



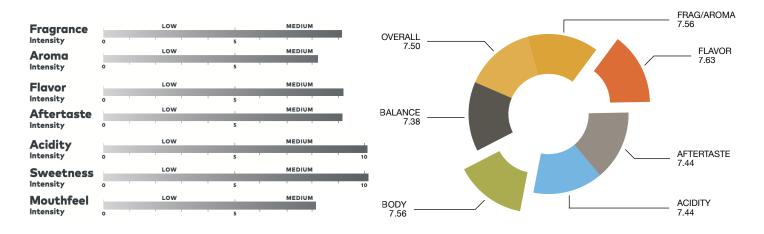


SCORE

82.50



3) PRAO, 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 showcases a refined and multifaceted cup, driven by a vibrant mix of fruity, dried fruit, and citrus notes that offer both brightness and depth. Layers of brown sugar sweetness, cocoa, and subtle floral tones provide a balanced contrast, while berry-like undertones bring a touch of liveliness. The acidity is both sweet and tart, exhibiting a dry quality that adds structure without overwhelming sharpness. Hints of roasted, nutty, and non-citrus fruit characteristics round out the flavor experience, with a sweet acidity that lingers. A slightly rough texture and mouth-drying finish are noticeable but do not detract from the cup's overall smooth body and harmonious composition. With high scores in both flavor and sweetness, this sample offers a dynamic and engaging profile, ideal for those who appreciate a balance between bright fruit tones, deep sweetness, and a textured, lasting finish.

PROCESSING / VARIETY WASHED PROCESSING / ARABICA

DESCRIPTORS #996

HARVEST YEAR MARCH 2025

MOISTURE CONTENT 12.0% MEASURED BY OMIX GREEN COFFEE & ROAST COLOR ANALYZER

BULK DENSITY 685.1 G/L MEASURED BY OMIX GREEN COFFEE & ROAST COLOR ANALYZER

WATER ACTIVITY (AW) 0.734 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	0	0	0	0	1	0	0	1	40	0	2























