Physical Assessment Alpha V1 - September 2023

To learn more, please visit **sca.coffee/value-assessment.**

Based on a 350g sample

SAMPLE No.								
Color	☐ Blue Green	☐ Bluish-Green	☐ Green	☐ Greenish ☐ Yellow-Gre	een	☐ Pale Ye	ellow	☐ Yellowish ☐ Brownish
Physical Defects	CATEGORY 1	Defect Count	Full Defects	CATEGORY 2		Defect Count	Full Defects	TOTAL GREEN DEFECTS
Moisture Meter calibrated to ISO 6673		(1:1)		Partial Black Partial Sour Parchment Floater Immature / Unripe Withered Shell Broken / Chipped / Cut Hull / Husk Slight Insect Damage	(3:1) (3:1) (5:1) (5:1) (5:1) (5:1) (5:1) (5:1) (10:1)			
%								
Size								
#10 g #11 g #12 g	% #14	g	. % #17	•		_ g	%	#22 g % #23 g %

Based on a 350g sample

SAMPLE No.							
Color	☐ Blue Green	☐ Bluish-Green	☐ Green	☐ Greenish ☐ Yellow-Gr	reen 🗆 Po	le Yellow	☐ Yellowish ☐ Brownish
Physical Defects	CATEGORY 1	Defect Count	Full Defects	CATEGORY 2	Defec Count		TOTAL GREEN DEFECTS
	Full Black	(1:1)		Partial Black	(3:1)		_
	Full Sour	(1:1)		Partial Sour	(3:1)		
	Dried Cherry	(1:1)		Parchment	(5:1)		
	Fungus Damage	(1:1)		Floater	(5:1)		_
	Foreign Matter	(1:1)		Immature / Unripe	(5:1)		_
	Severe Insect Dan	nage (5:1)		Withered	(5:1)		_
				Shell	(5:1)		_
	Total Catego	ry 1 Defects		Broken / Chipped / Cut	t (5:1)		_
	I			Hull / Husk	(5:1)		_
Moisture				Slight Insect Damage	(10:1)		_
Meter calibrated to ISO 6673				Total Category 2	Defects		_
%							
Size							
#10 g	% #13	q	_ % #16	g % #19	q -	%	#22 g %
#11 g		9		•			#23 g %
#12 g		•		g % #21	•		

SCA Coffee Value Assessment

Descriptive Form

Name	
Date	
Purpose	



SAMPLE NO.			ROAST LEVEL	
Fragrance	LOW	MEDIUM	нібн	Notes
Intensity	LOW	5 10 MEDIUM	HIGH	
Aroma Intensity	0	5 10	15	
☐ Sour/Fermented ☐ Green/Vegetativ	Sour Fermented	□ Roasted □ Cereal □ Burnt □ Tobacco □ Nutty/Cocoa □ Nutty □ Cocoa □ Spice □ Sweet □ Vanilla/Vanillin □ Brown Sugar		
Flavor	Low	MEDIUM	нібн	Notes
Intensity	LOW	5 10 MEDIUM	15 HIGH	
Aftertaste Intensity	O	5 10	15	
☐ Sour/Fermented ☐ Green/Vegetativ	Sour □Fermented Ve	□ Roasted □ Cereal □ Burnt □ Tobacco □ Nutty/Cocoa □ Nutty □ Cocoa □ Spice □ Sweet □ Vanilla/Vanillin □ Brown Sugar	Main Tastes (2) □ Salty □ Bitter □ Sour □ Umami □ Sweet	
Acidity	Low	MEDIUM	нібн	Notes
Intensity	0	5 10	15	
Sweetness	LOW	MEDIUM	нібн	Notes
Intensity	0	5 10	15	
	LOW	. MEDIUM .	нібн	Notes
Mouthfeel Intensity	O	5 10	HIGH 15	1.000
Rough (Gritty, Ch	halky, Sandy) Smooth (Velve	ty, Silky, Syrupy)		1
SAMPLE NO.			ROAST LEVEL	
Fragrance	Low	, MEDIUM ,	нібн	Notes
Fragrance Intensity	LOW O LOW	, MEDIUM , 10 , MEDIUM ,		Notes
Fragrance	0	5 10	HIGH 15	Notes
Fragrance Intensity Aroma Intensity Floral Fruity Berry Sour/Fermented Green/Veaetativ	Dried Fruit Citrus Fruit Sour Fermented	5 10 MEDIUM	HIGH 15	Notes
Fragrance Intensity Aroma Intensity Floral Fruity Berry Sour/Fermented Green/Veaetativ	Dried Fruit Citrus Fruit Sour Fermented	5 10 Roasted Cereal Burnt Tobacco Nutty/Cocoa Nutty Cocoa Spice	HIGH 15	Notes
Fragrance Intensity Aroma Intensity Floral Fruity Berry Sour/Fermented Green/Vegetativ Other Chemic	Dried Fruit Citrus Fruit Sour Fermented /e cal Musty/Earthy Woody Low	S 10 Roasted Cereal Burnt Tobacco Nutty/Cocoa Nutty Cocoa Spice Sweet Vanilla/Vanillin Brown Sugar	HIGH 15	
Fragrance Intensity Aroma Intensity Floral Fruity Berry Sour/Fermented Green/Vegetativ Other Chemic	Dried Fruit Citrus Fruit Sour Fermented /e cal Musty/Earthy Woody	S 10 Roasted Cereal Burnt Tobacco Nutty/Cocoa Nutty Cocoa Spice Sweet Vanilla/Vanillin Brown Sugar	HIGH 15 HIGH	
Fragrance Intensity Aroma Intensity Floral Fruity Berry Sour/Fermented Green/Vegetativ Other Chemic	Dried Fruit Citrus Fruit Sour Fermented Cal Musty/Earthy Woody Low Low Dried Fruit Citrus Fruit Sour Fermented Cal Sour Fermented Cal Citrus Fruit Cit	S 10 Roasted Cereal Burnt Tobacco Nutty/Cocoa Nutty Cocoa Spice Sweet Vanilla/Vanillin Brown Sugar MEDIUM MEDIUM MEDIUM	HIGH 15 HIGH HIGH 15	
Fragrance Intensity Aroma Intensity Floral Berry Sour/Fermented Green/Vegetativ Other Chemic Flavor Intensity Aftertaste Intensity Berry Sour/Fermented Green/Vegetativ Other Chemic	Dried Fruit Citrus Fruit Sour Fermented Cal Musty/Earthy Woody Low Low Dried Fruit Citrus Fruit Sour Fermented Fermented Cal Citrus Fruit C	S	HIGH HIGH 15 HIGH 15 HIGH 15 Main Tastes (2) Salty Bitter Sour Umami	
Fragrance Intensity Aroma Intensity Floral Berry Sour/Fermented Green/Vegetativ Other Chemic	Dried Fruit Citrus Fruit Sour Fermented Ecal Musty/Earthy Woody Low Low Dried Fruit Citrus Fruit Sour Fermented Ecal Musty/Earthy Woody	S NEDIUM S 10 Roasted Cereal Burnt Tobacco Nutty/Cocoa Nutty Cocoa Spice Sweet Vanilla/Vanillin Brown Sugar NEDIUM S 10 Roasted Cereal Burnt Tobacco Nutty/Cocoa Nutty Cocoa Spice Sweet Vanilla/Vanillin Brown Sugar	HIGH HIGH 15 HIGH 15 Main Tastes (2) Salty Bitter Sour Umami Sweet	Notes
Fragrance Intensity Aroma Intensity Floral Berry Sour/Fermented Green/Vegetativ Other Chemic Flavor Intensity Aftertaste Intensity Berry Sour/Fermented Green/Vegetativ Other Chemic	Dried Fruit Citrus Fruit Sour Fermented Low Low Citrus Fruit Citrus	S NEDIUM S 10 Roasted Cereal Burnt Tobacco Nutty/Cocoa Nutty Cocoa Spice Sweet Vanilla/Vanillin Brown Sugar MEDIUM S 10 Roasted Cereal Burnt Tobacco Nutty/Cocoa Nutty Cocoa Spice Sweet Vanilla/Vanillin Brown Sugar MEDIUM	HIGH HIGH 15 HIGH 15 HIGH 15 Main Tastes (2) Salty Bitter Sour Umami Sweet	Notes
Fragrance Intensity Aroma Intensity Floral Fruity Berry Sour/Fermented Green/Vegetativ Other Chemic Flavor Intensity Aftertaste Intensity Floral Fruity Berry Sour/Fermented Green/Vegetativ Other Chemic	Dried Fruit Citrus Fruit Sour Fermented Cal Musty/Earthy Woody Low Cow Citrus Fruit Sour Fermented Cal Musty/Earthy Woody Cow Cal Musty/Earthy Woody Low Cow	S NEDIUM S 10 Roasted Cereal Burnt Tobacco Nutty/Cocoa Nutty Cocoa Spice Sweet Vanilla/Vanillin Brown Sugar MEDIUM S 10 Roasted Cereal Burnt Tobacco Nutty/Cocoa Nutty Cocoa Spice Sweet Vanilla/Vanillin Brown Sugar MEDIUM	HIGH HIGH 15 HIGH 15 HIGH 15 Main Tastes (2) Salty Bitter Sour Umami Sweet	Notes
Fragrance Intensity Aroma Intensity Floral Fruity Berry Sour/Fermented Green/Vegetativ Other Chemic Flavor Intensity Aftertaste Intensity Floral Fruity Berry Sour/Fermented Green/Vegetativ Other Chemic	Dried Fruit Citrus Fruit Sour Fermented Cal Musty/Earthy Woody Low Citrus Fruit Sour Fermented Cal Musty/Earthy Woody Citrus Fruit Sour Fermented Cal Musty/Earthy Woody Low Cow C	S	HIGH HIGH 15 HIGH 15 HIGH 15 Main Tastes (2) Salty Bitter Sour Umami Sweet HIGH	Notes
Fragrance Intensity Aroma Intensity Floral Green/Vegetativ Other Chemic Flavor Intensity Floral Fruity Berry Sour/Fermented Green/Vegetativ Other Chemic	Dried Fruit Citrus Fruit Sour Fermented Cal Musty/Earthy Woody Low Cow Citrus Fruit Sour Fermented Cal Musty/Earthy Woody Cow Cal Musty/Earthy Woody Low Cow	S MEDIUM 5 10 Roasted Cereal Burnt Tobacco Nutty/Cocoa Nutty Cocoa Spice Sweet Vanilla/Vanillin Brown Sugar MEDIUM 5 10 Roasted Cereal Burnt Tobacco Nutty/Cocoa Nutty Cocoa Spice Spice Sweet Vanilla/Vanillin Brown Sugar MEDIUM Tobacco Nutty Cocoa Spice Sweet Vanilla/Vanillin Brown Sugar MEDIUM 5 10	HIGH HIGH 15 HIGH 15 Main Tastes (2) Salty Bitter Sour Umami Sweet HIGH 15	Notes
Fragrance Intensity Aroma Intensity Floral Fruity Berry Sour/Fermented Green/Vegetativ Other Chemic Flavor Intensity Aftertaste Intensity Floral Fruity Berry Sour/Fermented Green/Vegetativ Other Chemic	Dried Fruit Citrus Fruit Sour Fermented Vecal Musty/Earthy Woody Low Color Citrus Fruit Sour Fermented Vecal Musty/Earthy Woody Low Color Citrus Fruit Sour Fermented Vecal Musty/Earthy Woody Low Color Col	S	HIGH 15 HIGH 15 HIGH 15 Main Tastes (2) Salty Bitter Sour Umami Sweet HIGH 15	Notes

Affective Form

Name	
Date	
Purnose	



SAMPLE NO.				SAMPLE NO.			
Fragrance	12345	6789	FINAL	Fragrance	123	456789	FINAL
Aroma	12345		FINAL	Aroma		456789	
Flores	00000	0000		Flores			
Flavor	12345		FINAL	Flavor		456789	
Aftertaste	12345	6789	FINAL	Aftertaste	123	456789	FINAL
Acidity	12345	6789	FINAL	Acidity	123	456789	FINAL
Sweetness	12345	6789	FINAL	Sweetness	(1)(2)(3)(456789	FINAL
Mouthfeel	12345	6789	FINAL	Mouthfeel	123	456789	FINAL
Overall	12345	<u></u>	FINAL	Overall	1000	456789	FINAL
Overall	02343	0000	FINAL		000	43000	FINAL
NON-LINITORM CUR	s C C C C Defect	IE ANIVA		MON-HINECOPA CUR-		DEFECT (IE ANV)	
NON-UNIFORM CUP DEFECTIVE CUPS	S	Υ		NON-UNIFORM CUPS		DEFECT (IF ANY) MOLDY PHENOLIC	
	☐ PHENC					☐ POTATO	

Extrinsic Beta



Name	Date		
Purpose			
SAMPLE NO.			
Farming □Country □Region □Name of Farm or Co-op □Name of Producer(s) □Species □Variety or Varieties □Harvest Date/Year □Other	Notes	Processing Name of Processor(s) Wet Mill / Station Dry Mill Other Process Type Washed Natural Other	Notes
Trading Size Grade Other Grade ICO Number Other	Notes	Certifications 4C Fair Trade Organic Rainforest Alliance Other	Notes
SAMPLE NO.			
Farming Country Region Name of Farm or Co-op Name of Producer(s) Species Variety or Varieties Harvest Date/Year Other	Notes	Processing Name of Processor(s) Wet Mill / Station Dry Mill Other Process Type Washed Natural Other	Notes
Trading Size Grade Other Grade ICO Number Other	Notes	Certifications 4C Fair Trade Organic Rainforest Alliance Other	Notes
Notes			

Combined Form



Name	Date	IMPRESSION OF QUALITY		
Purpose	Sample No.	① EXTREMELY LOW ② SLIGHTLY LOW ② MODERATELY HIGH ③ VERY LOW ③ NEITHER HIGH NOR LOW ④ VERY HIGH ③ EXTREMELY HIGH		
PART 1: DESCRIPTIVE ASSESSMENT ROAST LEV	EL	PART 2: AFFECTIVE ASSESSMENT		
Fragrance Low MEDI	UM HIGH	123456789 FINAL		
Aroma Low MEDI	UM HIGH	123456789 FINAL		
Floral		Notes		
Flavor Low MEDI		123456789 FINAL		
Intensity 5 Aftertaste Low MEDI	UM , HIGH	123456789 FINAL		
Intensity S	10 1 15	Notes		
Acidity LOW MEDI	UM HIGH	123456789 FINAL		
Notes		Notes		
Sweetness Low MEDI	UM HIGH	123456789 FINAL		
Notes		Notes		
Mouthfeel Low MEDI	UM HIGH	123456789 FINAL		
□ Rough (Gritty, Chalky, Sandy) Notes □ Oily Smooth (Velvety, Silky, Syrupy) □ Mouth-Drying Metallic		Notes		
PART 3: EXTRINSIC ASSESSMENT		Overall		
Notes		123456789 FINAL		
		Notes		
		NON-UNIFORM CUPS DEFECT (IF ANY) DEFECTIVE CUPS MOLDY PHENOLIC POTATO		