		vanilla □		walnut □
	chocolaty □		caramel □			toasty □			spicy □		tobacco □
Defects	earthy □		woody □		strawy □		grassy □		unripe □		fermented □
	hidey/leathery □				musty □		chemical □		scorched/smoky □		rancid □
Persistence	□	□	□	□	□	□	□	□	□	□	□
Overall evalutation	□	□	□	□	□	□	□	□	□	□	□