SCA Coffee Value Assessment

Descriptive Form

NAME .....

DATE .....

PURPOSE .....

SAMPLE NO.

Fragrance Intensity LOW MEDIUM HIGH 0 5 10 15

Aroma Intensity LOW MEDIUM HIGH 0 5 10 15

SELECT UP TO FIVE THAT APPLY:

- ☐ FLORAL
- ☐ FRUITY (☐ BERRY ☐ DRIED FRUIT ☐ CITRUS FRUIT)
- ☐ SOUR/FERMENTED (☐ SOUR ☐ FERMENTED)
- ☐ GREEN/VEGETATIVE
- ☐ OTHER (☐ CHEMICAL ☐ MUSTY/EARTHY ☐ PAPERY)
- ☐ ROASTED
- ☐ NUTTY/COCOA (☐ NUTTY ☐ COCOA)
- ☐ SPICY
- ☐ SWEET (☐ VANILLA/VANILLIN ☐ BROWN SUGAR)

Flavor Intensity LOW MEDIUM HIGH 0 5 10 15

Aftertaste Intensity LOW MEDIUM HIGH 0 5 10 15

SELECT UP TO FIVE THAT APPLY:

- ☐ FLORAL
- ☐ FRUITY (☐ BERRY ☐ DRIED FRUIT ☐ CITRUS FRUIT)
- ☐ SOUR/FERMENTED (☐ SOUR ☐ FERMENTED)
- ☐ GREEN/VEGETATIVE
- ☐ OTHER (☐ CHEMICAL ☐ MUSTY/EARTHY ☐ PAPERY)
- ☐ ROASTED
- ☐ NUTTY/COCOA (☐ NUTTY ☐ COCOA)
- ☐ SPICY
- ☐ SWEET (☐ VANILLA/VANILLIN ☐ BROWN SUGAR)

MAIN TASTES (2)

- ☐ SALTY ☐ BITTER
- ☐ SOUR ☐ UMAMI
- ☐ SWEET

Acidity Intensity LOW MEDIUM HIGH 0 5 10 15

SELECT ONE:

☐ DRY ACIDITY (HERBY, GRASSY, TART) ☐ SWEET ACIDITY (JUICY, FRUIT-LIKE, BRIGHT)

Sweetness Intensity LOW MEDIUM HIGH 0 5 10 15

Mouthfeel Intensity LOW MEDIUM HIGH 0 5 10 15

SELECT UP TO TWO:

- ☐ ROUGH (GRITTY, CHALKY, SANDY)
- ☐ OILY
- ☐ SMOOTH (VELVETY, SILKY, SYRUPY)
- ☐ MOUTH-DRYING
- ☐ METALLIC

SAMPLE NO.

Fragrance Intensity LOW MEDIUM HIGH 0 5 10 15

Aroma Intensity LOW MEDIUM HIGH 0 5 10 15

SELECT UP TO FIVE THAT APPLY:

- ☐ FLORAL
- ☐ FRUITY (☐ BERRY ☐ DRIED FRUIT ☐ CITRUS FRUIT)
- ☐ SOUR/FERMENTED (☐ SOUR ☐ FERMENTED)
- ☐ GREEN/VEGETATIVE
- ☐ OTHER (☐ CHEMICAL ☐ MUSTY/EARTHY ☐ PAPERY)
- ☐ ROASTED
- ☐ NUTTY/COCOA (☐ NUTTY ☐ COCOA)
- ☐ SPICY
- ☐ SWEET (☐ VANILLA/VANILLIN ☐ BROWN SUGAR)

Flavor Intensity LOW MEDIUM HIGH 0 5 10 15

Aftertaste Intensity LOW MEDIUM HIGH 0 5 10 15

SELECT UP TO FIVE THAT APPLY:

- ☐ FLORAL
- ☐ FRUITY (☐ BERRY ☐ DRIED FRUIT ☐ CITRUS FRUIT)
- ☐ SOUR/FERMENTED (☐ SOUR ☐ FERMENTED)
- ☐ GREEN/VEGETATIVE
- ☐ OTHER (☐ CHEMICAL ☐ MUSTY/EARTHY ☐ PAPERY)
- ☐ ROASTED
- ☐ NUTTY/COCOA (☐ NUTTY ☐ COCOA)
- ☐ SPICY
- ☐ SWEET (☐ VANILLA/VANILLIN ☐ BROWN SUGAR)

MAIN TASTES (2)

- ☐ SALTY ☐ BITTER
- ☐ SOUR ☐ UMAMI
- ☐ SWEET

Acidity Intensity LOW MEDIUM HIGH 0 5 10 15

SELECT ONE:

☐ DRY ACIDITY (HERBY, GRASSY, TART) ☐ SWEET ACIDITY (JUICY, FRUIT-LIKE, BRIGHT)

Sweetness Intensity LOW MEDIUM HIGH 0 5 10 15

Mouthfeel Intensity LOW MEDIUM HIGH 0 5 10 15

SELECT UP TO TWO:

- ☐ ROUGH (GRITTY, CHALKY, SANDY)
- ☐ OILY
- ☐ SMOOTH (VELVETY, SILKY, SYRUPY)
- ☐ MOUTH-DRYING
- ☐ METALLIC

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SCA Coffee Value Assessment

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

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SCA Version 1.1 (September 2023) I Calculate total cupping score: sca.coffee/cuppingscore

SCA Coffee Value Assessment

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: SENSORY DESCRIPTIVE ASSESSMENT

PART 2: AFFECTIVE ASSESSMENT

Fragrance Intensity

LOW — MEDIUM — HIGH
0 5 10 15

Aroma Intensity

LOW — MEDIUM — HIGH
0 5 10 15

SELECT UP TO FIVE THAT APPLY:

- ☐ FLORAL
- ☐ FRUITY (☐ BERRY ☐ DRIED FRUIT ☐ CITRUS FRUIT)
- ☐ SOUR/FERMENTED (☐ SOUR ☐ FERMENTED)
- ☐ GREEN/VEGETATIVE
- ☐ OTHER (☐ CHEMICAL ☐ MUSTY/EARTHY ☐ PAPERY)
- ☐ ROASTED
- ☐ NUTTY/COCOA (☐ NUTTY ☐ COCOA)
- ☐ SPICY
- ☐ SWEET (☐ VANILLA/VANILLIN ☐ BROWN SUGAR)

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL

Flavor Intensity

LOW — MEDIUM — HIGH
0 5 10 15

Aftertaste Intensity

LOW — MEDIUM — HIGH
0 5 10 15

SELECT UP TO FIVE THAT APPLY:

- ☐ FLORAL
- ☐ FRUITY (☐ BERRY ☐ DRIED FRUIT ☐ CITRUS FRUIT)
- ☐ SOUR/FERMENTED (☐ SOUR ☐ FERMENTED)
- ☐ GREEN/VEGETATIVE
- ☐ OTHER (☐ CHEMICAL ☐ MUSTY/EARTHY ☐ PAPERY)
- ☐ ROASTED
- ☐ NUTTY/COCOA (☐ NUTTY ☐ COCOA)
- ☐ SPICY
- ☐ SWEET (☐ VANILLA/VANILLIN ☐ BROWN SUGAR)

MAIN TASTES (2)

- ☐ SALTY
- ☐ SOUR
- ☐ SWEET
- ☐ BITTER
- ☐ UMAMI

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL

Acidity Intensity

LOW — MEDIUM — HIGH
0 5 10 15

SELECT ONE:

- ☐ DRY ACIDITY (HERBY, GRASSY, TART)
- ☐ SWEET ACIDITY (JUICY, FRUIT-LIKE, BRIGHT)

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL

Sweetness Intensity

LOW — MEDIUM — HIGH
0 5 10 15

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL

Mouthfeel Intensity

LOW — MEDIUM — HIGH
0 5 10 15

SELECT UP TO TWO:

- ☐ ROUGH (GRITTY, CHALKY, SANDY)
- ☐ OILY
- ☐ SMOOTH (VELVETY, SILKY, SYRUPY)
- ☐ MOUTH-DRYING
- ☐ METALLIC

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL

PART 3: EXTRINSIC ASSESSMENT

Overall

① ② ③ ④ ⑤ ⑥ ⑦ ⑧ ⑨ FINAL

NON-UNIFORM CUPS ☐☐☐☐☐
DEFECTIVE CUPS ☐☐☐☐☐

DEFECT (IF ANY)
☐ MOLDY ☐ PHENOLIC
☐ POTATO

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