

Certificate of Origin and Quality Cerrado Mineiro Region Brazil



Cerrado Coffee Growers Federation guarantees the origin and the quality standard of this authentic coffee from the Designation of Origin Cerrado Mineiro Region, described as below:

277/20

Name	<u>Jorge Barakat</u>		
Estate	<u>Paraiso (Lat. -18.236192 / Long. -45.959069)</u>		
Country	<u>Joao Pinheiro</u>	Altitude	<u>968,00 - 970,00 m.</u>
Bags	<u>332 x 60 kg</u>	Crop	<u>2019/2020</u>
Variety	<u>Catuai vermelho IAC - 99</u>	Process	<u>Natural</u>
Destination	<u>Salerno - Italy</u>	Cupping	<u>Specialty</u>
ICO ID Mark	<u>002/1495/1739</u>		
Remarks	<u></u>		

Trace your coffee at cerradomineiro.org/trace

7898328781587387167



<https://cerradomineiro.org/green/7898328781587387167>

SENSORY EVALUATION REPORT

Issuance Date: 17/04/2020

1. Solicitation Report:

277/20
Lot: 002/1495/1739

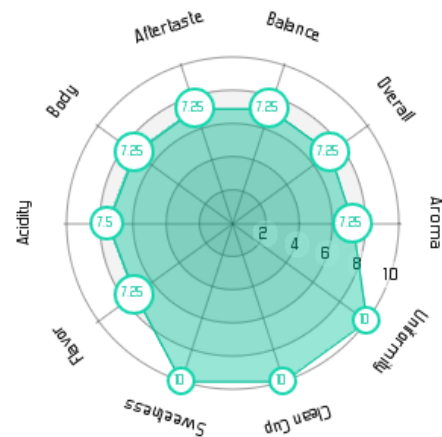
Quantity of Sacks: 332/60Kg
Drying Method: Natural
Crop: 2019/2020

2. Sensory Evaluation - SCAA Cupping Protocols:

Roasting Time: 08:31 minutes
Q Grader: Giselle Figueiredo de Abreu

AGTRON: 55

	Score
Fragrance/aroma	7,25
Uniformity	10,00
Clean Cup	10,00
Sweetness	10,00
Flavor	7,25
Acidity	7,50
Body	7,25
Aftertaste	7,25
Balance	7,25
Overall	7,25
Total Score	81,00
Defects	$\begin{matrix} \text{Cup} \\ 0,00 \end{matrix} \times \begin{matrix} \text{intens.} \\ 0,00 \end{matrix} = 0$
Final Score	81.00



Fragrance/aroma: Chocolate and spices
Flavor: White and milk chocolate, hazelnuts and spices
Acidity: Citric acidity

Signature:




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