



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

No : 055/ONCC-LAB/AR-23

GREEN COFFEE SENSORY ANALYSIS REPORT

BULLETIN D'ANALYSE SENSORIELLE DE CAFE VERT

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

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

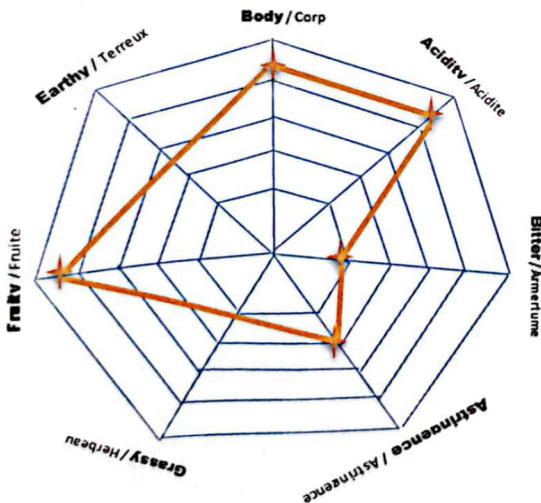
Sampling Date: 03/06/2023 Moisture: 11.0% Date of Analysis: 06/06/2023
Date D'échantillonnage Humidité Date D'analyse

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	0.0
Foreign Matter / Matière Etranger	0.0
TOTAL CATEGORY / Catégorie Total	0.0

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
Floaters / Flotteur	0.0
Immature Unripe / Immature	1.0
Withered / Flétrie	0.0
Shell / Coaille	0.0
Broken Beans / Fèves Cassée	1.0
Hull Husk / Ecaille Cassée	0.0
Slight Insect Damaged / Piqué Scolytee legere	0.0
TOTAL CATEGORY / Catégorie Total	2.0

CUP QUALITY / Qualité a la Tasse

Roast Level / Niveau de Torrefaction: L No of Quakers: 0.0



GENERAL CONCLUSION:

Fully washed GRADE I SPECIALTY Arabica. Good and medium high acidity, smooth with spicy, chocolaty notes; strawberry fruitiness, ginger, apricot and cherry notes with a well-balanced but complex aromatic finish. Exceptional cup

CUP SCORE / NOTE : 89.50 / 100



Signature / Date

08 JUN 2023
Ndiye Ngoni Charles
Inspecteur de Produits
ASSERMENTER