Competition Body Coffee Roasting Championship

Green Evaluation Scoresheet

COMPETITOR

DESCRIPTION

Origin

Producer

Quality Description

Notes:

Official Use Only

	Yes	No

COLOR

Please CIRCLE the correct colour for the selected coffee.

LUE-GREEN BLUISH-GREEN GREEN GREENISH YELLOW-GREEN PALE YELLOW YELLOWISH BROW

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

4

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

	Yes	No
1		
2		
3		

DEFECTS

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

3

Correct Defect indentified.

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

		Y	N
Full Black			
Full Sour			
Dried Cherry			
Fungus-Damaged Bean			
Foreign Matter			
Severe Insect Damage			

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

		Y	N
Partial Black			
Partial sour			
Parchment			
Floater			
Broken/chipped/cut			
Immature bean			
Withered/shiriveled			
Hull/husk			
Slight insect damage			
Shell			
From Single Origin roast: Quaker(Official Use Only)			/17
Overtime	-		

/24

TOTAL

Evaluation Scale: Yes = 1 No = 0