





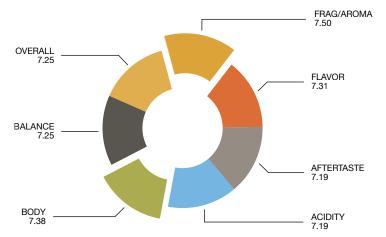
SCORE

81.06



8) KONG YONG, 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 reveals a **bold and layered cup**, with a warm **roasted foundation** complemented by **non**citrus fruit and gentle nutty notes. Delicate hints of brown sugar sweetness and vanilla lend smoothness and roundness, offering a comforting, familiar character. A touch of green or vegetative nuance brings freshness and a sense of origin, while a dry, tart acidity adds structure and energy to the profile. Subtle notes of ferment and citrus contribute to the coffee's lively and evolving nature, making each sip dynamic and engaging. The mouthfeel is smooth and silky, and while the finish carries a light drying sensation, it helps accentuate the clean and defined flavor transitions. Balanced with both familiar sweetness and vibrant structure, this coffee will appeal to drinkers who appreciate a distinctive and confident profile, marked by clarity, depth, and a refined tactile experience.

PROCESSING / VARIETY WASHED PROCESSING / ARABICA

HARVEST YEAR MARCH 2025

DESCRIPTORS #300

MOISTURE CONTENT 10.7% MEASURED BY OMIX GREEN COFFEE & ROAST COLOR ANALYZER

BULK DENSITY 653.7 G/L MEASURED BY OMIX GREEN COFFEE & ROAST COLOR ANALYZER

WATER ACTIVITY (AW) 0.702 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	0	4	0	0	0	0	0	0	5	27	0	2

























