

Certificate of Origin and Quality Cerrado Mineiro Region Brazil



Cerrado Coffee Growers Federation guarantees the origin and the quality standard of this authentic coffee from the Designation of Origin Cerrado Mineiro Region, described as below:

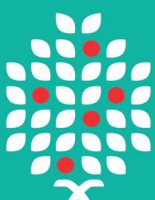
731/20

Name	Marina do Carmo Sant'ana de Carvalho		
Estate	Canta Galo (Lat. -19.699035 / Long. -46.185771)		
Country	Campos Altos	Altitude	1.038,00 - 1.196,00 m.
Bags	4	Crop	2020/2021
Variety	Catuai vermelho IAC - 99	Process	Pulped Natural
Destination	MOSCOW - RUSSIA	Cupping	Specialty Origin
ICO ID Mark	002/419-8/0127		
Remarks	CONCURSO CAMPEÕES EXPOCACCER 2020		

Lot of 4 bags from a total of 6 from Request 731/20

Trace your coffee at cerradomineiro.org/trace

7898328781605189555



Região
do Cerrado
Mineiro



SENSORY EVALUATION REPORT

Issuance Date: 12/11/2020

1. Solicitation Report:

731/20
Lot: 002/419-8/0127

Quantity of Sacks: 4/30Kg
Drying Method: Pulped Natural
Crop: 2020/2021

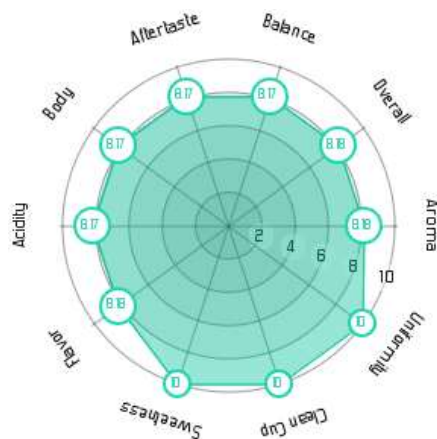
2. Sensory Evaluation - SCAA Cupping Protocols:

Roasting Time: 08:15 minutes

AGTRON: 55

Q Grader 4º Concurso Campeões Expocacer

	Score
Fragrance/aroma	8,18
Uniformity	10,00
Clean Cup	10,00
Sweetness	10,00
Flavor	8,18
Acidity	8,17
Body	8,17
Aftertaste	8,17
Balance	8,17
Overall	8,18
Total Score	87,22
Defects	Cup 0,00 X intens. 0,00 = 0
Final Score	87.22



Fragrance/aroma: Aromatic notes of guarana and lemongrass

Flavor: fruity flavor of açaí and pomegranate with a touch of milk chocolate; honey sweetness

Acidity: lemon citric acidity

Body: liqueur body

Aftertaste: pronounced alcoholic finish

Signature:



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