

## Basic Information

Sample Name

**Waisu beans**

Source of Sample

Robert Waisu

Location

Evaluator Name

**Greg**

Date

04/26/2017



# FCCI Evaluation Form

## External Evaluation (Physical Quality)

### Basic attributes (100g)

Bean count

80

Moisture content %

Size (qualitative)

Medium

Detritus % by weight

### External Defects (100g)

Black

Severely moldy

Germinated

Insect damaged

Clumped

Cut

### External Photo



# FCCI Evaluation Form

## Raw bean aroma (Score 0-5)

<u>Positive/Neutral</u>	<u>Defects</u>
Vinegar	Hammy
2	0
Cocoa	Smoky
2	0
Nutty	Musty/Moldy
1	0
Fruity	Putrid/Garbage
1	0
Spicy	Rancid/Cheesy
0	0
Floral	Meaty
1	0
	Animal
	0

## Organoleptic evaluation (Score 0-5)

### Taste

Acidity

3

Astringency

1

Bitterness

0

### Aroma - Positive/Neutral

Cocoa

2

Floral

0

Fresh fruit

2

Nutty

1

Dried fruit

0

Spicy

0

Vegetal

1

Caramel/Malty

0

Herbal

0

Buttery

0

### Aroma - Defective

Hammy

0

Pungent

0

Smoky

0

Sweaty

0

Musty/Moldy

0

Metallic

0

Ammonia

0

Meaty

0

Putrid/Garbage

0

Woody

0

Rancid/Cheesy

0

Animal

0

Medicinal/Phenolic

0

Heated Fat

0

Sulfurous/Rubbery

0

# FCCI Evaluation Form

## Cut Test (100 beans)

<u>Fermentation Level</u>	<u>Defective</u>	<u>Other</u>
Fully brown	Slaty	Blond
Partially brown	Moldy	
Violet	Germinated	
Violet unfissured	Insect damaged	
	Overfermented	

Fermentation Photo

## Overall - Subjective

Overall Score (Score 0-5)

**3.5**

Overall Comments

High acidity (just off drier) but nice fruit and chocolate with some nuttiness!