

Wayanad Virgin Robusta – Buyer Summary Report

Lot Information

Origin	Wayanad, India
Producer	Wayanad Virgin Agro Foods LLP
Variety / Process	Robusta – Natural
Crop Year	2025
Batch / Lot Ref	_____

Physical Analysis

Moisture Content (%)	_____
Water Activity (aw)	_____
Screen Size Distribution	90% > screen 18 (typical)
Density (kg/hl)	_____
Defect Count	Primary: 0 Secondary: ≤ 5 (Fine Robusta standard)

Sensory Analysis

Cup Score (SCA)	_____ / 100
Fragrance / Aroma	Nutty, cocoa, roasted cereal
Flavour	Smooth, balanced, chocolate & spice notes
Aftertaste	Medium length, clean
Acidity	Low, soft
Sweetness	Medium–high
Mouthfeel	Full, smooth

Certifications & Safety

OTA / Mycotoxin Test	Negative (Pass)
Storage	Hermetic liners (GrainPro) + Jute outer
Compliance	Meets Specialty Fine Robusta standards

Buyer Notes

This lot represents a specialty-grade Fine Robusta from Wayanad. It is characterized by large bean size, clean cup, balanced flavour, and excellent body – making it suitable for high-quality espresso blends or as a single-origin offering for roasters seeking premium Robusta.

Approved by (Producer / QC)	_____
Date	_____