# Sample Report 1 - Mau 4

Cupped using **Robusta Cupping Form**

Sample Id
**TS-00985638**

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
**Cà phê chồn**

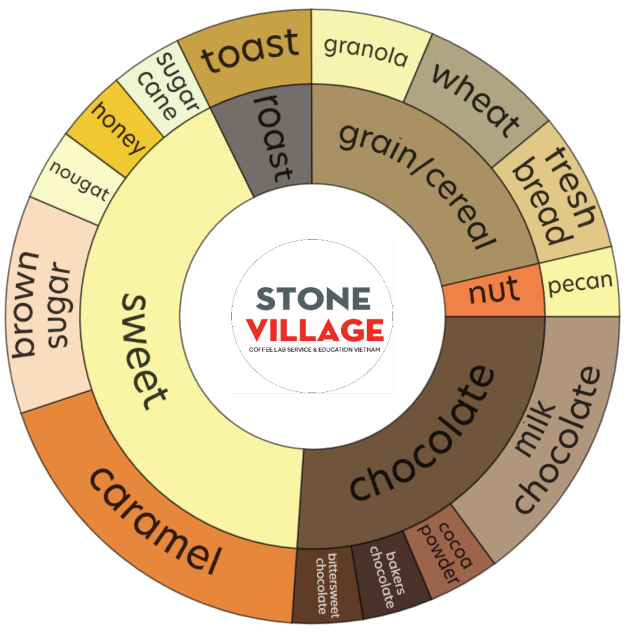
Varietals
**ROBUSTA**

Container Number
**-**

## Total Score

# 73.83

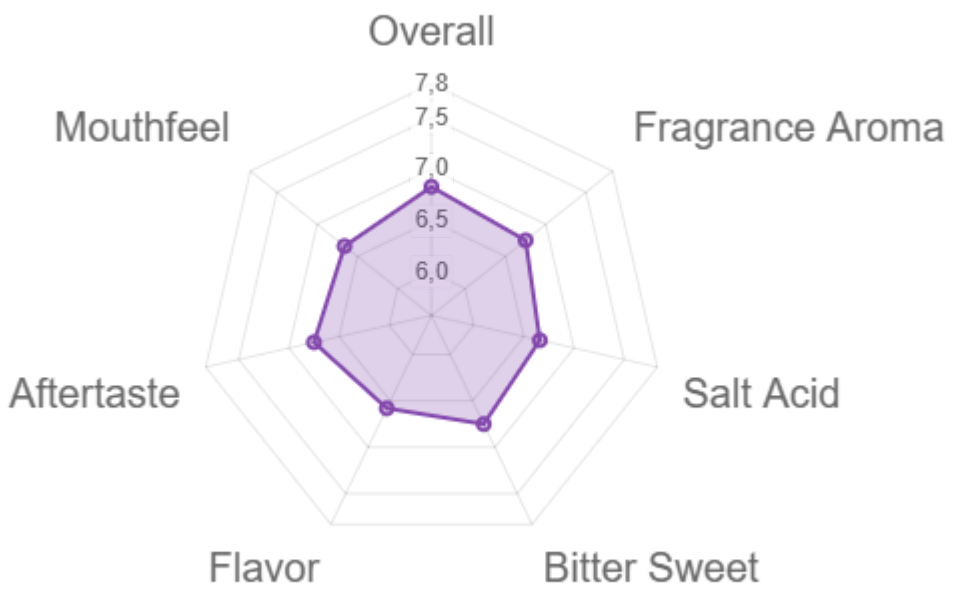
Powered by Tastify




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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 | 6.75 | 6.75 | 6.75 | 6.5 | 6.75 | 6.75 | 7 | 10 | 10 | 7 | 0 | 74.25 |
| Cupper 2 | 6.75 | 6.75 | 6.75 | 6.75 | 7 | 6.75 | 7 | 10 | 10 | 7 | 0 | 74.75 |
| Cupper 3 | 6.75 | 6.5 | 6.75 | 6.5 | 6.5 | 6.5 | 6.5 | 10 | 10 | 6.5 | 0 | 72.5 |

*__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:**

Granola | Toast | Milk chocolate | Cocoa powder | Caramel | Brown sugar | Pecan | Bakers chocolate | Bittersweet chocolate | Wheat | Fresh bread | Sugar cane | Nougat | Honey