

SS-202607-DAGM-006

Producer · Dagmar e Caio Pimenta

SCA SCORE

86.00 / 100

Excelente

COFFEE IDENTIFICATION

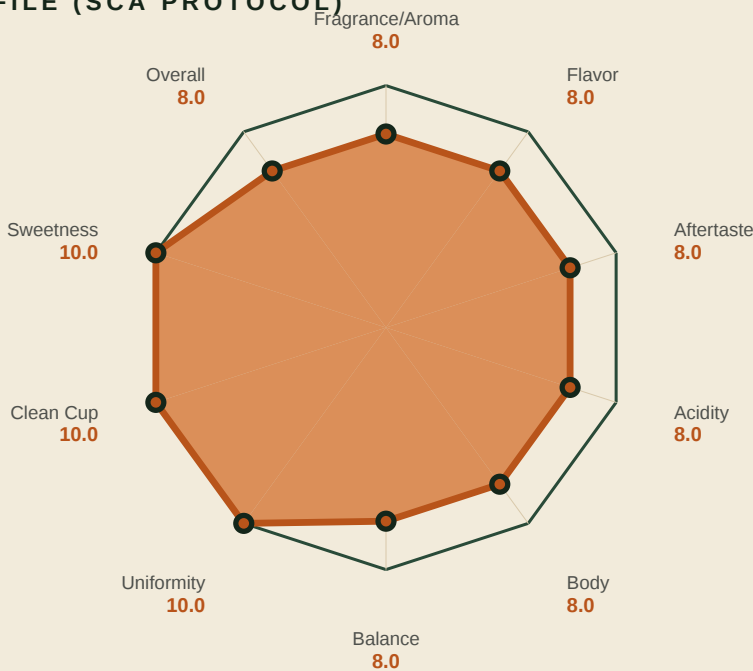
Producer	Dagmar e Caio Pimenta	Farm	Fazenda Santo Amaro
Municipality/State	São Sebastião do Paraíso - MG	Variety	Arara
Process	Natural	Altitude	1100m
Harvest	2026		

CUPPING SESSION

Trial Date	08/12/2026	Evaluator	Gabriel Barruffini
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Formula: (Sum of 10 attributes) - (Light Defects × 2) - (Severe Defects × 4)

SENSORY PROFILE (SCA PROTOCOL)



FULL SCA TABLE

Fragrance/Aroma		8.00	Flavor		8.00
Aftertaste		8.00	Acidity		8.00
Body		8.00	Balance		8.00
Uniformity		10.00	Clean Cup		10.00
Sweetness		10.00	Overall		8.00

Light Defects (Taint × 2)" 0

Severe Defects (Fault × 4)" 0

FINAL SCORE

86.00

EVALUATOR NOTES

No notes recorded.

ORGANOLEPTIC DRIVERS

Notas predominantes: uva, guaraná, garapa.

FRUTAS

2 descritores

Uva

Guaraná

DOCES

1 descritor

Garapa

ORGANOLEPTIC DRIVERS (CONT.)

Intensidade: %í sutil %í%í suave %í%í%í médio %í%í%í%í intenso %í%í%í%í%í muito intenso

Gabriel Barruffini
Evaluator

Laboratory: Veroo Cafés
Template Version: v1.0