



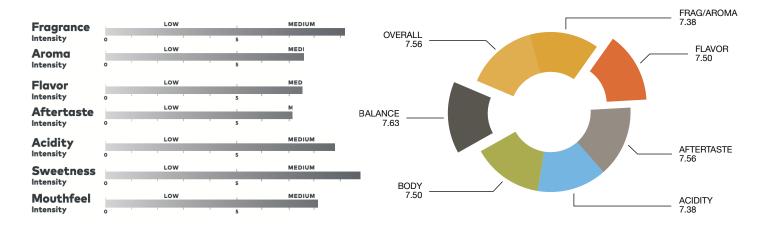


SCORE

82.50



5) DAK DEN, 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 offers a vibrant and approachable cup, showcasing a mix of non-citrus and citrus fruit tones, paired with a clear and pleasant sweetness. Brown sugar, dried fruit, and berry notes come through distinctly, supported by a lively sweet acidity that brings clarity and lift. The juicy texture enhances the mid-palate, while a touch of sourness adds dimension without overpowering. Aromatically, the coffee leans toward floral-fruity characteristics, with delicate hints of cereal grain and citrus zest that add complexity. The mouthfeel is described as smooth and silky, though a subtle mouth-drying sensation appears on the finish, adding tactile contrast. Overall, this cup is well-balanced and layered, offering a harmonious interplay of sweet and sour components, with a clean structure and engaging flavor journey that appeals to a wide range of palates.

PROCESSING / VARIETY WASHED PROCESSING / ARABICA

HARVEST YEAR MARCH 2025

DESCRIPTORS #728

MOISTURE CONTENT 10.5% MEASURED BY OMIX GREEN COFFEE & ROAST COLOR ANALYZER

BULK DENSITY 684.9 G/L MEASURED BY OMIX GREEN COFFEE & ROAST COLOR ANALYZER

WATER ACTIVITY (AW) 0.686 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	1	0	0	2	0	0	0	1	26	0	1

























