COUNTRY	SCORE
Lao PDR	**81.33**

ESPRESSO ACADEMIC

DAKDEN, DAKCHEUNG, SEKONG, LAO PDR

Score breakdown (donut chart, center **81.33**):
- FRAG/AROMA 7.33
- FLAVOR 7.33
- AFTERTASTE 7.17
- ACIDITY 7.25
- BODY 7.42
- BALANCE 7.42
- OVERALL 7.42

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:
PHONGSATHORN SANPRASERT
AST, Q-ARABICA, Q-ROBUSTA

CHAKKAPAT PIWPHONG
AST, Q-ARABICA

DATE: 8 MAY 2024

NUMBER OF SESSION ORGANIZED: 2
NUMBER OF SENSORY EVALUATORS: 3

DESCRIPTORS #613

THE FRAGRANCE AND AROMA ARE INVITING, HIGHLIGHTED BY RICH NUTTY NOTES AND A HINT OF CACAO. THE FLAVOR PROFILE IS LIVELY AND DYNAMIC, FEATURING ROASTED PEANUT AND BRIGHT LEMON. SUBTLE HINTS OF DARK CHOCOLATE ADD A TOUCH OF SWEETNESS AND COMPLEXITY.
THE ACIDITY IS BRIGHT, ENHANCING THE COFFEE'S REFRESHING AND FRUITY CHARACTERISTICS WITH CITRUS, PINEAPPLE, AND STRAWBERRY NOTES. THE BODY IS MEDIUM, PROVIDING A BALANCED AND SATISFYING MOUTHFEEL. THE COFFEE'S BALANCE IS HARMONIOUS, WITH A SWEET AND WELL-INTEGRATED BLEND OF FLAVORS. THIS COFFEE'S VIBRANT ACIDITY AND INTRICATE FLAVOR LAYERS CREATE A REFRESHING AND ENJOYABLE CUP, PERFECT FOR THOSE WHO APPRECIATE A LIVELY AND NUANCED COFFEE EXPERIENCE.

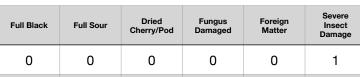|	
PROCESSING / VARIETY	WET PROCESSING / ARABICA
HARVEST YEAR	MARCH 2024
MOISTURE CONTENT	11.2% MEASURED BY LIGHTTELLS MD-500
BULK DENSITY	758 G/L MEASURED BY LIGHTTELLS MD-500

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
0	0	0	0	0	1

UNIFORM CUPS	CLEAN CUP	SWEETNESS
10	10	10

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	1	0	1	7	0	0