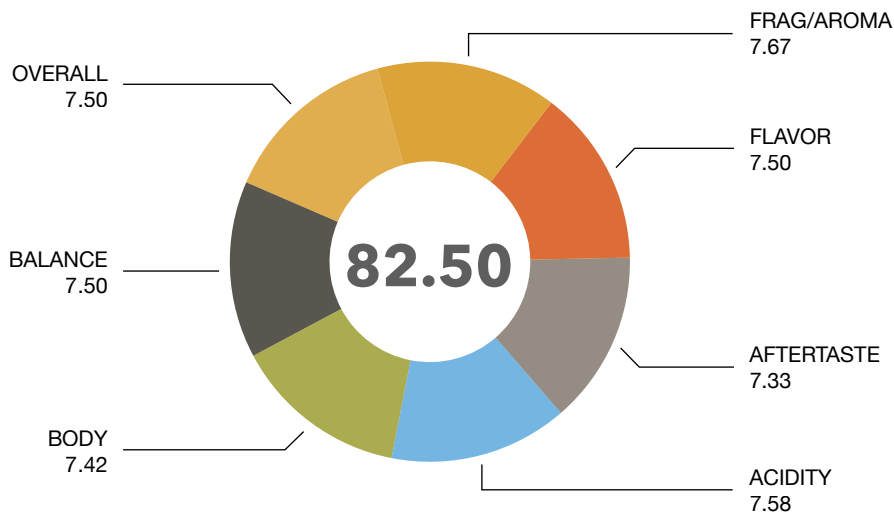


COUNTRY
Lao PDR

SCORE
82.50



DAKRAI, 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 #541

THE FRAGRANCE AND AROMA ARE RICH AND INVITING, FEATURING NUTTY NOTES COMPLEMENTED BY THE WARMTH OF CACAO. THE FLAVOR IS BRIGHT AND LIVELY, WITH NOTICEABLE ACIDITY THAT BRINGS OUT SWEET COCONUT AND PANDAN UNDERTONES. HINTS OF DARK CHOCOLATE ADD DEPTH AND COMPLEXITY TO THE PROFILE.

THE ACIDITY IS BRIGHT, ENHANCING THE COFFEE'S OVERALL VIBRANCY. THE BODY IS MEDIUM-LOW, GIVING THE COFFEE A SMOOTH AND LIGHT MOUTHFEEL. A SWEET BALANCE IS ACHIEVED WITH A JUICY AND CITRUSY CHARACTER, REMINISCENT OF LEMONADE, PROVIDING A REFRESHING AND INVIGORATING EXPERIENCE.

THE AFTERTASTE IS LONG-LASTING, LEAVING A PLEASANT AND LINGERING SWEETNESS THAT CONTINUES TO DELIGHT THE PALATE. THIS COFFEE'S WELL-ROUNDED BALANCE AND INTRICATE FLAVOR LAYERS MAKE IT A TRULY ENJOYABLE CUP FOR THOSE WHO APPRECIATE A BRIGHT AND DYNAMIC COFFEE EXPERIENCE.

PROCESSING / VARIETY WET PROCESSING / ARABICA

HARVEST YEAR MARCH 2024

MOISTURE CONTENT 12.1% MEASURED BY LIGHTTELLS MD-500

BULK DENSITY 795 G/L MEASURED BY LIGHTTELLS MD-500

REPORT

DEFECTS SUCH AS PARTIAL BLACK, PARTIAL SOUR, PARCHMENT, FLOATERS, IMMATURE/UNRIPE, WITHERED, CHALKY BEANS, SHELLS, 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	UNIFORM CUPS		CLEAN CUP		SWEETNESS	
0	1	0	0	0	5	10		10		10	
Partial Black	Partial Sour	Parchment	Floater	Immature/Unripe	Withered	Chalky Beans	Shells	Broken/Chipped/Cut	Hull / Husk	Slight Insect Damage	
1	1	2	5	4	5	1	3	5	0	9	



ESPRESSO
ACADEMIC
Thailand

