WORLD COFFEE ROASTING CHAMPIONSHIP 2016

GREEN EVALUATION SCORE SHEET

COMPETITOR _____ COUNTRY _____

DESCRIPTION

Country Producer

Quality Description

Notes:

COLOUR *Please CIRCLE the correct colour for the selected coffee.*

BLUE-GREEN BLUISH-GREEN GREEN GREENISH YELLOW-GREEN PALE YELLOW YELLOWISH BROWN

MOISTURE READING *Report moisture in percentage to nearest hundredth or 0.00%*

DENSITY READING *Report weight in grams of green coffee from 250ml leveled measure/mass*

ODOR *(Circle One)*

CLEAN/FRESH NEUTRAL SOUR

SCREEN SIZE

Shake 350g of green coffee through sizing screens and record the weight below in grams for the three screens that retain the greatest number of beans.

<14	14	15	16	17	18	19

DEFECTS *Report counts from a 350g sample. Do not report equivalents.*

CATEGORY 1 *(No if actual defect count is more than 1 of the defect found)*

Full Black	
Full Sour	
Dried Cherry	
Fungus-Damanged Bean	
Foreign Matter	
Severe Insect Damage	

CATEGORY 2 *(No if actual defect count is more than 3 of the defect found)*

	Partial Black	
	Partial sour	
	Parchment	
	Floater	
	Broken/chipped/cut	
	Immature bean	
	Withered/shiriveled	
	Hull/husk	
	Slight insect damage	
	Shell	
From roasted sample:	Quaker(Official Use Only)	
	Overtime	

Official Use Only

	Yes	No

4

	Yes	No
1		
2		
3		

3

Correct Defect indentified.

	Y	N

	Y	N