

COFFEE CUPPING COMMITTEE 4th CUPPING SESSION RESULTS									
	DATE:	279/04/2007			LOCATION:		CTL PREMISE	PARTICIPANTS:	5 CUPPERS
									DESCRIPTION / CHARACTERISTICS
SAMPLE	SCORE 1	SCORE 2	SCORE 3	SCORE 4	SCORE 5	TOTAL	SOURCE	GRADE	FRAGRANCE
1	80	77	76.5	78	80	78.3	sable farming	chips	new coffee, chocolate, flat cup, good aroma, slightly nutty fragrance
2	82.5		75	76	83	63.3	sable farming	P/B	malt, sweet when cold, light body, nutty fruity fragrance
3	88	74	79	82	84	81.4	sable farming	AA	malt,crème and some body, pleasant fragrance, acidity
4	80	81	76	78	81.6	79.32	sable farming	P/B	CARBONY, CARMELLY, WOODY (PINE)
5	78	77	75	83	78.9	78.38	Ethiopia coffee 2006 crop		raw nut fragrance, has body, slight over fermentation, stale

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