

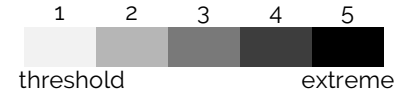
FCCI Cacao Grader Evaluation

Fine Cacao and Chocolate Institute

Sample

Name

Date



External evaluation, whole beans

External attributes

Basic attributes (100g beans)

- Bean count
- Moisture content %
- Size (qualitative)
- Detritus % by weight

External defects (100 beans, count)

- Black
- Severely moldy
- Germinated
- Insect damaged
- Clumped
- Cut

Raw bean aroma

Positive/Neutral

- Vinegar
- Cocoa
- Nutty
- Fruity
- Spicy
- Floral

Defective

- Hammy
- Smoky
- Musty/Moldy
- Putrid/Garbage
- Rancid/Cheesy
- Meaty
- Animal

Cut test (100 beans, count)

Fermentation level

- Fully brown
- Partially brown
- Violet
- Violet unfissured

Defective

- Slaty
- Moldy
- Germinated
- Insect damaged
- Overfermented

Other attributes

- Blond

Organoleptic evaluation, shelled ground beans

Taste

- Acidity
- Bitterness
- Astringency

Aroma

Positive/Neutral

- Cocoa
- Fresh fruit
- Dried fruit
- Vegetal
- Herbal
- Floral
- Nutty
- Spicy
- Caramel/Malty/Candied
- Buttery

Defective

- Hammy
- Smoky
- Musty/Moldy
- Ammonia
- Putrid/Garbage
- Rancid/Cheesy
- Medicinal/Phenolic
- Sulfurous/Rubbery
- Pungent
- Sweaty
- Metallic
- Meaty
- Woody
- Animal
- Heated fat

Overall impression

- Overall

version 1.0

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