

ภาพผนวก

คะแนนการวิเคราะห์คุณภาพกาแฟ

1. การแปรรูปแบบเปียก (Wet Process)

Sample No: W 1		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.50	Quakers Present: No	
Acidity	7.25	Specialty	
Body	7.00		
Uniformity	10.00	Notes & Recommendations: - low quality and intensity, means improved fermentation	
Balance	7.25		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.25		
Defects	0.00		
Totals:	81.00		
80 Points or above: YES			
Aroma and Flavor Coffee Notes: Dark Chocolate , Orange , Herb			

Sample No: W 2		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.50	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.25	Specialty	
Body	7.25		
Uniformity	10.00	Notes & Recommendations: - Nice fragrance and flavor just improve picking	
Balance	7.25		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.25		
Defects	0.00		
Totals:	81.00		
80 Points or above: Yes			
Aroma and Flavor coffee Notes : Lemon tea, White Chocolate, Rasin			

Torch Coffee Labs Green Coffee Report

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

1. การแปรรูปแบบเปียก (Wet Process) ต่อ

Sample No: W 3		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	
Flavor	7.75	Defects: NONE	
Aftertaste	7.75	Quakers Present: No	
Acidity	7.75		
Body	7.75	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 Coffee Notes: Dry Prune, Chocolate			

Sample No: W 4		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.00	Quakers Present: No	
Acidity	7.25		
Body	7.25	Specialty	
Uniformity	10.00	Notes & Recommendations: - Lack of intensity means improved fermentation during processing	
Balance	7.00		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.00		
Defects	0.00		
Totals:	80.25		
80 Points or above: Yes			
Aroma and Flavor coffee Notes : Roasted nut, coco, Dark chocolate			

Sample No: W 5		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.00	Quakers Present: No	
Acidity	7.25		
Body	7.25	Specialty	
Uniformity	10.00	Notes & Recommendations: - Hight intensity of acid just improved during fermentation	
Balance	7.25		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.25		
Defects	0.00		
Totals:	80.50		
80 Points or above: YES			
Aroma and Flavor Coffee Notes: Prune, unripe Banana, Caramel			

1. การแปรรูปแบบเปียก (Wet Process) ต่อ

Sample No: W 6		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.25	Specialty	
Body	7.50		
Uniformity	10.00	Notes & Recommendations: - Good body, just improved fermentation	
Balance	7.25		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.25		
Defects	0.00		
Totals:	81.00		
80 Points or above: Yes			
Aroma and Flavor coffee Notes : Cacao , Black tea, Tobacco			

Sample No: W 7		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.00	Defects: NONE	
Aftertaste	7.00	Quakers Present: No	
Acidity	7.00	Specialty	
Body	7.50		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.00		
Clean Cup	10.00		
Sweetness	10.00	- Need to improved sorting in harvest and fermentation as well	
Overall	7.00		
Defects	0.00		
Totals:	79.75		
80 Points or above: No			
Aroma and Flavor Coffee Notes: coco, Papper, Cinnamon, lime skin			

Sample No: W 8		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.25	Specialty	
Body	7.50		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.25		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.25		
Defects	0.00		
Totals:	81.00		
80 Points or above: Yes			
Aroma and Flavor coffee Notes : Prune, Tobacco, Herb			

1. การแปรรูปแบบเปียก (Wet Process) ต่อ

Sample No: W 9		Green Evaluation:
Fragrance/Aroma	7.25	Clean
Flavor	7.25	Defects: no
Aftertaste	7.00	Quakers Present: yes
Acidity	6.75	Non Specialty
Body	7.50	Notes & Recommendations:
Uniformity	10.00	- need to improve quality coffee and fermentation in harvested
Balance	7.00	
Clean Cup	10.00	
Sweetness	10.00	
Overall	7.00	
Defects	0.00	
Totals:	79.75	
80 Points or above: No		
Aroma and Flavor Coffee Notes: Dry Prune, Pipe tobacco, Medicine		

Sample No: W 10		Green Evaluation:
Fragrance/Aroma	7.25	Clean
Flavor	6.75	Defects: NONE
Aftertaste	7.00	Quakers Present: No
Acidity	6.75	Specialty
Body	7.50	Notes & Recommendations:
Uniformity	10.00	- Bitter when cupping is mean to Improved quality fermentation during processing
Balance	6.75	
Clean Cup	10.00	
Sweetness	10.00	
Overall	6.75	
Defects	0.00	
Totals:	78.75	
80 Points or above: No		
Aroma and Flavor coffee Notes : Pea, Herb, Papper		

Sample No: W 11		Green Evaluation:
Fragrance/Aroma	7.25	Clean
Flavor	7.25	Defects: NONE
Aftertaste	7.50	Quakers Present: No
Acidity	7.25	Specialty
Body	7.50	Notes & Recommendations:
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: Dark Chocolate, coco, peper		

1. การแปรรูปแบบเปียก (Wet Process) ต่อ

Sample No: W 12		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	
Flavor	7.50	Defects: NONE	
Aftertaste	7.50	Quakers Present: No	
Acidity	7.75	Specialty	
Body	7.75		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.50		
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 : Lemon, Basmati rice, Cedar			

Sample No: W 13		Green Evaluation:	
Fragrance /Aroma	7.25	Clean	
Flavor	7.75	Defects: NONE	
Aftertaste	7.75	Quakers Present: No	
Acidity	7.25	Specialty	
Body	7.25		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.75		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.75		
Defects	0.00		
Totals:	82.75		
80 Points or above: YES			
Aroma and Flavor Coffee Notes: Lemon tea, Onion, Apple			

Sample No: W 14		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	
Flavor	7.50	Defects: NONE	
Aftertaste	7.50	Quakers Present: No	
Acidity	7.50	Specialty	
Body	7.50		
Uniformity	10.00	Notes & Recommendations:	
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 : Tea rose, Chocolate, Cucumber			


1. การแปรรูปแบบเปียก (Wet Process) ต่อ

Sample No: W 15		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.00	Quakers Present: yes	
Acidity	7.00	non Specialty	
Body	7.25	Notes & Recommendations: _ improved fermentation during drying	
Uniformity	10.00		
Balance	7.25		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.25		
Defects	0.00		
Totals:	80.25		
80 Points or above: YES			
Aroma and Flavor Coffee Notes: Roasted peanut, Walnut,			

Sample No: W 16		Green Evaluation:	
Fragrance/Aroma	7.75	Clean	
Flavor	7.50	Defects: NONE	
Aftertaste	7.50	Quakers Present: No	
Acidity	7.50	Specialty	
Body	7.75	<div>Notes & Recommendations:</div>	
Uniformity	10.00		
Balance	7.50		
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 : Tea rose, Peach, Apple, nutty			

Sample No: W 17		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.75	Defects: NONE	
Aftertaste	7.75	Quakers Present: No	
Acidity	7.75	Specialty Notes & Recommendations: -	
Body	7.75		
Uniformity	10.00		
Balance	7.75		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.75		
Defects	0.00		
Totals:	83.75		
80 Points or above: YES			
Aroma and Flavor Coffee Notes: Tea rose, lemon, onion			

1. การแปรรูปแบบเปียก (Wet Process) ต่อ

Sample No: W 18		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	
Flavor	7.50	Defects: NONE	
Aftertaste	7.50	Quakers Present: No	
Acidity	7.50	Specialty	
Body	7.50		
Uniformity	10.00	Notes & Recommendations:	
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 : Lemon, Butter, Maple syrup light			

Sample No: W 19		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.00	Quakers Present: No	
Acidity	7.00		
Body	7.75	Specialty	
Uniformity	10.00	Notes & Recommendations:	
Balance	7.25	_ - Lack of intensity means improved fermentation during processing	
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.00		
Defects	0.00		
Totals:	80.50		
80 Points or above: YES			
Aroma and Flavor Coffee Notes: Colve, Garden peas, Cacao			

2. การแปรรูปแบบกึ่งเปียกกึ่งแห้ง (Honey Process)

Sample No: H1		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.00	Defects: NONE	
Aftertaste	7.00	Quakers Present: Yes	
Acidity	7.00	Non Specialty	
Body	7.00		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.00	_ need to improve quality coffee in harvested	
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.00		
Defects	0.00		
Totals:	79.25		
80 Points or above: No			
Aroma and Flavor Coffee Notes: Dark Chocolate, Woody			

Sample No: H2		Green Evaluation:	
Fragrance/Aroma	7.75	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.25	Specialty	
Body	7.50	Notes & Recommendations:	
Uniformity	10.00		
Balance	7.25		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.25		
Defects	0.00		
Totals:	81.50		
80 Points or above: Yes			
Aroma and Flavor coffee Notes :			
Apple, Chocolate, nutty			

Sample No: H3		Green Evaluation:	
Fragrance/Aroma	7.75	Clean	
Flavor	7.75	Defects: NONE	
Aftertaste	7.75	Quakers Present: No	
Acidity	7.75	Specialty	
Body	7.50		
Uniformity	10.00		
Balance	7.75		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.75		
Defects	0.00		
Totals:	84.00	Notes & Recommendations:	
80 Points or above: Yes			
Aroma and Flavor Coffee Notes: Tea rose, Honey, Orange			

2. การแปรรูปแบบกึ่งเปียกกึ่งแห้ง (Honey Process) ต่อ

Sample No: H4		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.25	Specialty	
Body	7.25		
Uniformity	10.00	Notes & Recommendations: - Need more develop and improved sorting and fermentation	
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 coffee Notes : A			

Sample No: H5		Green Evaluation:	
Fragrance/Aroma	7.00	Clean	
Flavor	6.75	Defects: NONE	
Aftertaste	6.75	Quakers Present: Yes	
Acidity	7.25	Non Specialty	
Body	7.25		
Uniformity	10.00	Notes & Recommendations:	
Balance	6.75	- Coffee loss organic material	
Clean Cup	10.00		
Sweetness	10.00		
Overall	6.75		
Defects	0.00		
Totals:	78.50		
80 Points or above: Yes			
Aroma and Flavor Coffee Notes:			
Cacao, Grassy, Tobacco pipe			

Sample No: H6		Green Evaluation:	
Fragrance/Aroma	7.75	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.50	Quakers Present: No	
Acidity	7.50	Specialty	
Body	7.75		
Uniformity	10.00	Notes & Recommendations: - Low of fragrance good in aroma, nice body	
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 coffee Notes : Tea rose, Peach, Lemon, Apple			

2. การแปรรูปแบบกึ่งเปียกกึ่งแห้ง (Honey Process) ต่อ

Sample No: H7		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.00	Quakers Present: No	
Acidity	7.25	Specialty	
Body	7.25		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.25		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.25		
Defects	0.00		
Totals:	80.50		
80 Points or above: Yes		- just improved fermentation	
Aroma and Flavor Coffee Notes:			
Butter, Nutty, Dry jasmine			

Sample No: H8		Green Evaluation:	
Fragrance /Aroma	7.25	Clean	
Flavor	7.75	Defects: NONE	
Aftertaste	7.75	Quakers Present: No	
Acidity	7.75	Specialty	
Body	7.75		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.75		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.75		
Defects	0.00		
Totals:	83.75		
80 Points or above: Yes			
Aroma and Flavor coffee Notes :			
Oolong Tea, Nutty, Butter, Brow sugar			

Sample No: H9		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.00	Defects: NONE	
Aftertaste	7.00	Quakers Present: No	
Acidity	7.00	Specialty	
Body	7.00		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.00		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.00		
Defects	0.00		
Totals:	79.25		
80 Points or above: No			
Aroma and Flavor Coffee Notes:			
Popcorn, Tea light, Pipe Tobacco			

2. การแปรรูปแบบกึ่งเปียกกึ่งแห้ง (Honey Process) ต่อ

Sample No: H10		Green Evaluation:	
Fragrance/Aroma	6.75	Clean	
Flavor	6.75	Defects: NONE	
Aftertaste	6.75	Quakers Present: No	
Acidity	6.50	Specialty	
Body	7.00		
Uniformity	10.00	Notes & Recommendations: - Need more develop and improved sorting and fermentation	
Balance	6.75		
Clean Cup	10.00		
Sweetness	10.00		
Overall	6.75		
Defects	0.00		
Totals:	77.25		
80 Points or above: No			
Aroma and Flavor coffee Notes : Spicy, Pipe Tobacco, Long soaked tea			

Sample No: H11		Green Evaluation:	
Fragrance/Aroma	7.00	Clean	
Flavor	7.00	Defects: NONE	
Aftertaste	7.00	Quakers Present: No	
Acidity	7.00	Specialty	
Body	7.25		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.00	Coffee loss organic acid	
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.00		
Defects	0.00		
Totals:	79.25		
80 Points or above: NO			
Aroma and Flavor Coffee Notes:			
Onion, aged, hint of apple			

Sample No: H12		Green Evaluation:	
Fragrance/Aroma	7.00	Clean	
Flavor	7.00	Defects: NONE	
Aftertaste	7.00	Quakers Present: No	
Acidity	7.00	Specialty	
Body	7.00		
Uniformity	10.00	Notes & Recommendations: - Need more develop and improved sorting and fermentation	
Balance	7.00		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.00		
Defects	0.00		
Totals:	79.00		
80 Points or above: No			
Aroma and Flavor coffee Notes : Lemon Hint, Pepper, Pipe Tobacco			

2. การแปรรูปแบบกึ่งเปียกกึ่งแห้ง (Honey Process) ต่อ

Sample No: H13		Green Evaluation:	
Fragrance/Aroma	6.75	Clean	
Flavor	6.75	Defects: NONE	
Aftertaste	6.75	Quakers Present: No	
Acidity	6.75	Specialty	
Body	7.00		
Uniformity	10.00	Notes & Recommendations:	
Balance	6.75	Coffee loss organic acid	
Clean Cup	10.00		
Sweetness	10.00		
Overall	6.75		
Defects	0.00		
Totals:	77.50		
80 Points or above: NO			
Aroma and Flavor Coffee Notes:			
Spicy, Clove, Tobacco			

Sample No: H14		Green Evaluation:	
Fragrance/Aroma	7.00	Clean	
Flavor	7.00	Defects: NONE	
Aftertaste	7.00	Quakers Present: No	
Acidity	7.00	Specialty	
Body	7.00		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.00	- Need more develop and improved sorting and fermentation	
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.00		
Defects	0.00		
Totals:	79.00		
80 Points or above; No			
Aroma and Flavor coffee Notes :			
Cacao, Pipe Tobacco, astriange			

Sample No: H 15		Green Evaluation:	
Fragrance/Aroma	6.75	Clean	
Flavor	7.00	Defects: NONE	
Aftertaste	7.00	Quakers Present: Yes	
Acidity	7.25	Non Specialty	
Body	7.25		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.00	- Coffee loss organic material & develop more during fermentation	
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.00		
Defects	0.00		
Totals:	79.25		
80 Points or above: NO			
Aroma and Flavor Coffee Notes:			
Nutty, Soy souse, Tea bag			

2. การแปรรูปแบบกึ่งเปียกกึ่งแห้ง (Honey Process) ต่อ

Sample No: H 16		Green Evaluation:	
Fragrance/Aroma	6.75	Clean	
Flavor	7.00	Defects: NONE	
Aftertaste	6.75	Quakers Present: No	
Acidity	7.00	Specialty	
Body	7.25	Notes & Recommendations:	
Uniformity	10.00	- Low of Aroma fragrance but good for body	
Balance	7.00		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.00		
Defects	0.00		
Totals:	78.75		
80 Points or above: Yes			
Aroma and Flavor coffee Notes : Grassy, Hay, Earty			

Sample No: H 17		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.25	Specialty	
Body	7.50	Notes & Recommendations:	
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: Lemon, Tea rose			

Sample No: H 18		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.25	Specialty	
Body	7.00	Notes & Recommendations:	
Uniformity	10.00	- coffee need more shading & develop more	
Balance	7.25		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.25		
Defects	0.00		
Totals:	80.50		
80 Points or above: Yes			
Aroma and Flavor coffee Notes : Lemon, Herb, Spicy			

2. การแปรรูปแบบกึ่งเปียกกึ่งแห้ง (Honey Process) ต่อ

Sample No: H 19		Green Evaluation:	
Fragrance/Aroma	6.75	Clean	
Flavor	6.75	Defects: NONE	
Aftertaste	6.75	Quakers Present: Yes	
Acidity	7.25	Specialty	
Body	7.00	Notes & Recommendations:	
Uniformity	10.00		
Balance	6.75		
Clean Cup	10.00		
Sweetness	10.00		
Overall	6.75		
Defects	0.00		
Totals:	78.00	- Coffee loss organic material & more sour during harvest	
80 Points or above: No			
Aroma and Flavor Coffee Notes: Popcorn, Herb, earty			

3. การแปรรูปแบบแห้ง (Dry Process)

Sample No: D 1		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.00	Defects: Yes	
Aftertaste	7.00	Quakers Present: No	
Acidity	7.00	Not Specialty	
Body	7.25	Notes & Recommendations:	
Uniformity	10.00		
Balance	7.00		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.00		
Defects	0.00		
Totals:	79.50	- Coffee get fermented fruit in Fragrance need more bright flavors as tropical fruit is means improved fermentation	
80 Points or above: No			
Aroma and Flavor Coffee Notes: dry banana, Jack fruit, Brow sugar, Pepper,			

Sample No: D 2		Green Evaluation:	
Fragrance/Aroma	7.75	Clean	
Flavor	7.75	Defects: NONE	
Aftertaste	7.75	Quakers Present: No	
Acidity	7.50	Specialty	
Body	7.50	Notes & Recommendations:	
Uniformity	10.00		
Balance	7.50		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.50		
Defects	0.00		
Totals:	83.25	- Good in fragrance and flavor, clean in aftertaste. Got more body after cooling down. Need more Shading for Coffee tree	
80 Points or above: Yes			
Aroma and Flavor coffee Notes : Lychee, Dry Banana, Chocolate			

3. การแปรรูปแบบแห้ง (Dry Process) ต่อ

Sample No: D 3		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	
Flavor	7.50	Defects: NONE	
Aftertaste	7.50	Quakers Present: No	
Acidity	7.50	Specialty	
Body	7.00	Notes & Recommendations:	
Uniformity	10.00	- Good intensity and taste pleasant, body low need more shade grown	
Balance	7.25		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.25		
Defects	0.00		
Totals:	81.50		
80 Points or above: YES			
Aroma and Flavor Coffee Notes: Strawberry Jam , Dry Jasmine, Jack fruit			

Sample No: D 4		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.25	Specialty	
Body	7.00	Notes & Recommendations:	
Uniformity	10.00	-coffee need more developed and improved sorting and fermentation during processing .	
Balance	7.25		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.25		
Defects	0.00		
Totals:	80.50		
80 Points or above: Yes			
Aroma and Flavor coffee Notes : Dry Prune, Raisin, Chocolate, Black tea			

Sample No: D 5		Green Evaluation:	
Fragrance/Aroma	7.75	Clean	
Flavor	7.75	Defects: NONE	
Aftertaste	7.75	Quakers Present: No	
Acidity	7.75	Specialty	
Body	7.50	Notes & Recommendations:	
Uniformity	10.00	- Good in flavour and mouthfeel	
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 Coffee Notes: Dry Prune, Strawberry, Dark Chocolate			

3. การแปรรูปแบบแห้ง (Dry Process) ต่อ

Sample No: D 6		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	
Flavor	7.75	Defects: NONE	
Aftertaste	7.75	Quakers Present: No	
Acidity	7.75	Specialty	
Body	7.75	Notes & Recommendations:	
Uniformity	10.00		
Balance	7.50	- Good body, sweet clean	
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.50		
Defects	0.00		
Totals:	83.50		
80 Points or above: Yes			
Aroma and Flavor coffee Notes : Passion Fruit, Cacao , Dry Banana			

Sample No: D 7		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.00	Specialty	
Body	7.50	Notes & Recommendations:	
Uniformity	10.00		
Balance	7.25	- Good mouthfeel in first but better in the end is mean need more develop and improved sorting	
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.25		
Defects	0.00		
Totals:	80.75		
80 Points or above: YES			
Aroma and Flavor Coffee Notes: Black tea, herb, chocolate			

Sample No: D 8		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	
Flavor	7.75	Defects: NONE	
Aftertaste	7.75	Quakers Present: No	
Acidity	7.75	Specialty	
Body	7.50	Notes & Recommendations:	
Uniformity	10.00		
Balance	7.75	- Nice of acidity, clean & clear	
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.75		
Defects	0.00		
Totals:	83.75		
80 Points or above: Yes			
Aroma and Flavor coffee Notes : caramel, Vanilla, Chocolate			

3. การแปรรูปแบบแห้ง (Dry Process) ต่อ

Sample No: D 9		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.75	Defects: NONE	
Aftertaste	7.50	Quakers Present: No	
Acidity	7.75	Specialty	
Body	7.75		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.50		
Clean Cup	10.00		
Sweetness	10.00	- Nice quality and intensity of flavors, sandy mouthfill means improved fermentation	
Overall	7.50		
Defects	0.00		
Totals:	83.00		
80 Points or above: YES			
Aroma and Flavor Coffee Notes: Yellow Flower Butter, creamy, white chocolate			

Sample No: D 10		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.75	Defects: NONE	
Aftertaste	7.75	Quakers Present: No	
Acidity	7.50	Specialty	
Body	7.75		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.75		
Clean Cup	10.00		
Sweetness	10.00	- high body creamy mouthfill, full body	
Overall	7.75		
Defects	0.00		
Totals:	83.50		
80 Points or above: Yes			
Aroma and Flavor coffee Notes : Dry prune , coco, lemond			

Sample No: D 11		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.00	Specialty	
Body	7.50		
Uniformity	10.00	Notes & Recommendations:	
Balance	7.00		
Clean Cup	10.00		
Sweetness	10.00	- Lack of quality flavors and intensity of flavors means improved fermentation during processing is needed.	
Overall	7.25		
Defects	0.00		
Totals:	80.50		
80 Points or above: YES			
Aroma and Flavor Coffee Notes: Colve, Black pepper, coco			

3. การแปรรูปแบบแห้ง (Dry Process) ต่อ

Sample No: D 12		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.50	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.25	Specialty	
Body	7.75	Notes & Recommendations:	
Uniformity	10.00		
Balance	7.50	- Bitter End of sip dry is mean to Improved quality fermentation during processing	
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 : Gooseberry, lime peel, brow sugar			

Sample No: D 14		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.00	Defects: NONE	
Aftertaste	7.00	Quakers Present: No	
Acidity	7.00	Not Specialty	
Body	7.00	Notes & Recommendations:	
Uniformity	10.00		
Balance	7.00	- Lack of quality flavors and low intensity of flavors means improved fermentation during processing, low body need for more shead	
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.00		
Defects	0.00		
Totals:	79.25		
80 Points or above: No			
Aroma and Flavor Coffee Notes: lemoned, nutty, almon			

Sample No: D 15		Green Evaluation:	
Fragrance/Aroma	7.50	Clean	
Flavor	7.50	Defects: NONE	
Aftertaste	7.00	Quakers Present: No	
Acidity	7.00	Specialty	
Body	7.00	Notes & Recommendations:	
Uniformity	10.00		
Balance	7.00	- Nice fragrance, low intensity of flavors flat aftertaste. Just Improved sorting in harvest, fermentation during processing is needed.	
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.00		
Defects	0.00		
Totals:	80.00		
80 Points or above: Yes			
Aroma and Flavor coffee Notes : raisin, dark cho, nutty			

3. การแปรรูปแบบแห้ง (Dry Process) ต่อ

Sample No: D 16		Green Evaluation:	
Fragrance/Aroma	7.00	Clean	
Flavor	7.75	Defects: NONE	
Aftertaste	7.50	Quakers Present: No	
Acidity	7.50	Specialty	
Body	7.25		
Uniformity	10.00	Notes & Recommendations: - need to improve quality coffee in harvested	
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 Coffee Notes: coco, gooseberry, green pea			

Sample No: D 17		Green Evaluation:	
Fragrance/Aroma	7.00	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.25	Specialty	
Body	7.50		
Uniformity	10.00	Notes & Recommendations: - Improved quality fermentation during processing	
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 coffee Notes : Dark chocolate, gooseberry, pomelo skin			

Sample No: D 18		Green Evaluation:	
Fragrance/Aroma	7.25	Clean	
Flavor	7.25	Defects: NONE	
Aftertaste	7.25	Quakers Present: No	
Acidity	7.00	Specialty	
Body	7.25		
Uniformity	10.00	Notes & Recommendations: - Taste of acidity to sharp . Control fermentation during processing is needed.	
Balance	7.25		
Clean Cup	10.00		
Sweetness	10.00		
Overall	7.25		
Defects	0.00		
Totals:	80.50		
80 Points or above: YES			
Aroma and Flavor Coffee Notes: straw, Tobacco, coco			

3. การแปรรูปแบบแห้ง (Dry Process) ต่อ

Sample No: D 19		Green Evaluation:	
Fragrance/Aroma	7.00	Not Clean	
Flavor	6.75	Defects: None	
Aftertaste	6.75	Quakers Present: yes	
Acidity	6.50	Not Specialty	
Body	7.00	Notes & Recommendations:	
Uniformity	10.00		
Balance	6.75	- coffee was dry mouthfill, need more develop and improved sorting and control moisture between storage	
Clean Cup	10.00		
Sweetness	10.00		
Overall	6.75		
Defects	0.00		
Totals:	77.50		
80 Points or above: No			
Aroma and Flavor coffee Notes : dark chocolate, pepper, Clove, earthy			

