



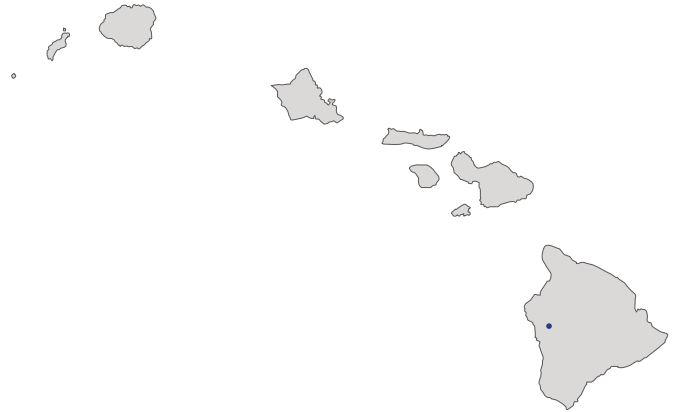
## Sensory Profile

**Coffee Name** Hawaii Kona 18

**Observations** This coffee profile was performed according to the Specialty Coffee Association of America protocols doing the evaluation of 5 cups.

### Informations

<b>Date of analysis</b>	May 28th, 2018
<b>Reception date</b>	May 25th, 2018
<b>Samples</b>	2
<b>Origin</b>	Hawaii
<b>Variety</b>	Typica



Kona District,  
+400m

### Roasting level of the sample

<b>Level</b>	Medium
<b>Agtron</b>	52

### Descriptive sensory analysis

Descriptors	Value
Fragrance/Aroma	9
Flavor	8
Acidity	7
Body	8
Aftertaste	7
Balance	8
Uniformity	9
Clean Cup	9
Sweetness	9
Overall	9

**Total Score** 85

### Comments

Plesant acid profile with a bright array of floral notes and a pleasurable sweetness. Clean Cup and good balance.

