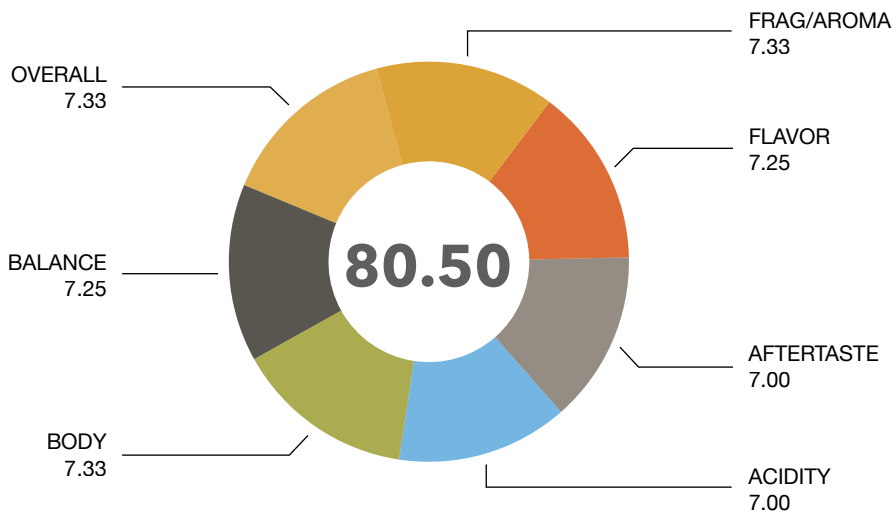


COUNTRY
Lao PDR

SCORE
80.50



DAKDERN, DAKCHEUNG, SEKONG, 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: 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 #432

THE FRAGRANCE AND AROMA ARE RICH AND INVITING, FEATURING WALNUT AND NUTTY NOTES. THE FLAVOR IS SMOOTH AND TEA-LIKE, PROVIDING A REFINED AND DELICATE EXPERIENCE. HINTS OF CACAO AND ALMOND FURTHER ENHANCE THE FLAVOR PROFILE, ADDING DEPTH AND RICHNESS.

THE ACIDITY IS MILD, CONTRIBUTING TO A SMOOTH AND MELLOW CUP THAT IS EASY TO ENJOY. THE BODY IS MEDIUM-LOW, OFFERING A LIGHTER MOUTHFEEL COMPLEMENTED BY A CLEAN AND SWEET AFTERTASTE REMINISCENT OF BROWN SUGAR. THIS FINISH IS ACCENTUATED BY PLEASANT GRAIN AND CINNAMON NOTES, ADDING A TOUCH OF SWEETNESS AND SPICE.

THE COFFEE'S BALANCE IS WELL-MAINTAINED, WITH EACH FLAVOR COMPONENT HARMONIZING TO CREATE A COHESIVE AND ENJOYABLE CUP. DESPITE A MEDIUM-LOW BODY, THE INTRICATE FLAVOR LAYERS AND DISTINCT AFTERTASTE MAKE THIS COFFEE A DELIGHTFUL EXPERIENCE FOR THOSE WHO APPRECIATE SUBTLE COMPLEXITY.

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 SUCH AS BROKEN, CHIPPED, CUT, AND SLIGHT INSECT DAMAGE CHALLENGE COFFEE QUALITY AND CONSISTENCY. HOWEVER, THROUGH IMPROVED HARVESTING TECHNIQUES, GENTLE PROCESSING METHODS, EFFECTIVE PEST CONTROL, PROPER HANDLING AND STORAGE, AND ADVANCED SORTING AND GRADING, THESE ISSUES CAN BE MINIMIZED. IMPLEMENTING THESE MEASURES WILL ENSURE A HIGHER QUALITY COFFEE PRODUCT 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	0
Partial Black	Partial Sour	Parchment	Floater	Immature/Unripe	Withered
1	0	0	2	0	0

UNIFORM CUPS	CLEAN CUP	SWEETNESS
10	10	10

Chalky Beans	Shells	Broken/Chipped/Cut	Hull / Husk	Slight Insect Damage
0	0	61	0	16



ESPRESSO
ACADEMIC
Thailand

