## External evaluation, whole beans

**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

## 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

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