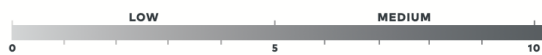
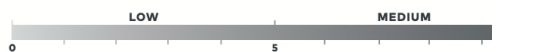
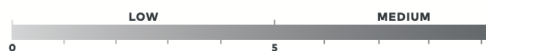


SCORE

81.50



2) KHOUN SAI, LAO PDR

Fragrance
IntensityAroma
IntensityFlavor
IntensityAftertaste
IntensityAcidity
IntensitySweetness
IntensityMouthfeel
IntensityOVERALL
7.31BALANCE
7.50BODY
7.38FRAG/AROMA
7.44FLAVOR
7.38AFTERTASTE
7.25ACIDITY
7.25

EVALUATED BY: ESPRESSO ACADEMIC THAILAND Q-VENUE PROFESSIONAL, SCA PREMIER TRAINING CAMPUS & LAGS CERTIFIED POINT

LEAD BY: NATTAWAT MUANGSIRI CERTIFIED: AST, Q-LECTURER Q-ARABICA, Q-ROBUSTA, Q-PROCESSING

SUPPORTED BY: Q-ARABICA NATCHAYA KITCHAROEN, Q-ARABICA CHAKKAPAT PIWPHONG, Q-ARABICA TACHAPAT MORAPONGCHAI

DATE: 13 MAY 2025, NUMBER OF SESSION: 1 CQI + 2 CVA

DESCRIPTORS #541

This coffee opens with a **bright and expressive profile**, led by **fruity and citrus notes** that bring a refreshing vibrancy to the cup. The **sweetness** is present throughout, layered with nuances of **brown sugar, dried fruit**, and subtle **berry tones** that add depth and complexity. **Sweet acidity** contributes to a lively and balanced structure, supported by a smooth and clean mouthfeel. A touch of **green or vegetative character** appears mid-palate, adding a fresh, raw edge that contrasts with the sweetness. The **aftertaste** is slightly **mouth-drying**, but remains clean and concise. Despite some **sour and nutty undertones**, the coffee maintains a **harmonious flow**, with a **smooth body** and solid integration of all sensory components. Overall, this sample offers a **dynamic sensory experience**, ideal for those who enjoy a combination of **fruit-forward vibrancy** and **structured sweetness**, tied together by a **refined and well-balanced finish**.

PROCESSING / VARIETY WASHED PROCESSING / ARABICA

HARVEST YEAR MARCH 2025

MOISTURE CONTENT 9.90% MEASURED BY OMIX GREEN COFFEE & ROAST COLOR ANALYZER

BULK DENSITY 680 G/L MEASURED BY OMIX GREEN COFFEE & ROAST COLOR ANALYZER

WATER ACTIVITY (AW) 0.671 MEASURED BY OMIX GREEN COFFEE & ROAST COLOR ANALYZER

UNIFORM CUPS	CLEAN CUP	SWEETNESS
10	10	10

Full Black	Full Sour	Dried Cherry/Pod	Fungus Damaged	Foreign Matter	Severe Insect Damage	Partial Black	Partial Sour	Parchment	Floater	Immature/Unripe	Withered	Chalky Beans	Shells	Broken/Chipped/Cut	Hull / Husk	Slight Insect Damage
0	0	0	0	0	0	1	0	0	0	1	0	0	0	29	0	2

ESPRESSO
ACADEMIC
Thailand