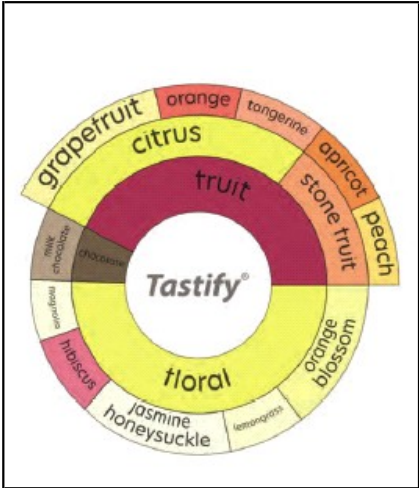


SAMPLE REPORT **P-00- CASTILLO**

Cupped using **Arabica Cupping Form**

Sample Id TS-00843949	Purchase grade
Purchase contract	Sales contract
Crop year	Species Arabica
Reference number	Cupping date 03/02/2026
Country Colombia	Producer Wilton Benitez
Density	Tracking number
Moisture	Process Anaerobic fermentation for 46 hours.
Water activity	Varietals CASTILLO



Total score

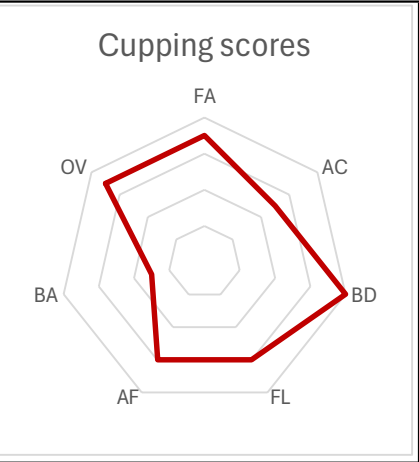
86

The Cup

juicy

clean

soft



Session details

Cupping scores:

Cupper	FA	AC	BD	FL	AF	BA	OV	UN	CL	SW	DE	TS
1	8,25	7,75	8,5	8	8	7,25	8,25	10	10	10	0	86

FA: Fragrance /Aroma - AC: Acidity - BD: Body - FL: Flavor - AF: Aftertaste - BA: Balance - OV: Overall - UN - Uniformity - CL. Clean cup - SW: Sweetness - DE: defects - TS: Total score

Descriptors:

Cocoa nibs/ Sugar cane/ Caramel/ Peach/ Soft