



OFFICE NATIONAL DU CACAO ET DU CAFE  
NATIONAL COCOA AND COFFEE BOARD

No 047/ONCC-LAB/AR-23

# GREEN COFFEE SENSORY ANALYSIS REPORT

## BULLETIN D'ANALYSE SENSORIELLE DE CAFE VERT

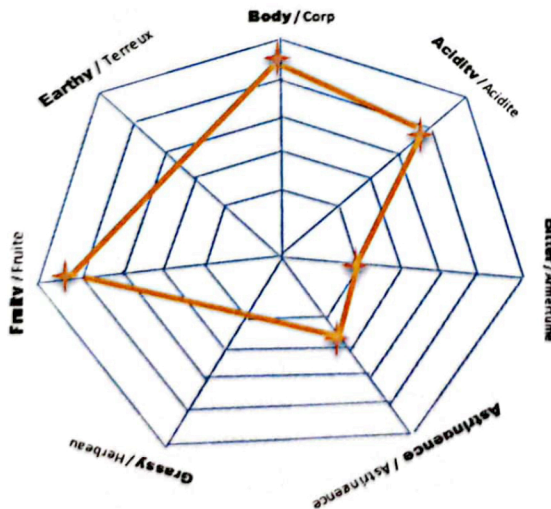
**Requestor/Demandeur:** INTAFRICOFFEE **Origin/Origine:** ELAK OKU **Grade / Grade:** I **Qty/Qte:** ...  
**Sampler / Échantillonneur:** CHARLES **Crop Time / Season:** 2022 / 2023 **Lot Code / Code Lot:** 15920223  
**Sampling Date:** 03/06/2023 **Moisture:** 11.2% **Date of Analysis:** 06/06/2023  
*Date D'échantillonnage Humidité Date D'analyse*

| CATEGORY I / Catégorie I                | TOTAL DEFECTS / Défauts Totaux |
|---|--------------------------------|
| Full Black / Entièrement Noire          | 0.0                            |
| Full Sour / Entièrement Aigre           | 0.0                            |
| Dried Cherry / Cerise                   | 0.0                            |
| Fungus Damaged / Moisie                 | 0.0                            |
| Severe Insect Damaged / Pique Scolytee  | 0.0                            |
| Foreign Matter / Matière Etrangere      | 0.0                            |
| <b>TOTAL CATEGORY / Catégorie Total</b> | <b>0.0</b>                     |

| CATEGORY I / Catégorie I                      | TOTAL DEFECTS / Défauts Totaux |
|---|--------------------------------|
|   | 0.0                            |
| Partial Sour / Partialement Aigre             | 0.0                            |
| Parchment / Parchemin                         | 0.0                            |
| Fungus Damaged / Moisie                       | 0.0                            |
| Floater / Flotteur                            | 0.0                            |
| Immature Unripe / Immature                    | 0.0                            |
| Withered / Flétrie                            | 0.0                            |
| Shell / Coaille                               | 0.0                            |
| Broken Beans / Fèves Cassée                   | 3.0                            |
| Hull Husk / Ecaille Cassée                    | 0.0                            |
| Slight Insect Damaged / Piqué Scolytee legere | 1.0                            |
| <b>TOTAL CATEGORY / Catégorie Total</b>       | <b>3.0</b>                     |

### CUP QUALITY / Qualité a la Tasse

**Roast Level / Niveau de Torrefaction:** L **N° of Quakers:** 0.0



### GENERAL CONCLUSION:

Honey processed GRADE I SPECIALTY Arabica with bright acidity, full body, complex but bold floral notes, red current, city, chocolaty and spicy. Very smooth finish.

**CUP SCORE / NOTE:** 90.50 / 100



Signature / Date: *Charles*  
 08 JUN 2023  
 Nive Ngoni Charles  
 Inspecteur de Produits  
 ASSERMENTER