

## ภาพผนวก

### การวิเคราะห์คุณภาพกาแฟ

#### 1. ตัวอย่าง 1-2 จากแหล่งพันธุ์แม่ลาน้อย (MLN)

Sample No: 1		Green Evaluation:	
Fragrance/Aroma	7.00	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.25		
Body	7.50	Specialty	
Uniformity	10.00	Notes & Recommendations:	
Balance	7.25	-	
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.25		
Defects	0.00		
Totals:	80.75		
80 Points or above: YES			
Aroma and Flavor Notes: berry, chocolate, green apple, basmati rice			

Sample No: 2		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.50	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.25		
Body	7.75	Specialty	
Uniformity	10.00	Notes & Recommendations:	
Balance	7.50		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.50		
Defects	0.00		
Totals:	82.00		
80 Points or above: YES			
Aroma and Flavor Notes: berry, cherry, caramel, dark chocolate, bergamot			

#### Torch Coffee Labs Green Coffee Report

\*All scores are provided by certified Q Graders who cupped the coffee blindly

## 2. ตัวอย่าง 3-4 แหล่งพันธุ์แม่ลาน้อย (MLN)

Sample No: 3		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	
Flavor	7.75	Defects: NONE	
Aftertaste	7.50	Quakers Present: Yes	
Acidity	7.25	None specialty	
Body	7.75	Notes & Recommendations: Suggestion on quakers, farmer should be more carefully on pick up all ripe cherry.	
Uniformity	10.00		
Balance	7.50		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.50		
Defects	0.00		
Totals:	82.75		
80 Points or above: YES			
Aroma and Flavor Notes: flowery, honey, caramel, malt			

  

Sample No: 4		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	
Flavor	7.75	Defects: NONE	
Aftertaste	7.75	Quakers Present: No	
Acidity	7.75	Specialty	
Body	8.00	Notes & Recommendations:	
Uniformity	10.00		
Balance	7.75		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.75		
Defects	0.00		
Totals:	84.25		
80 Points or above: YES			
Aroma and Flavor Notes: mulberry, watermelon, lime, roasted almond			

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## 3. ตัวอย่าง 5-6 แหล่งพันธุ์แม่ลาน้อย (MLN)

Sample No: 5		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	
Flavor	7.75	Defects: NONE	
Aftertaste	7.50	Quakers Present: No	
Acidity	7.75		
Body	8.00	Specialty	
Uniformity	10.00	Notes & Recommendations:	
Balance	7.75		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.75		
Defects	0.00		
Totals:	84.00		
80 Points or above: YES			
Aroma and Flavor Notes: pomelo, lemon, macadamia, chocolate			

Sample No: 6		Green Evaluation:	
Fragrance/Aroma	6.75	Clean	Specialty
Flavor	7.50	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.50	Notes & Recommendations:	
Body	7.75		
Uniformity	10.00		
Balance	7.50		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.50		
Defects	0.00		
Totals:	81.75		
80 Points or above: YES			
Aroma and Flavor Notes: Lemon, green pea, pepper, dark chocolate, corn			

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## 4. ตัวอย่าง 7-8 จากแหล่งพันธุ์วาวี (WW)

Sample No: 7		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	
Flavor	8.00	Defects: NONE	
Aftertaste	7.75	Quakers Present: No	
Acidity	7.75	Specialty	
Body	8.00		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.75		
Clean Cup	10.00		
Sweetness	10.00		
Overall	8.00		
Defects	0.00		
Totals:	84.75		
80 Points or above: YES			
Aroma and Flavor Notes: flowerly, red apple, tomato, peanut			

Sample No: 8		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.25	Quakers Present: Yes	
Acidity	7.00	None specialty	
Body	7.50	Notes & Recommendations: Suggestion on aftertaste , the aftertaste was quite sandy and quality of acidity is not well balance and should control moisture during process.	
Uniformity	10.00		
Balance	7.25		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.25		
Defects	0.00		
Totals:	80.75		
80 Points or above: YES			
Aroma and Flavor Notes: Vinegar, chocolate, cucumber, cedar wood			

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## 5. ตัวอย่าง 9-10 จากแหล่งพันธุ์วาวี (WW)

Sample No: 9		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	
Flavor	7.75	Defects: NONE	
Aftertaste	7.75	Quakers Present: Yes	
Acidity	7.75	None specialty	
Body	8.00	Notes & Recommendations:  Suggestion on quakers, farmer should be more carefully on pick up all ripe cherry.	
Uniformity	10.00		
Balance	7.75		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.75		
Defects	0.00		
Totals:	84.25		
80 Points or above: YES			
Aroma and Flavor Notes: rose tea, tomato, white chocolate, nutty			

Sample No: 10		Green Evaluation:	
Fragrance/Aroma	6.75	Clean	
Flavor	6.50	Defects: NONE	
Aftertaste	6.25	Quakers Present: No	
Acidity	6.50	Specialty	
Body	7.50	Notes & Recommendations: Suggestion on aftertaste, the aftertaste was very dry mouthfeel. The beans received smell of beans sack, should keep in a good condition.	
Uniformity	10.00		
Balance	6.50		
Clean Cup	10.00		
Sweetness	10.00		
Overall	6.75		
Defects	0.00		
Totals:	76.75		
80 Points or above: NO			
Aroma and Flavor Notes: Straw, coffee pulp, earthy, coco			

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6. ตัวอย่าง 11-12 แหล่งพันธุ์ห้วยส้มป่อย (HSP)

Sample No: 11		Green Evaluation:	
Fragrance/Aroma	7.00	Clean	
Flavor	7.00	Defects: NONE	
Aftertaste	6.75	Quakers Present: Yes	
Acidity	6.75	None Specialty	
Body	7.25	Notes & Recommendations: Moisture 13.6% - The moisture is too high and should control drying process because it will given out a bitter taste like Paracetamol.	
Uniformity	8.00		
Balance	6.75		
Clean Cup	8.00		
Sweetness	10.00		
Overall	6.75		
Defects	0.00		
Totals:	74.25		
80 Points or above: No			
Aroma and Flavor Coffee Notes : Green grape, Yellow flower, Chocolate, Pepper, Paracetamol			

  

Sample No: 12		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.50	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.25	Specialty	
Body	7.50	Notes & Recommendations: Moisture 11.8%	
Uniformity	10.00		
Balance	7.25		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.25		
Defects	0.00		
Totals:	81.25		
80 Points or above: Yes			
Aroma and Flavor coffee Notes : Clove, Coriander seed, Malt			

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## 7. ตัวอย่าง 13-14 แหล่งพันธุ์ห้วยส้มป่อย (HSP)

Sample No: 13		Green Evaluation:	
Fragrance/Aroma	7.75	Clean	
Flavor	7.75	Defects: NONE	
Aftertaste	7.50	Quakers Present: No	
Acidity	7.50	Specialty	
Body	7.50		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.50	Moisture 10.2%	
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.50		
Defects	0.00		
Totals:	83.00		
80 Points or above: Yes			
Aroma and Flavor Coffee Notes : Lychee ,Tropical fruit, Apple, Jelly			

Sample No: 14		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	Specialty
Flavor	7.50	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.50		
Body	7.50		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.50	Moisture 10.2%	
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.50		
Defects	0.00		
Totals:	82.25		
80 Points or above: Yes			
Aroma and Flavor coffee Notes : Apricot, Orange, Pomelo, Chocolate, Cucumber			

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8. ตัวอย่าง 15 จากแหล่งพันธุ์ห้วยส้มป่อย (HSP) และตัวอย่าง 16 แหล่งพันธุ์ห้วยน้ำขุ่น (HNK)

Sample No: 15		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	
Flavor	7.50	Defects: NONE	
Aftertaste	7.50	Quakers Present: No	
Acidity	7.25	Specialty	
Body	7.50	Notes & Recommendations: Moisture 10.8%	
Uniformity	10.00		
Balance	7.25		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.50		
Defects	0.00		
Totals:	82.00		
80 Points or above: Yes			
Aroma and Flavor Coffee Notes : Blackcurrant, Grape, Plum			

Sample No: 16		Green Evaluation:	
Fragrance/Aroma	6.75	Clean	
Flavor	6.50	Defects: NONE	
Aftertaste	6.50	Quakers Present: No	
Acidity	6.25	None Specialty	
Body	7.25	Notes & Recommendations: Moisture 10.6%  - Control environment while keeping green beans to reduce the smell of beans bag that can transfer to coffee beans	
Uniformity	10.00		
Balance	6.50		
Clean Cup	8.00		
Sweetness	10.00		
Overall	6.50		
Defects	0.00		
Totals:	74.25		
80 Points or above: No			
Aroma and Flavor coffee Notes : Chocolate, Dark Caramel, Peas, Smell of beans bag			

Torch Coffee Labs Green Coffee Report

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9. ตัวอย่าง 17-18 แหล่งพันธุ์ห้วยน้ำขุน (HNK)

Sample No: 17		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	
Flavor	7.50	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.50	Specialty	
Body	7.50		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.50	Moisture 10.1%	
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.50		
Defects	0.00		
Totals:	82.25		
80 Points or above: Yes			
Aroma and Flavor Coffee Notes : Lime, Peanuts, Bergamot, Caramel			

Sample No: 18		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	Specialty
Flavor	7.50	Defects: NONE	
Aftertaste	7.75	Quakers Present: No	
Acidity	7.75		
Body	7.50		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.50	Moisture 10.3%	
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.50		
Defects	0.00		
Totals:	83.00		
80 Points or above: Yes			
Aroma and Flavor coffee Notes : Pink Guava, Lemon, Grape fruit, Cocoa			

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10. ตัวอย่าง 19 จากแหล่งพันธุ์ห้วยน้ำขุน (HNK)

Sample No: 19		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.75	Defects: NONE	
Aftertaste	7.50	Quakers Present: Yes	
Acidity	7.50	Non Specialty	
Body	7.50	Notes & Recommendations: Moisture 10.4% - Should control the process of picking up cherry to avoid un-ripened beans	
Uniformity	10.00		
Balance	7.50		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.50		
Defects	0.00		
Totals:	82.50		
80 Points or above: Yes			
Aroma and Flavor Coffee Notes : Peanut, Lemon tea, Maple syrup			

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