

# ROTA | Evaluation of cup quality

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UCC Agri-Research Center



## Comments on Cup quality





- We hulled dry parchment and removed major defect beans (Black beans, totally unripe beans etc.)
- Overall, these beans have flavors like greenish, herbal, grain, straw, woody note.
- These flavors may come from non-uniform maturity (including unripe or overripe) and dryness.
- To improve cup quality, we strongly recommend selective picking of well-matured cherries only.

## Suggestions from bean appearance

- Many beans were not well developed in the parchment (withered, shrunk beans).

We guess the reasons would be 1. lack of soil nutrients, 2. over shaded, 3. experience of drought.

- In general, moisture content of green beans should be 10-12% and uniform to keep the quality.

Thomas Songsong #1	Thomas Songsong #2	David Mendola	As Akoddo
			
Balanced flavor with acidity	A little dirty taste	Greenish, herbal flavor Cucumber	Greenish, herbal flavor Cucumber, peanuts shell