

Physical Form



Based on a 350g sample

SAMPLE NO.																																																																																				
Color	☐ Blue Green ☐ Bluish-Green ☐ Green ☐ Greenish ☐ Yellow-Green ☐ Pale Yellow ☐ Yellowish ☐ Brownish																																																																																			
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Descriptive Form



SAMPLE NO.	ROAST LEVEL	
Fragrance Intensity	LOW MEDIUM HIGH	Notes
Aroma Intensity	LOW MEDIUM HIGH	
☐ Floral ☐ Fruity ☐ Berry ☐ Dried Fruit ☐ Citrus Fruit ☐ Roasted ☐ Cereal ☐ Burnt ☐ Tobacco ☐ Sour/Fermented ☐ Sour ☐ Fermented ☐ Nutty/Cocoa ☐ Nutty ☐ Cocoa ☐ Green/Vegetative ☐ Spice ☐ Sweet ☐ Vanilla/Vanillin ☐ Brown Sugar ☐ Other ☐ Chemical ☐ Musty/Earthy ☐ Woody		
Flavor Intensity	LOW MEDIUM HIGH	Notes
Aftertaste Intensity	LOW MEDIUM HIGH	
☐ Floral ☐ Fruity ☐ Berry ☐ Dried Fruit ☐ Citrus Fruit ☐ Roasted ☐ Cereal ☐ Burnt ☐ Tobacco ☐ Sour/Fermented ☐ Sour ☐ Fermented ☐ Nutty/Cocoa ☐ Nutty ☐ Cocoa ☐ Green/Vegetative ☐ Spice ☐ Sweet ☐ Vanilla/Vanillin ☐ Brown Sugar ☐ Other ☐ Chemical ☐ Musty/Earthy ☐ Woody Main Tastes (2) ☐ Salty ☐ Bitter ☐ Sour ☐ Umami ☐ Sweet		
Acidity Intensity	LOW MEDIUM HIGH	Notes
Sweetness Intensity	LOW MEDIUM HIGH	Notes
Mouthfeel Intensity	LOW MEDIUM HIGH	Notes
☐ Rough (Gritty, Chalky, Sandy) ☐ Smooth (Velvety, Silky, Syrupy) ☐ Metallic ☐ Oily ☐ Mouth-Drying		

SAMPLE NO.	ROAST LEVEL	
Fragrance Intensity	LOW MEDIUM HIGH	Notes
Aroma Intensity	LOW MEDIUM HIGH	
☐ Floral ☐ Fruity ☐ Berry ☐ Dried Fruit ☐ Citrus Fruit ☐ Roasted ☐ Cereal ☐ Burnt ☐ Tobacco ☐ Sour/Fermented ☐ Sour ☐ Fermented ☐ Nutty/Cocoa ☐ Nutty ☐ Cocoa ☐ Green/Vegetative ☐ Spice ☐ Sweet ☐ Vanilla/Vanillin ☐ Brown Sugar ☐ Other ☐ Chemical ☐ Musty/Earthy ☐ Woody		
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Acidity Intensity	LOW MEDIUM HIGH	Notes
Sweetness Intensity	LOW MEDIUM HIGH	Notes
Mouthfeel Intensity	LOW MEDIUM HIGH	Notes
☐ Rough (Gritty, Chalky, Sandy) ☐ Smooth (Velvety, Silky, Syrupy) ☐ Metallic ☐ Oily ☐ Mouth-Drying		

Affective Form

Name

Date

Purpose



IMPRESSION OF QUALITY

① EXTREMELY LOW ② VERY LOW ③ MODERATELY LOW ④ SLIGHTLY LOW ⑤ NEITHER HIGH NOR LOW ⑥ SLIGHTLY HIGH ⑦ MODERATELY HIGH ⑧ VERY HIGH ⑨ EXTREMELY HIGH

SAMPLE NO. Fragrance ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL Aroma ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL Notes	SAMPLE NO. Fragrance ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL Aroma ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL Notes
Flavor ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL Aftertaste ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL Notes	Flavor ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL Aftertaste ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL Notes
Acidity ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL Notes	Acidity ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL Notes
Sweetness ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL Notes	Sweetness ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL Notes
Mouthfeel ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL Notes	Mouthfeel ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL Notes
Overall ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL Notes	Overall ① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL Notes
NON-UNIFORM CUPS □ □ □ □ □ DEFECTIVE CUPS □ □ □ □ □	DEFECT (IF ANY) □ MOLDY □ PHENOLIC □ POTATO NON-UNIFORM CUPS □ □ □ □ □ DEFECTIVE CUPS □ □ □ □ □

Extrinsic Form



Name Date

Purpose

SAMPLE NO. [REDACTED]			
Farming ☐ Country ☐ Region ☐ Name of Farm or Co-op ☐ Name of Producer(s) ☐ Species ☐ Variety or Varieties ☐ Harvest Date/Year ☐ Other	Relevant Farming Information	Processing ☐ Name of Processor(s) ☐ Wet Mill / Station ☐ Dry Mill ☐ Other ☐ Process Type ☐ Washed ☐ Natural ☐ Other ☐ Decaffeinated ☐ Process Description	Relevant Processing Information
Trading ☐ Grade ☐ ICO Number ☐ Name of Importer ☐ Name of Exporter ☐ Farm Gate Price ☐ Lot Size ☐ Other	Relevant Trading Information	Certifications ☐ 4C ☐ Fair trade ☐ Organic ☐ Rainforest Alliance ☐ Food Safety ☐ Other	Relevant Certification Information
Other ☐ Awards	Other Relevant Information		

SAMPLE NO. [REDACTED]			
Farming ☐ Country ☐ Region ☐ Name of Farm or Co-op ☐ Name of Producer(s) ☐ Species ☐ Variety or Varieties ☐ Harvest Date/Year ☐ Other	Relevant Farming Information	Processing ☐ Name of Processor(s) ☐ Wet Mill / Station ☐ Dry Mill ☐ Other ☐ Process Type ☐ Washed ☐ Natural ☐ Other ☐ Decaffeinated ☐ Process Description	Relevant Processing Information
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Other ☐ Awards	Other Relevant Information		



Combined Form

Name

Date

Purpose

Sample No.

IMPRESSION OF QUALITY

- ① EXTREMELY LOW ④ SLIGHTLY LOW ⑦ MODERATELY HIGH
② VERY LOW ⑤ NEITHER HIGH NOR LOW ⑧ VERY HIGH
③ MODERATELY LOW ⑥ SLIGHTLY HIGH ⑨ EXTREMELY HIGH

PART 1: DESCRIPTIVE ASSESSMENT

ROAST LEVEL

Fragrance

Intensity



Aroma

Intensity



- ☐ Floral
☐ Fruity ☐ Berry ☐ Dried Fruit ☐ Citrus Fruit
☐ Sour/Fermented ☐ Sour ☐ Fermented
☐ Green/Vegetative
☐ Other ☐ Chemical ☐ Musty/Earthy ☐ Woody
☐ Roasted ☐ Cereal ☐ Burnt ☐ Tobacco
☐ Nutty/Cocoa ☐ Nutty ☐ Cocoa
☐ Spice
☐ Sweet ☐ Vanilla/Vanillin ☐ Brown Sugar

Notes

Flavor

Intensity



Aftertaste

Intensity



- ☐ Floral
☐ Fruity ☐ Berry ☐ Dried Fruit ☐ Citrus Fruit
☐ Sour/Fermented ☐ Sour ☐ Fermented
☐ Green/Vegetative
☐ Other ☐ Chemical ☐ Musty/Earthy ☐ Woody
☐ Roasted ☐ Cereal ☐ Burnt ☐ Tobacco
☐ Nutty/Cocoa ☐ Nutty ☐ Cocoa
☐ Spice
☐ Sweet ☐ Vanilla/Vanillin ☐ Brown Sugar

Notes

Main Tastes (2)

- ☐ Salty
☐ Sour
☐ Sweet
☐ Bitter
☐ Umami

Acidity

Intensity



Notes

Sweetness

Intensity



Notes

Mouthfeel

Intensity



- ☐ Rough (Gritty, Chalky, Sandy)
☐ Oily
☐ Smooth (Velvety, Silky, Syrupy)
☐ Mouth-Drying
☐ Metallic

Notes

OTHER NOTES

PART 2: AFFECTIVE ASSESSMENT

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL

Notes

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL

Notes

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Notes

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL

Notes

Overall

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL

Notes

NON-UNIFORM CUPS ☐ ☐ ☐ ☐

DEFECTIVE CUPS ☐ ☐ ☐ ☐

DEFECT (IF ANY)

- ☐ MOLDY ☐ PHENOLIC
☐ POTATO