

TECHNICAL REPORT AND SENSORY EVALUATION



1. Technical Report

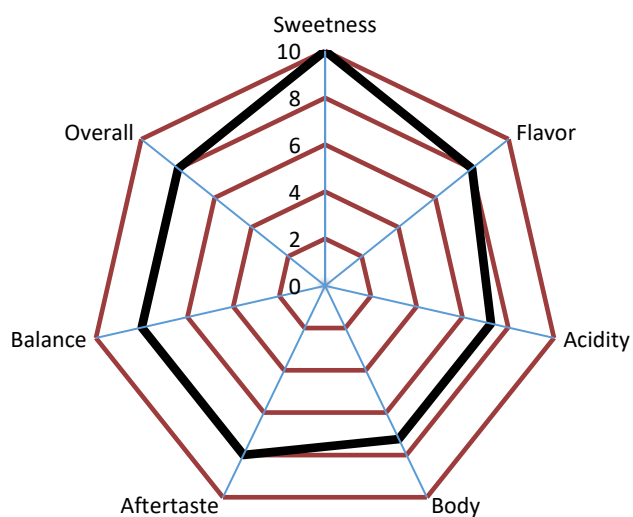
Sample Code:	BVC1	Variety:	PARAISO 2
Farm:	FAZ. JATOBÁ	Bags:	30 SC
Producer:	JOSÉ DOMINGOS	Process:	NATURAL
City:	PEDREGULHO	Crop:	2025/2026
Lot:	LOTE L11	Date:	25/12/2025

2. Aspect :

Type:	2/3	18:	29%	Moka 10:	2%
Defects:	12	17:	30%	Catação:	3%
Color:	ESVERDEADO	16:	36%	Fundo:	0%
Umidify:	11,5	15:	0%		
Aspect:	BOM	14:	0%	Total:	100%
		13:	0%		

3. Sensory Evaluation

Roast Time	08:00
Agtron:	55
Aroma/Fragrancy	8
Uniformity	10
Clean Cup	10
Sweetness	10
Flavor	8
Acidity	7,25
Body	7,25
Aftertaste	8
Balance	8
Overall	8
Final Score	84,5



Observations MEL, LARANJA, BRBIDA LIMPA, CORPO CREMOSO E ACIDEZ CITRICA

Signature