



WORLD COFFEE ROASTING CHAMPIONSHIP 2015

GREEN GRADING SCORE SHEET

COMPETITOR

COUNTRY

DESCRIPTION

Country

Producer

Quality Description

Notes:

COLOUR *Please CIRCLE the correct colour for the selected coffee.*

BLUE-GREEN BLUISH-GREEN GREEN GREENISH YELLOW-GREEN PALE YELLOW YELLOWISH BROWN

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

Shake 300g 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
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

DEFECTS *Report counts from a 300g sample. Do not report equivalents.*

CATEGORY 1

Full Black	<input type="text"/>
Full Sour	<input type="text"/>
Dried Cherry	<input type="text"/>
Fungus-Damaged Bean	<input type="text"/>
Foreign Matter	<input type="text"/>
Severe Insect Damage	<input type="text"/>

CATEGORY 2

Partial Black	<input type="text"/>
Partial sour	<input type="text"/>
Parchment	<input type="text"/>
Floater	<input type="text"/>
Broken/chipped/cut	<input type="text"/>
Immature bean	<input type="text"/>
Withered/shriveled	<input type="text"/>
Hull/husk	<input type="text"/>
Slight insect damage	<input type="text"/>
Shell	<input type="text"/>
From roasted sample:	
Quaker	<input type="text"/>

Official Use Only

Yes	No
<input type="text"/>	<input type="text"/>

<input type="text"/>	<input type="text"/>
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<input type="text"/>	<input type="text"/>
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<input type="text"/>	<input type="text"/>
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4

Yes	No
1	<input type="text"/>
2	<input type="text"/>
3	<input type="text"/>

3

Correct Defect identified.

Y	N
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Y	N
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/17

/24

TOTAL

Evaluation Scale: Yes = 1 No = 0