

CUPPING EVALUATION

Received date _____ Sample # _____ Roast date _____

Origin _____ Region / Name _____

Green appearance _____

Vendor _____ Vendor reference # _____

Roast _____ Agron # WB _____ Grade _____

FRAGRANCE/AROMA

1 2 3 4 5 6 7 8 9 10

FLAVOR

1 2 3 4 5 6 7 8 9 10

STRENGTH/INTENSITY

1 2 3 4 5 6 7 8 9 10

SWEETNESS

1 2 3 4 5 6 7 8 9 10

BITTERNESS

1 2 3 4 5 6 7 8 9 10

ACIDITY

1 2 3 4 5 6 7 8 9 10

BODY

1 2 3 4 5 6 7 8 9 10

AFTERTASTE/FINISH

1 2 3 4 5 6 7 8 9 10

BALANCE

1 2 3 4 5 6 7 8 9 10

TERROIR DISTINCTION

1 2 3 4 5 6 7 8 9 10

100-POINT SCALE

COMMENTS

Cupper _____ Date _____