

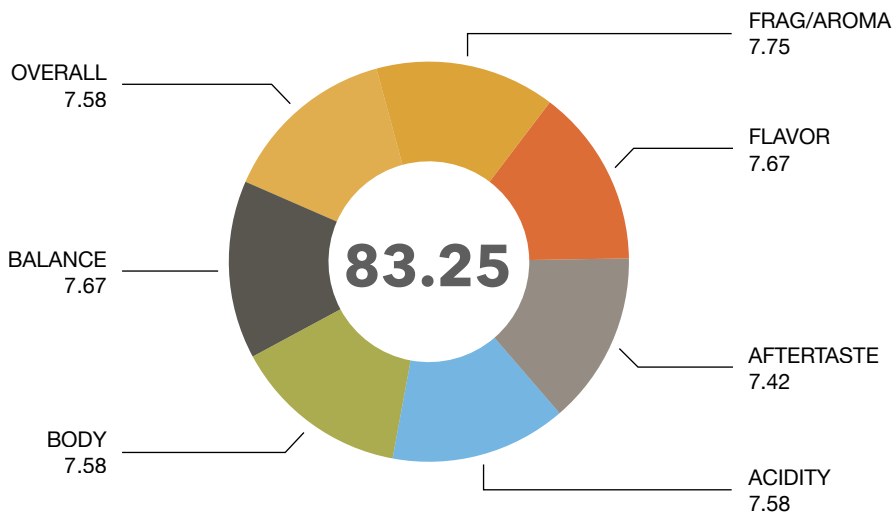


COUNTRY
Lao PDR

SCORE
83.25



KHOUNSAI, 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 #748

THE FRAGRANCE AND AROMA ARE FRUITY AND TROPICAL, CREATING AN INVITING AND EXOTIC EXPERIENCE. THE FLAVOR IS UNIQUE AND COMPLEX, WITH BRIGHT AND REFRESHING NOTES OF TOMATO JUICE, LEMON, AND LEMON TEA THAT PROVIDE A DELIGHTFUL AND INVIGORATING CHARACTER.

THE ACIDITY IS VIBRANT, ENHANCING THE OVERALL LIVELINESS AND BRIGHTNESS OF THE COFFEE. THE BODY IS MEDIUM, OFFERING A WELL-ROUNDED AND SATISFYING MOUTHFEEL THAT COMPLEMENTS THE LIVELY ACIDITY. A HONEY-LIKE SWEETNESS BALANCES THE PROFILE, ADDING A PLEASANT SWEETNESS THAT CONTRASTS BEAUTIFULLY WITH THE BRIGHT FLAVORS, WITH CLEAN FINISH

THE BALANCE OF THE COFFEE IS HARMONIOUS, WITH THE FRUITY AND TROPICAL NOTES BLENDING SEAMLESSLY WITH THE BRIGHT ACIDITY AND HONEYED SWEETNESS. THIS COFFEE'S INTRICATE FLAVOR LAYERS AND VIBRANT PROFILE MAKE IT A TRULY DELIGHTFUL AND REFRESHING CUP FOR THOSE WHO ENJOY A LIVELY AND COMPLEX COFFEE EXPERIENCE. THE UNIQUE COMBINATION OF FLAVORS ENSURES THAT EACH SIP IS BOTH SATISFYING AND MEMORABLE.

PROCESSING / VARIETY WET PROCESSING / ARABICA

HARVEST YEAR MARCH 2024

MOISTURE CONTENT 10.0% MEASURED BY LIGHTTELLS MD-500

BULK DENSITY 785 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	0
Partial Black	Partial Sour	Parchment	Floater	Immature/Unripe	Withered
1	0	0	2	3	0

UNIFORM CUPS	CLEAN CUP	SWEETNESS
10	10	10

Chalky Beans	Shells	Broken/Chipped/Cut	Hull / Husk	Slight Insect Damage
0	4	19	0	2



ESPRESSO
ACADEMIC
Thailand

