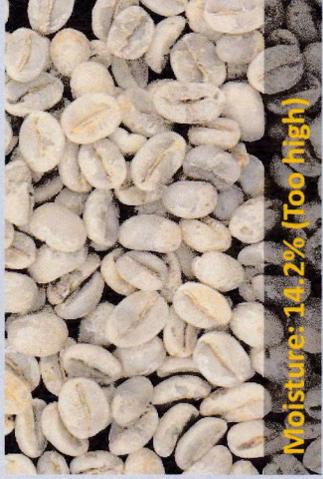
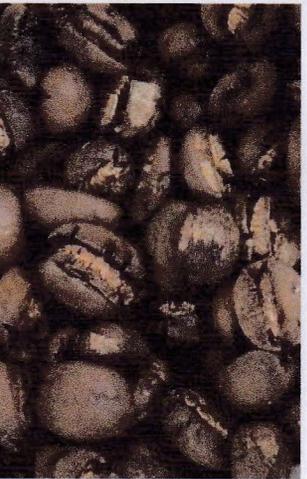
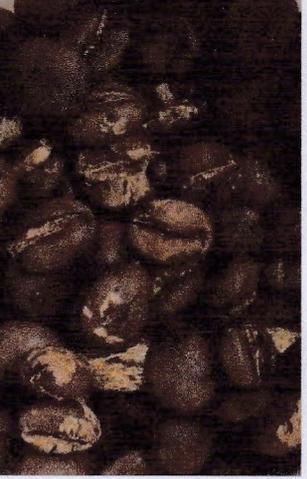
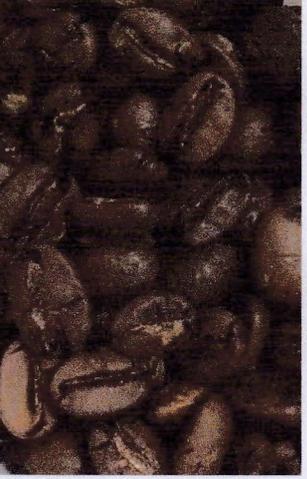


ROTA | Quality assessment

February 3, 2020
UCC Agri-Research Center



Sample	A: As Acodo (Dec 26, 2019)	B: As Acodo (Dec 30, 2019)	C: As Acodo (Jan 03, 2020)
Green Coffee	 <p>Moisture: 10.8% (Adequate)</p>	 <p>Moisture: 10.8% (Adequate)</p>	 <p>Moisture: 14.2% (Too high)</p>
Roasted Coffee			
Cup quality	<p>Compared to last check in 2018, quality level improved. Well-balanced taste, soft acidity and sweetness. However, there were slightly unpleasant flavors and taste such as Chinese medicine-like bitterness and astringent (They're not defect tastes but lower quality). Quality level of three samples were not so different but slightly "C" was lower. Current SCAA cupping score would be around 77-78.</p>		
Comments	<p>Basic quality level was good. To remove the unpleasant flavors and taste, more intense selective picking at harvest is essential. Also, well-managed post-harvest process and separation of defect beans are necessary. By appearance of green coffee, some damages by sucking insects (brown spot) were confirmed. Pest management will be necessary.</p> 		