

Green Coffee Sample Analysis

CVA Combined Assessment

Sample Details									
Origin:	India			Sample Ref:		Wayanad			
Region:				Sample Status:		Type			
Producer / Farm / Co-operative:	Wayanad			Client:		Wayanad Virgin Agro Foods LLP			
Importer / Exporter:				No. Bags					
Grade:				Bag Weight (kg):					
Process:	Natural			Lot Weight: (kg)		0			
Species / Cultivar (s):	Robusta			Water Activity:		✗	0.71		
Crop Year:				Moisture Content (%):		✗	14.2%	@ °C	21.3°C
Marks				Density (kg/hl) - 250ml sample		740			
ICO Lot Ref:				Grading Date:		01-Aug-25			
B/L No.:				Graded By:		Coffee Nexus			
Certification:				Roaster Model:		Roest L100S	Colour: (475 - 500mμ)	85.0	
Green Coffee Assessment									
Sample is above limits for both water activity and total moisture for green coffee. At these levels there is a risk of mould.									
General Appearance	There are no mouldy aromas on this stage and the colour is even for the sample. Defect count meets the heritage								
	Fine Robusta' standard. Screen size is large and nearly 90% over screen 19								
Colour	Blue - Green	Bluish - Green	Green	Greenish	Yellow - Green	Pale Yellow	Yellowish	Brownish	
Odour	Clean/Fresh		Neutral		Sour		Tainted		
No. Primary Defects per 350g:		No. Secondary Equivalent Defects per 350g:		Secondary	Equivalent Defects		Screen Details		
0				21	3		Size	%	
Description			Description				20	28.7%	
Full blacks			Partial Blacks	2	0		19	61.2%	
Sour			Partial Sour		0		18	10.1%	
Fungus Damaged			Slight Insect Damage	13	2		17	0.0%	
Severe Insect Damage	0		Immature Bean	3	0		16	0.0%	
Dried Cherries/Pods			Withered Bean		0		15	0.0%	
Foreign Matter			Broken/Chipped/Cut	3	0		14	0.0%	
			Floater		0		13	0.0%	
			Chalky/White		0		12	0.0%	
			Parchment		0		11	0.0%	
			Shell	9	1		<10	0.0%	
			Hull husk		0		Total	100%	
Affective Assessment									
Category	Type Score	Wayanad	Comments						
Fragrance	5	5	Brown spice and hay notes overwhelm more positive attributes						
Aroma	5	5							
Flavour	5	6	Flavour is better than aromatic qualities and is harmonious with taste balance						
Aftertaste	5	5							
Acidity	5	5	Soft acidity reduces overall structure of the coffee						
Sweetness	5	7	Balances off the bitterness improves the coffee. Best attribute of the sample						
Mouthfeel	5	6	Fullness and weight would make it useful in an espresso blend						
Overall	5	5	Could be considered a blend component - lacks complexity for more						
Non-Uniform Cups	0	0	Total (out of 100)79.0081.63						
Defective Cups	0	0							
Descriptive Assessment									
Category	Wayanad	Descriptors							
Fragrance	10	Green Vegetative	Nutty/Cocoa:	Roasted: Cereal					
			Cocoa						
Aroma	10	Spice	Nutty/Cocoa:	Nutty					
Flavour	11	Nutty/Cocoa:	Roasted: Cereal	Basic Taste: Bitter					
		Cocoa							
		Nutty/Cocoa:	Spice	Basic Taste: Sweet					
		Nutty							
Aftertaste	8	Medium length and intensity							
Acidity	3	Low intensity							
Sweetness	7	Medium high intensity							
Mouthfeel	14	Smooth							
Overall Grade:		Specialty		Green Coffee Grade:					
								Specialty	