

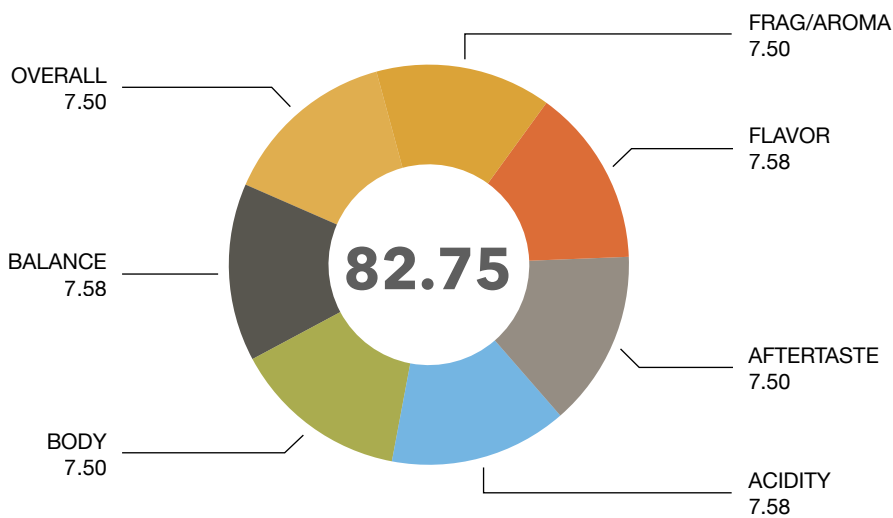


COUNTRY  
**Lao PDR**

SCORE  
**82.75**



## KONEYONG, DAKCHEUNG, SEKONG, LAO PDR



<b>EVALUATED BY:</b> ESPRESSO ACADEMIC THAILAND  Q-VENUE PROFESSIONAL, SCA PREMIER TRAINING CAMPUS & LAGS CERTIFIED POINT  <b>LEAD BY:</b> NATTAWAT MUANGSIRI CERTIFIED: AST, Q-LECTURER Q-ARABICA, Q-ROBUSTA, Q-PROCESSING  <b>SUPPORTED BY:</b> PHONGSATHORN SANPRASERT AST, Q-ARABICA, Q-ROBUSTA  CHAKKAPAT PIWPHONG AST, Q-ARABICA  <b>DATE:</b> 8 MAY 2024  NUMBER OF SESSION ORGANIZED: 2 NUMBER OF SENSORY EVALUATORS: 3
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DESCRIPTORS #289

THE FRAGRANCE AND AROMA ARE FRUITY AND SWEETLY AROMATIC, FEATURING ENTICING HINTS OF TOMATO AND APPLE. THE FLAVOR IS ENHANCED BY NOTES OF LEMON TEA AND SWEET BLACK LEMON TEA, PROVIDING A REFRESHING AND MULTIFACETED EXPERIENCE. THE ACIDITY IS HIGH, GIVING THE COFFEE A VIBRANT AND JUICY CHARACTER. THE BODY IS MEDIUM, OFFERING A BALANCED AND SATISFYING MOUTHFEEL. SUBTLE HINTS OF VANILLA AND CLOVE ADD DEPTH AND COMPLEXITY, WHILE HERBAL AND NUTTY NOTES CONTRIBUTE TO THE OVERALL PROFILE, CREATING A UNIQUE AND ENJOYABLE FLAVOR EXPERIENCE.

THE BALANCE OF THE COFFEE IS WELL-MAINTAINED, WITH THE FRUITY AND SWEET NOTES HARMONIZING PERFECTLY WITH THE HIGH ACIDITY AND NUTTY UNDERTONES. THIS COFFEE'S INTRICATE FLAVOR LAYERS AND VIBRANT PROFILE MAKE IT A DELIGHTFUL AND REFRESHING CUP FOR THOSE WHO ENJOY A LIVELY AND COMPLEX COFFEE EXPERIENCE. THE COMBINATION OF BRIGHT ACIDITY, SWEET AROMATICS, AND COMPLEX UNDERTONES ENSURES A MEMORABLE AND SATISFYING CUP.

PROCESSING / VARIETY WET PROCESSING / ARABICA

HARVEST YEAR MARCH 2024

MOISTURE CONTENT 9.3% MEASURED BY LIGHTTELLS MD-500

BULK DENSITY 798 G/L MEASURED BY LIGHTTELLS MD-500

REPORT

DEFECTS LIKE BROKEN, CHIPPED, AND CUT BEANS CHALLENGE COFFEE QUALITY AND CONSISTENCY. THROUGH CAREFUL HARVESTING, GENTLE PROCESSING, EFFECTIVE PEST CONTROL, PROPER HANDLING AND STORAGE, AND ADVANCED SORTING AND GRADING, THESE DEFECTS CAN BE MINIMIZED. IMPLEMENTING THESE MEASURES WILL ENSURE HIGHER QUALITY COFFEE WITH BETTER FLAVOR PROFILES, AROMAS, AND OVERALL CONSUMER SATISFACTION.



Full Black	Full Sour	Dried Cherry/Pod	Fungus Damaged	Foreign Matter	Severe Insect Damage	UNIFORM CUPS		CLEAN CUP		SWEETNESS	
0	0	0	0	0	0	10		10		10	
Partial Black	Partial Sour	Parchment	Floater	Immature/Unripe	Withered	Chalky Beans	Shells	Broken/Chipped/Cut	Hull / Husk	Slight Insect Damage	
1	0	0	2	2	0	0	5	29	0	2	



ESPRESSO  
ACADEMIC  
Thailand

