Sample Report 1 - Mau 3

Cupped using **Robusta Cupping Form**

Sample Id
TS-00985636

Purchase Grade
-

Sale Grade
-

Sales contract
-

Crop year
2025

Species
Robusta

Reference number
-

Cupping date
17 June 2025

Country
Viet Nam

Producer
Trung tâm Công nghệ Sinh học TP. HCM.

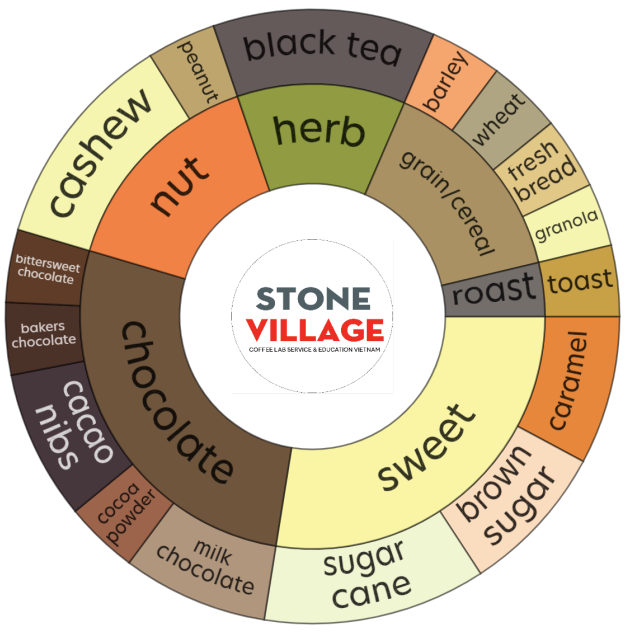
Density
-

Moisture
-

Process
Chế biến khô

Varietals
ROBUSTA

Container Number
-



Total Score

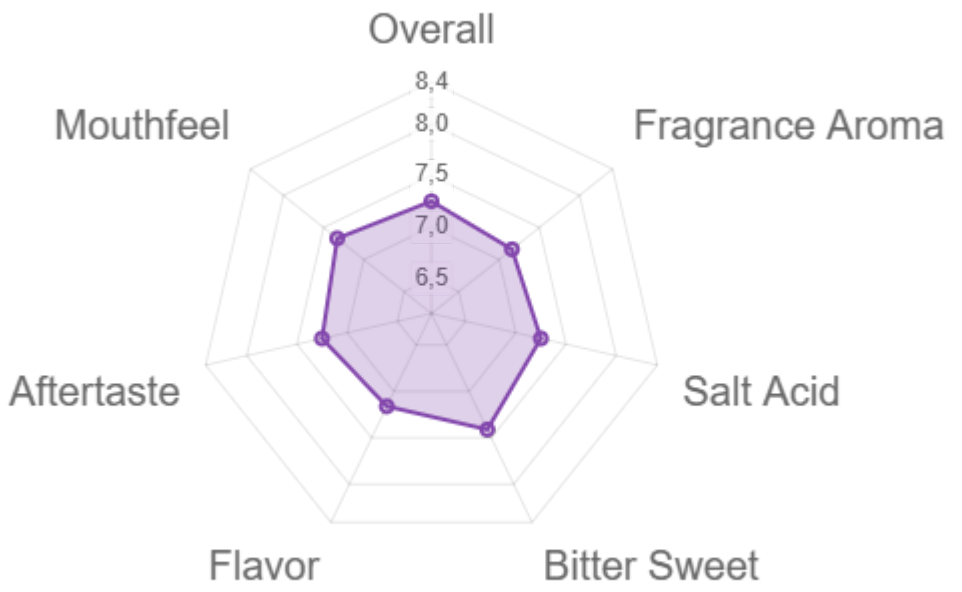
78.08

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☑ Fragrance / Aroma ☑ Flavor

The cup



Session details

Cupping scores:

Cupper	FA	SA	BS	FL	AF	MF	BA	UN	CL	OV	DE	TS
Cupper 1	7.5	7.5	7.75	7.5	7.25	7.5	7.5	10	10	7.5	0	80
Cupper 2	7	7.25	7.25	7	7.5	7.25	7.25	10	10	7.25	0	77.75
Cupper 3	7	7	7.25	7	7	7.25	7	10	10	7	0	76.5

FA: *Fragrance / Aroma* - ***SA:*** *Salt / Acid* - ***BS:*** *Bitter / Sweet* - ***FL:*** *Flavor* - ***AF:*** *Aftertaste* - ***MF:*** *Mouthfeel* - ***BA:*** *Balance* - ***UN:*** *Uniformity* - ***CL:*** *Clean cup* - ***OV:*** *Overall* - ***DE:*** *Defects* - ***TS:*** *Total Score*

Descriptors:

Milk chocolate | Cocoa powder | Cacao nibs | Brown sugar | Sugar cane | Caramel | Cashew | Peanut | Granola | Black tea | Barley | Wheat | Fresh bread | Bakers chocolate | Bittersweet chocolate | Toast