

Arabica Cupping Form



Specialty Coffee Association Arabica Cupping Form

Name: _____

Date: _____

Table no: _____

Quality Scale			
6.00 - GOOD	7.00 - VERY GOOD	8.00 - EXCELLENT	9.00 - OUTSTANDING
6.25	7.25	8.25	9.25
6.50	7.50	8.50	9.50
6.75	7.75	8.75	9.75

Sample No.	Roast Level of Sample	Fragrance/Aroma	Flavor	Acidity	Body	Uniformity	Clean Cup	Overall	Total Score	
Notes:									Final Score	

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This form is designed and intended to be used in conjunction with the SCA Protocol for Cupping Specialty Coffee.

How to use

A cosa serve?

- Per creare un linguaggio comune per lo Specialty coffee e ottenere una migliore comprensione tra produttore e acquirente.
- Per esplorare a fondo ciò che un caffè ha da offrire.
- Per determinare le effettive differenze sensoriali dei caffè.
- Per descrivere il flavor del caffè.
- Per determinare preferenze dei caffè.

What is it for?

- To create a common language for Specialty grade coffee and gain a better understanding between producer and buyer.
- To fully explore what a coffee has to offer.
- To determine the actual sensory differences between coffees.
- To describe the flavor of coffee.
- To determine preference of products.

Specialty coffee?

Verde: no difetti primari e difetti secondari limitati


Tostato: no quakers

Assaggio: minimo 80 punti


Green: no primary defects and limited secondary defects

Roasted coffee: no quakers


Cupping: minimum score 80




Green Arabica Coffee CLASSIFICATION SYSTEM




SPECIALTY GRADE
No Category I Defects Allowed. No more than 5 Full Defects.




QUAKER
An unripe bean that does not fully develop during roasting.




FULL BLACK BEAN
Predominately opaque black.




FULL SOUR BEAN
Predominately reddish or yellowish brown.




DRIED CHERRY/POD
Bean partially or fully enclosed in dark outer fruit husk.



FUNGUS DAMAGED BEAN
Exhibiting yellowish or brownish fungal attack.



FOREIGN MATTER
Any non-coffee items, such as sticks or stones.



SEVERE INSECT DAMAGE BEAN
With three or more insect perforations.

STANDARD METHOD OF CLASSIFICATION

SAMPLE WEIGHTS:
Green Coffee – 350 grams | Roasted Coffee – 100 grams

GREEN COFFEE MOISTURE CONTENT:
Washed Coffees should be between 10 – 12% upon import.

SCENT OF THE GREEN COFFEE:
Coffee must be free of foreign odors.


BEAN SIZE:
No more than 5% variance from purchase contracted specification, measured by retention on traditional round-holed grading screens.

TABLE OF DEFECT EQUIVALENTS:			
CATEGORY I DEFECTS	FULL DEFECT EQUIVALENTS	CATEGORY 2 DEFECTS	FULL DEFECT EQUIVALENTS
Full Black	1	Partial Black	3
Full Sour	1	Partial Sour	3
Dried Cherry/Pod	1	Parchment/Pergamino	5
Fungus Damaged	1	Floater	5
Foreign Matter	1	Immature/Unripe	3
Severe Insect Damage	5	Withered	5
		Shell	5
		Brown/Chipped/Cut	5
		Hull/Husk	5
		Slight Insect Damage	10


ROAST UNIFORMITY:
Specialty Grade – No quakers allowed.

CUPPING METHODOLOGY:
Cupping is a professional technique for evaluating coffee's fragrance, aroma, taste, body and aftertaste. 100 milliliters of hot water are poured directly onto 8.25 grams of roast and ground coffee and allowed to steep. Using a large spoon, the coffee is stirred, sniffed, allowed to settle, then vigorously sipped at various temperatures to reveal its flavor characteristics.


FLAVOR CHARACTERISTICS:
Upon cupping, sample must exhibit distinctive attributes in the areas of taste, acidity, body and aroma as determined between buyer and seller. Must be free from faults and taints.




PARTIAL BLACK BEAN
Less than one-half opaque black.




PARTIAL SOUR BEAN
Less than one-half reddish or yellowish-brown.




PARCHMENT/ PERGAMINO BEAN
Partially or fully enclosed in dried parchment.




FLOATER BEAN
Light in color and low in density.




IMMATURE/UNRIPE BEAN
Underdeveloped and greenish with silverskin attached.




WITHERED BEAN
Lightish green bean with a wrinkled surface.




SHELL
Part of a malformed bean consisting of a cavity.



BROKEN/CHIPPED/CUT
A cut bean or fragment.




HULL/HUSK
Fragment of a dried cherry/pod.





SLIGHT INSECT DAMAGE BEAN
With less than three insect perforations.


GREEN COFFEE COLOR GRADIENT


Unroasted coffee's color ranges from a blue-green to a pale yellow depending upon origin, processing or age.




















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La scala punti

- Buono
- Molto buono
- Eccellente
- Eccezionale

The points scale

- Good
- Very good
- Excellent
- Outstanding

Quality Scale

6.00 - GOOD

6.25

6.50

6.75

7.00 - VERY GOOD

7.25

7.50

7.75

8.00 - EXCELLENT

8.25

8.50

8.75

9.00 - OUTSTANDING

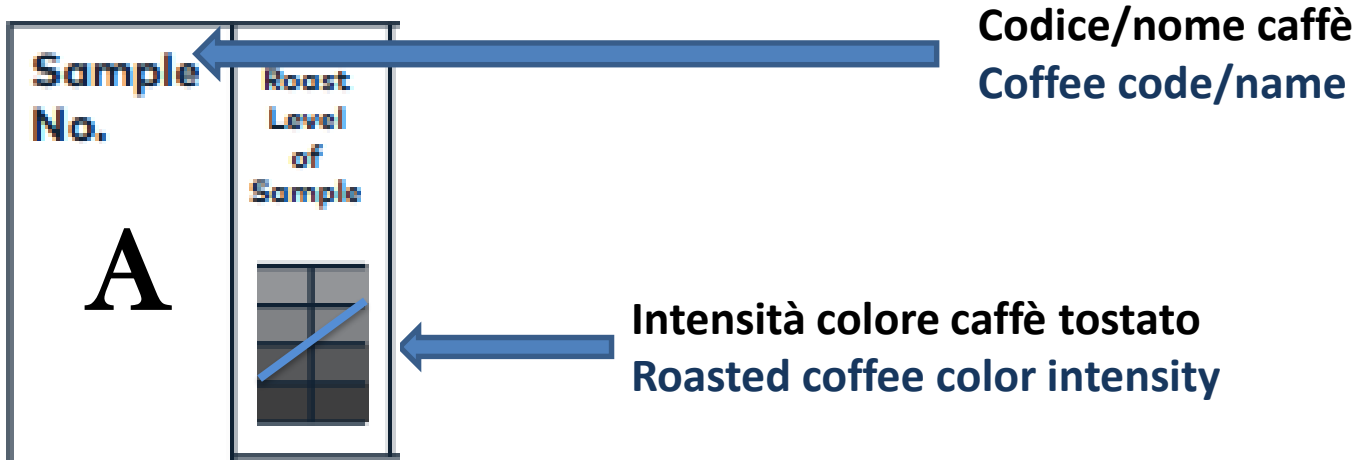
9.25

9.50

9.75

CUPPING STEPS

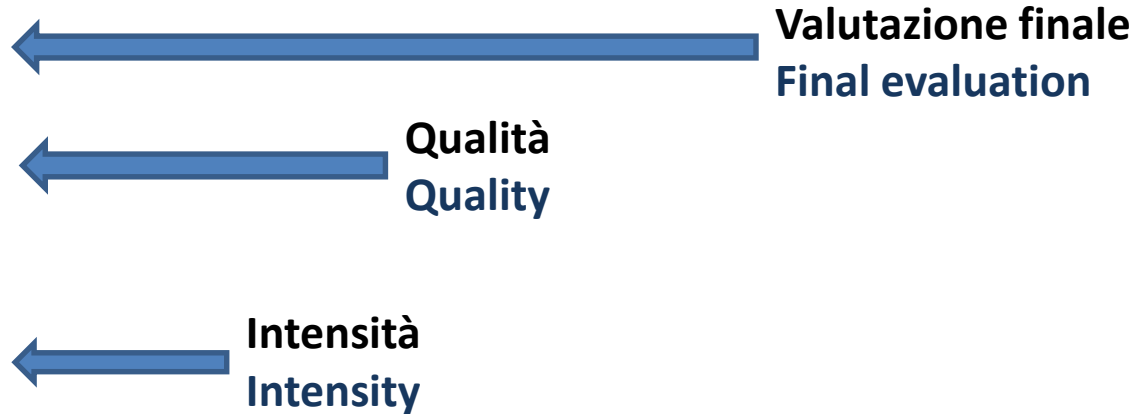
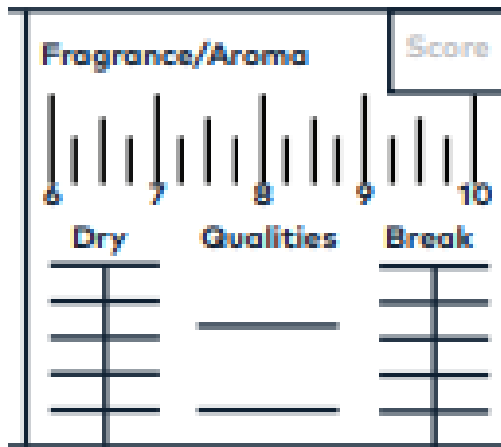
0) Sample ID



Descrizione / Description	
Sample No.	Nome del caffè o utilizzo di codice numerico/alfabetico Coffee name or use of numeric/alphabetic code
Roast Level	I campioni devono prima essere valutati visivamente per colore del tostato. Questo è segnato sul foglio e può essere usato come riferimento durante la valutazione di attributi di flavor specifici Samples should first be visually inspected for roast color. This is marked on the sheet and may be used as a reference during the rating of specific flavor attributes

CUPPING STEPS

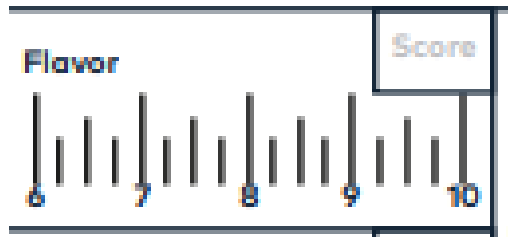
1) Fragrance / Aroma



Tempo Time	Fase Fase	Descrizione Description
0 - 15	Dry	Entro 15 minuti la fragrance (macinato) può essere valutata. From 0 – 15 minutes, fragrance (smell of ground coffee) can be evaluated.
3 - 5	Break	Versata l'acqua, dopo 3 – 5 minuti l'aroma viene valutata rompendo la crosta con cucchiaio. After water is poured, aroma is evaluated by breaking the crust with a spoon.

CUPPING STEPS

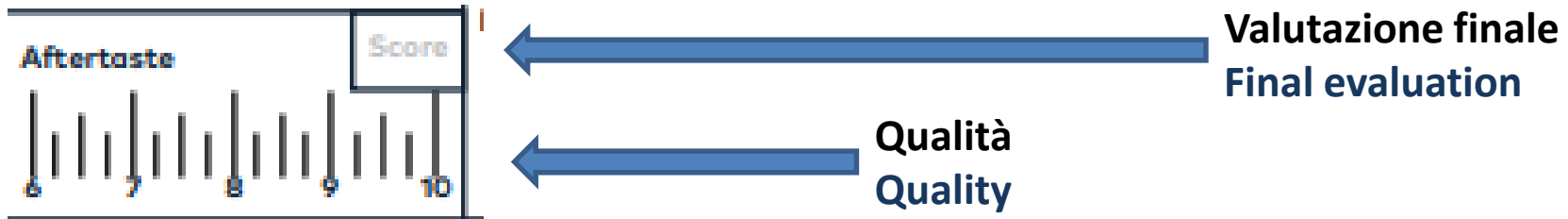
2) Flavor



Flavor = Aroma + Taste	Flavor = Aroma + Taste
<p>Flavor è la caratteristica principale del caffè ed è composto dalle prime impressioni date dall'aroma del caffè e da tutte le sensazioni gustative e retro-nasali. Il punteggio assegnato per il flavor dovrebbe tenere conto dell'intensità, della qualità e della complessità del gusto e dell'aroma e la valutazione coinvolge l'intero palato.</p>	<p>Flavor is the coffee's main character and he's composed by the first impressions given by the coffee's first aroma and the all the gustatory sensations and retro-nasal aromas. The score given for Flavor should account for the intensity, quality and complexity of taste and aroma, and the evaluation involve the entire palate.</p>

CUPPING STEPS

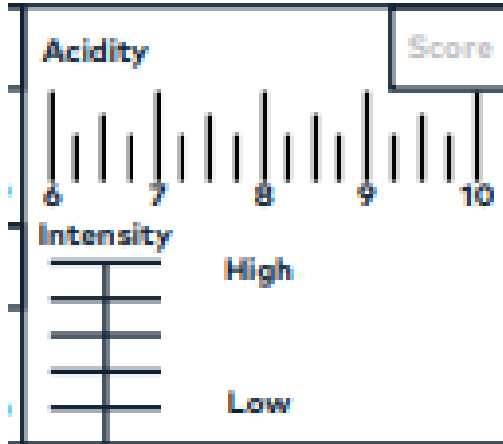
3) Aftertaste



Descrizione	Description
<p>Il retrogusto è definito come la durata delle qualità positive del flavor emanate nella parte posteriore del palato e che rimangono dopo che il caffè viene ingerito. Se il retrogusto è breve o sgradevole, si dovrebbe dare un punteggio più basso.</p>	<p>Aftertaste is defined as the duration of positive flavor qualities emanating from the back of the palate and remaining after the coffee is swallowed. If the aftertaste is short or unpleasant, a lower score should be given.</p>

CUPPING STEPS

4) Acidity



Valutazione finale
Final evaluation

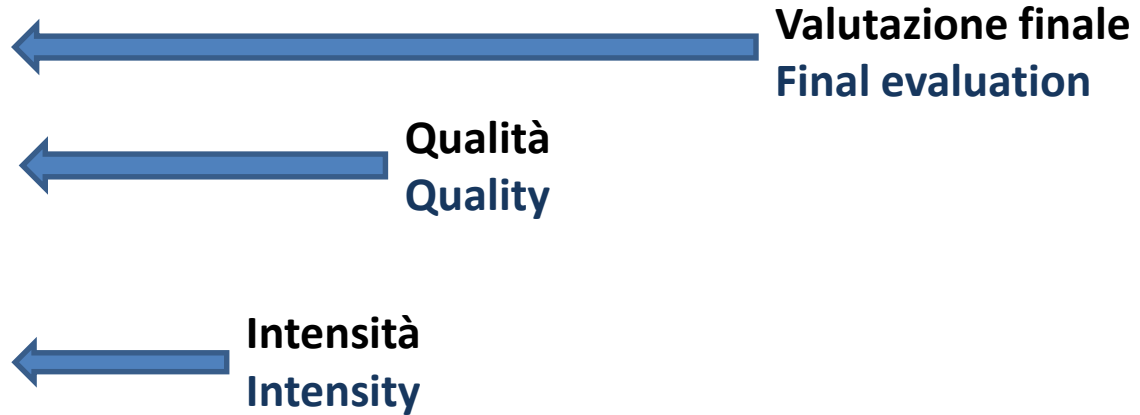
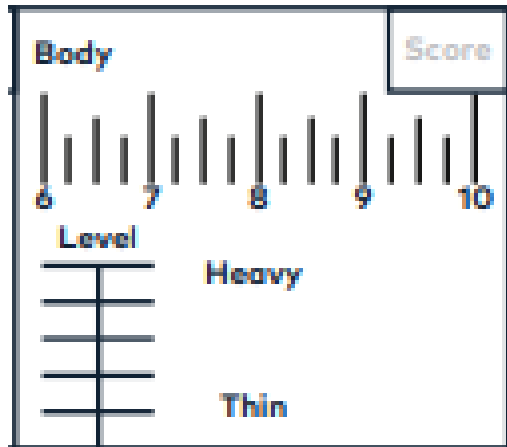
Qualità
Quality

Intensità
Intensity

Descrizione / Description	
Citrica	Acidulo pulito con note agrumate (limone) A clean, sour aromatic with citrus notes (lemon)
Malica	Acidulo deciso con note fruttate (mela) A sour, sharp, somewhat fruity aromatic (apple)
Lattica	Acidulo morbido con note di yogurt / burro A mild acidity, aromatic with slight yogurt / butter notes

CUPPING STEPS

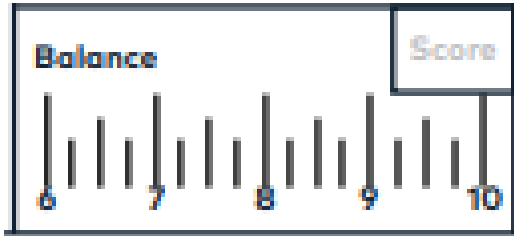
5) Body



La qualità del corpo	The quality of Body
<p>Sensazione tattile del liquido percepito tra la lingua e il palato. Un caffè con corpo elevato può anche ottenere un punteggio elevato in qualità grazie alla presenza di colloidali e saccarosio. Tuttavia, un caffè con corpo più leggero può avere una piacevole sensazione in bocca.</p>	<p>Tactile feeling of the liquid perceived between the tongue and roof of the mouth. A coffee with heavy Body may also receive a high score in terms of quality due to the presence of brew colloids and sucrose. A coffee with lighter Body may also have a pleasant feeling in the mouth, however.</p>

CUPPING STEPS

6) Balance



Valutazione finale
Final evaluation

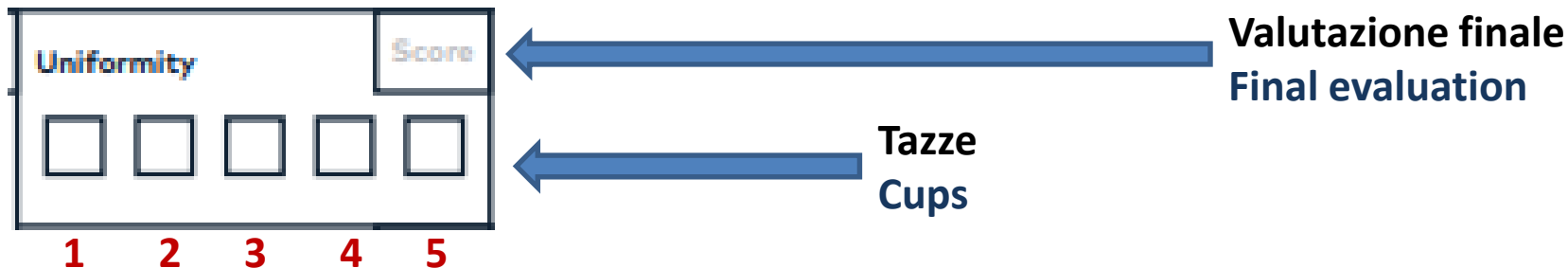


Qualità
Quality

Descrizione	Description
<p>Il Balance è il modo in cui tutti gli aspetti di flavor, aftertaste, acidity e body sono bilanciati e si completano o contrastano tra loro. Se il caffè è carente in alcuni attributi o se alcuni attributi sono "prepotenti", il punteggio del saldo deve essere ridotto.</p>	<p>How all the aspects of Flavor, Aftertaste, Acidity and Body of the coffee work together and complement or contrast to each other is Balance. If the coffee is poor in certain aroma or taste attributes or if some attributes are overpowering, the Balance score has to be reduced.</p>

CUPPING STEPS

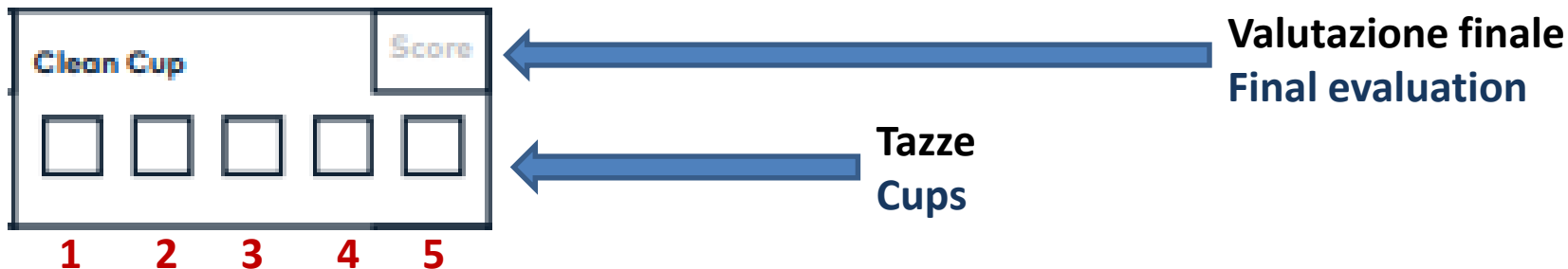
7) Uniformity



Descrizione	Description
<p>Uniformità si riferisce alla consistenza del flavor nell'assaggio delle diverse tazze di caffè. Se le tazze hanno un flavor diverso, la valutazione di questo aspetto sarà alta. Vengono assegnati 2 punti per ogni tazza che mostra uniformità, con un massimo di 10 punti se tutte e 5 le tazze sono uguali.</p>	<p>Uniformity refers to consistency of flavor of the different cups of the coffee tasted. If the cups taste different, the rating of this aspect would not be as high. 2 points are awarded for each cup displaying this attribute, with a maximum of 10 points if all 5 cups are the same.</p>

CUPPING STEPS

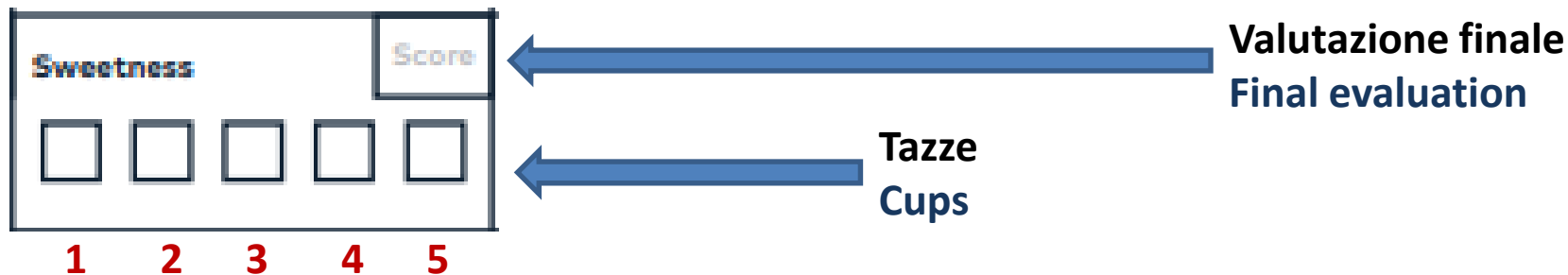
8) Clean Cup



Descrizione	Description
<p>Clean Cup, pulizia e trasparenza del flavor, si riferisce alla mancanza di interferenze o impressioni negative dal primo assaggio al retrogusto finale. Eventuali flavor o aromi diversi squalificheranno una singola tazza. Vengono assegnati 2 punti per ogni tazza che mostra l'attributo di Clean Cup.</p>	<p>Clean Cup refers to a lack of interfering negative impressions from first ingestion to final aftertaste, a “transparency” of cup. Any different flavor or aromas will disqualify an individual cup. 2 points are awarded for each cup displaying the attribute of Clean Cup.</p>

CUPPING STEPS

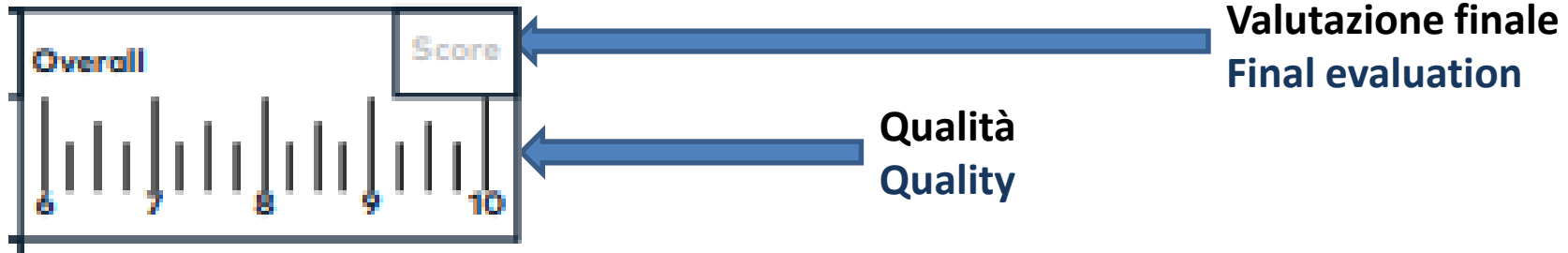
9) Sweetness



Descrizione	Description
<p>La dolcezza si riferisce a una piacevole pienezza di flavor nonché all'evidente dolcezza derivata dalla presenza di alcuni carboidrati e zuccheri. Vengono assegnati 2 punti per ogni tazza che mostra questo attributo per un punteggio massimo di 10 punti.</p>	<p>Sweetness refers to a pleasing fullness of flavor as well as any obvious sweetness and its perception is the result of the presence of certain carbohydrates and sugar. 2 points are awarded for each cup displaying this attribute for a maximum score of 10 points.</p>

CUPPING STEPS

10) Overall



Descrizione	Description
<p>Il punteggio attribuito a «overall» riflette la personale valutazione/apprezzamento dell'assaggiatore nei confronti della qualità percepita.</p>	<p>The “overall” scoring aspect is meant to reflect the taster's personal evaluation / appreciation of perceived quality</p>

CUPPING STEPS

Defects

Defects (subtract)

	# of cups	Intensity		
Taint - 2	1	X	4	=
Fault - 4				4

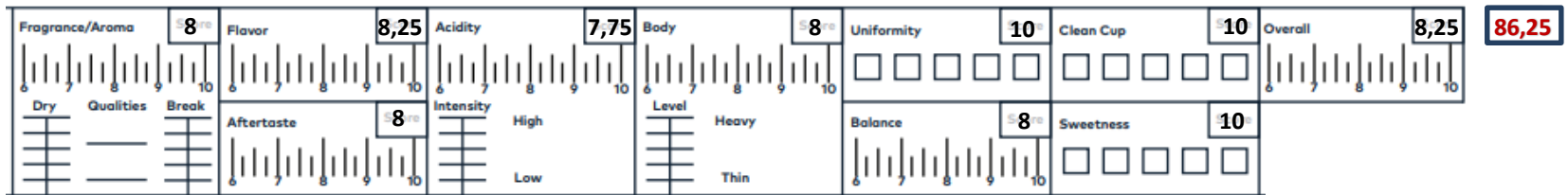


Calcolo finale
Final calculation

Descrizione	Description
<p>I difetti sono flavor negativi o scadenti che riducono la qualità del caffè. Questi sono classificati in 2 modi. "Taint" è un flavor difettoso evidente, ma non schiacciante, che si trova di solito negli aspetti aromatici. Al "Taint" viene assegnata una penalità di "2" punti in "intensity". Un "Fault" è un sapore sgradevole, di solito riscontrabile negli aspetti del gusto, che è opprimente o rende sgradevole il caffè e riceve una penalità di "4" in "intensity".</p>	<p>Defects are negative or poor flavors that detract from the quality of the coffee. These are classified in 2 ways. A "taint" is a defected flavor that is noticeable, but not overwhelming, usually found in the aromatic aspects. A "taint" is given a penalty of "2" points as intensity. A "fault" is an off-flavor, usually found in the taste aspects, that is either overwhelming or renders the coffee unpalatable and is given a penalty of "4" as intensity.</p>

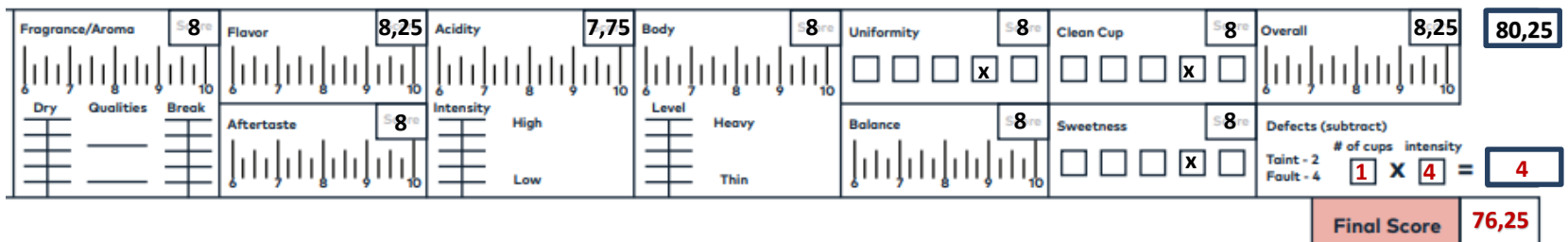
CALCULATION STEPS

1) Total Score: è la somma dei punteggi individuali.
is calculated by summing individual scores.



Perfect objective: 10 in Uniformity, Clean Cup and Sweetness

2) Final Score: è la differenza tra Total Score e totale difetti
is the difference between Total Score and total defects



CUPPING STEPS

Note

Sample No.	Roast Level of Sample	Fragrance/Aroma	Score	Flavor	Score	Acidity	Score	Body	Score	Uniformity	Score	Clean Cup	Score	Overall	Score	Total Score
		Dry Qualities Break		Aftertaste	Score	Intensity	High Low	Level	Heavy Thin		Score		Score			
Notes:														Final Score		

Note Fragrance/Aroma
Fragrance/Aroma notes

Note Generali
General notes

Enjoy your cupping

