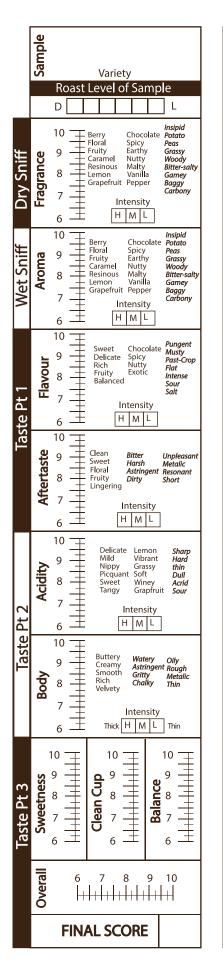
CIRELLI COFFEE ROASTING CO PTY LTD CUPPING FORM

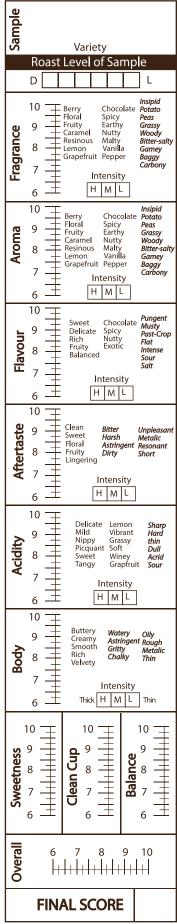


Name:



vo Egy Variety						
Roast Level of Sample						
D L Inspid Floral Spicy Peas 9 Floral Spicy Peas 9 Caramel Nutty Woody 8 Lemon Vanila Grapefruit Pepper 8 Grapefruit Pepper 6 H M L						
10 Insipid 9 Floral Floral Spicy Peas Grassy Caramel Nutty 8 Resinous 4 Lemon 7 Grapefruit 6 H						
10 Pungent 9 Delicate Spicy Rich Nutty Past-Crop 8 Fruity Exotic 7 Intensity 6 H						
10 Clean Bitter Unpleasant 9 Sweet Harsh Metalic 8 Floral Dirty Short 7 Intensity 6 H L						
10 Delicate Lemon Sharp 9 Mild Vibrant Hard 9 Nippy Grassy thin 8 Sweet Winey Acrid 7 Intensity G 6 H M						
10 Buttery Watery Oly 9 Greamy Astringent Rough Smooth Gritty Metalic 8 Velvety Chalky 7 Intensity 6 Thick						
Sweetness 0 1 1 0 1 0						
FINAL SCORE						

ample						
Roast Level of Sample						
D	ſ					
10 Berry Chocolate Potato Porto Floral Spicy Peas 9 Fruity Earthy Grassy Caramel Nutty Woody Resinous Malty Blitter-salty Grapefruit Pepper Baggy 7 Intensity 6 H M	-					
10 Insipid Berry Chocolate Floral Spicy Paras Fruity Earthy Grassy Caramel Nutty Woody Bitter-salty Grapefruit Peper Barry Chocolate Potato Peas Grapefruit Peper Baggy Carbony Grapefruit H M L						
10 9 Delicate Spicy Rich Nutty 8 7 7 10 Delicate Spicy Flat Balanced 7 Intensity 6 H M L						
10 Glean Bitter Unpleasant 9 Glean Bitter Unpleasant Floral Astringent Resonant Fruity Dirty Short 7 Intensity 6 H						
10 Delicate Lemon Sharp 9 Mild Vibrant Hard 9 Nippy Grassy thin Nippy Grassy thin Dull Sweet Winey Acrid 7 Intensity 6 H M						
10 Buttery Watery Oily 9 Creamy Astringent Rough Smooth Gritty Metalic 8 Velvety Chalky 7 Intensity 6 Thick						
Sweetness Sweetness						
01 e 8 7 6 + ++++++++++++++						
FINAL SCORE						



CoffeeTechnica 1



Subject: Coffee Cupping Form

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The Cupping Form

- Keep this process as simple as possible.
- Scoring a score of 5 to 10 applicable for each (5 assumes it is still "specialty coffee" quality, but the lowest of the low.

- Filling out the form-

- General information: the cupper fills the top of the page with his name.
- Variety the Cupper writes the variety.
- Roast Colour: the cupper may view a tray, provided showing all the ground coffee samples to be cupped in the session, to observe the uniformity of roasts.
- First taste the dry grounds, then the crust that forms after water is poured on the coffee, and lastly when the cupper breaks the crust and smells the vapours that are released.
- The cupper rates each by drawing a line through the ladder structure and and notes the intensity.

- Totalling: once all criteria have been scored the scores are tallied.

The Cupping Steps					
	Temp.	Tasting	VI Information		
DRY SNIFF	Nil	Fragrance	Within 15 minutes after samples have been ground, the dry fragrance of the samples should be evaluated		
WET SNIFF	92-96º C	Aroma	After pouring the hot water into the cup and steeping for 3-4 minutes. Break the crust by stirring 3 times while sniffing.		
Taste Part 1	71º C	Flavour Aftertaste	Because the retro nasal vapours are at their maximum intensity at these elevated temperatures.		
Taste Part 2	60-70 ° C	Acidity Body Balance	Balance is the cupper's assessment of how well the Flavour, Aftertaste, Acidity, and Body fit together in a synergistic combination.		
Taste Part 3	Below 37º C	Sweetness Uniformity Clean Cup	At room temperature. For these attributes, the cupper makes a judgment on each individual cup.		
Taste Part 4	Above 21º C	Defect Taints Faults	 We subtract any defects that may have been present and get a Final Score. •Taint- any defect that is noticeable but usually not overwhelming in aromatic aspect. Any taints present in the cup are penalized 2 points. •Fault-an overwhelming defect typically characterized as a sour, ferment, or phenolic. Faults are subject to 4 points of penalization. Then described ("sour," "rubbery," "ferment," "phenolic") 		
End	21º C	Nil	Evaluation of the coffee should cease at 21° C		

The overall score is determined by the cupper and given to the sample as "Cupper's Points" based on ALL of the combined attributes.

Cirelli Coffee Roasting Co Pty Ltd	Gianni Cirelli - Your Roaster
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