



Espresso cupping form

date		time		test code		cupper	
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sample description								
blend			single origin			Rob	Arab	
prod. Country			pr./state					
producing area			processing		crop			
classif.			screen	producer				
estate			lot/microlot					
cult. var. & approx %								
ICO marks/lot number			sample ref.		prep. on			
trader			trader ref.		exp. brand			
certifications			int. ref.					
other						colour		
roasted or		by		with		storage method	given on	

brown	uniform	Cream	Colour	1	2	3	4	5	6	6,5	7	7,5	8	8,5	9	9,5	10	,
				no	++ light/++dark		+ light/ + dark		suff.	red-yellowish	brown-reddish		striped					
good	almost uniform	Aspect/ Persistency		1	2	3	4	5	6	6,5	7	7,5	8	8,5	9	9,5	10	,
				very poor	poor		insufficient		suff.	quite compact	compact/long-lasting		very compact/longlasting					
fair	not uniform	Aroma		1	2	3	4	5	6	6,5	7	7,5	8	8,5	9	9,5	10	,
				very defective	defective		insuff.		suff.	perceivable	complex and intense		outstanding					
			<i>Unpleasant perceptions</i>						<i>Pleasant perceptions</i>									
dark/light	uneaven	Bitterness (quality)		1	2	3	4	5	6	6,5	7	7,5	8	8,5	9	9,5	10	,
				very bad	bad		insufficient		suff.	pleasant	very pleasant		outstanding					
very dark/very light	highly uneaven	Acidity (quality)		1	2	3	4	5	6	6,5	7	7,5	8	8,5	9	9,5	10	,
				very aggressive	aggressive		insufficient		absent	perceivable	pleasant		very pleasant		outstanding			
burn/raw	very bad	Flavour		1	2	3	4	5	6	6,5	7	7,5	8	8,5	9	9,5	10	,
				very bad	bad		insuff.		suff.	perceivable	complex and intense		outstanding					
			<i>Unpleasant perceptions</i>						<i>Pleasant perceptions</i>									
Colour	Homogeneity	Sweetness		1	2	3	4	5	6	6,5	7	7,5	8	8,5	9	9,5	10	,
				absent	barely perceivable		insufficient		suff.	perceivable	remarkable		outstanding					
Roasted	Homogeneity	Body (quality)		1	2	3	4	5	6	6,5	7	7,5	8	8,5	9	9,5	10	,
				very dry	dry		insufficient		suff.	smooth	round		velvety		outstanding			
Roasted	Homogeneity	Aftertaste		1	2	3	4	5	6	6,5	7	7,5	8	8,5	9	9,5	10	,
				very unpleasant	unpleasant		insuff.		suff.	perceivable	complex and intense		outstanding					
			<i>Unpleasant perceptions</i>						<i>Pleasant perceptions</i>									
Roasted	Homogeneity	Overall balance (quality)		1	2	3	4	5	6	6,5	7	7,5	8	8,5	9	9,5	10	,
				absent	very poor		poor		insuff.	suff.	good	balanced		outstanding				

remarks

defects	astringency	1	2	3	4	5	6	7	8	9	10
		1	2	3	4	5	6	7	8	9	10
		1	2	3	4	5	6	7	8	9	10

partial assessment	
penalties	-

personal evaluation

espresso final assessment

comments

from	to		from	to	
70	75	barely adequate	85,5	90	excellent
75,5	80	good	90,5	100	outstanding
80,5	85	remarkable			