



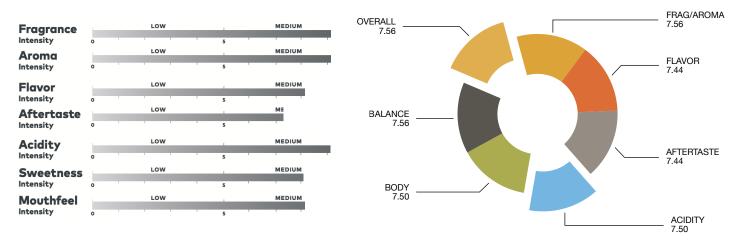


SCORE

82.56



4) DAK RAI, LAO PDR



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: O-ARABICA NATCHAYA KITCHAROEN O-ARABICA CHAKKAPAT PIWPHONG O-ARABICA TACHAPAT MORAPONGCHAI

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

This coffee presents a well-structured and elegant cup, characterized by a blend of non-citrus fruit, citrus zest, and cocoa notes. The flavor is rich yet composed, weaving together layers of brown sugar sweetness, sweet acidity, and subtle hints of green or herbal nuances that add depth and character. The aroma and flavor intensity lean toward floral and fruity, complemented by a soft, silky mouthfeel that enhances the overall drinking experience. Gentle sour-sweet tones and a touch of mouth-drying astringency appear toward the finish, adding tactile contrast without disrupting balance. Despite its structured acidity and light dryness, the coffee maintains a smooth, clean profile, driven by harmonious sweetness and a cocoa-toned base. It's a cup that offers both refinement and complexity, suitable for drinkers seeking a balanced, fruit-forward profile with a touch of elegance.

PROCESSING / VARIETY WASHED PROCESSING / ARABICA

HARVEST YEAR MARCH 2025

DESCRIPTORS #412

MOISTURE CONTENT 11.8% MEASURED BY OMIX GREEN COFFEE & ROAST COLOR ANALYZER

BULK DENSITY 647.8 G/L MEASURED BY OMIX GREEN COFFEE & ROAST COLOR ANALYZER

WATER ACTIVITY (AW) 0.730 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	2	2	0	0	0	0	0	0	0	17	0	0























