



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

No: 056/ONCC-LAB/AR-23

GREEN COFFEE SENSORY ANALYSIS REPORT

BULLETIN D'ANALYSE SENSORIELLE DE CAFE VERT

Requestor/Demandeur: INTAFRI COFFEE Origin/Origine: BELO Grade/Grade: I Qty/Qte: _____

Sampler /Échantillonneur: CHARLES Crop Time/Season: 2022/2023 Lot Code / Code Lot: 15920223

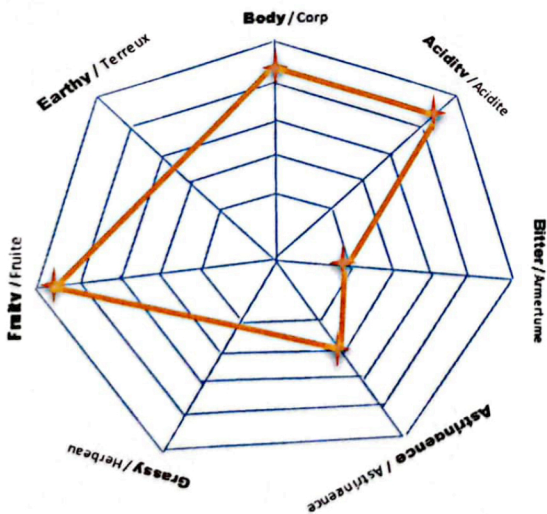
Sampling Date: 03/06/2023 Moisture: 11.8% Date of Analysis: 06/06/2023
Date D'échantillonnage Humidité Date D'analyse

| CATEGORY I / 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 | 1.0 |
| Foreign Matter / Matière Etranger | 0.0 |
| TOTAL CATEGORY / Catégorie Total | 0.0 |

| CATEGORY I / Catégorie I | TOTAL DEFECTS / Défauts Totaux |
|---|--------------------------------|
| Partial Sour / Partialement Aigre | 0.0 |
| Parchment / Parchemin | 0.0 |
| Fungus Damaged / Moisie | 0.0 |
| Floaters / Flotteur | 0.0 |
| Immature Unripe / Immature | 2.0 |
| Withered / Flétrie | 0.0 |
| Shell / Coaille | 2.0 |
| Broken Beans / Fèves Cassée | 2.0 |
| Hull Husk / Ecaille Cassée | 0.0 |
| Slight Insect Damaged / Piqué Scolytee legere | 2.0 |
| TOTAL CATEGORY / Catégorie Total | 8.0 |

CUP QUALITY / Qualité a la Tasse

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



GENERAL CONCLUSION:

Semi washed GRADE I SPECIALTY Arabica. Spicy, chocolaty, smooth, herbal and dark cherry notes, complex but smooth texture with a medium high body. Excellent cup.

CUP SCORE / NOTE: **85.50 / 100**



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