2024 USRC Qualifiers Production Cupping Scoresheet Cup Code							
Judge Name  Descriptive Assessment		Scorekeep	ers Only - Competitor N	ame:		Affective	Accuracy
Fragrance / Aroma	Low	Medium High				Coffee Evaluation	Coffee Descriptor
_	0 5 FRUIT □CITRUS FRUIT) R □ FERMENTED)	□ROASTED	15 IMUSTY/EARTHY □PAPERY Y □COCOA ) IILLIN □BROWN SUGAR )			Fragrance /	0 to 3  3x  Fragrance /
Flavor	Low	Medium High				Aroma	Aroma
Select up to 5 that apply:    FLORAL	0 5 FRUIT □CITRUS FRUIT ) R □ FERMENTED )	ROASTED		Main tastes (2): □SALTY □BITTER □SOUR □UMAMI □SWEET		0 to 9	0 to 3  3x  Flavor
Aftertaste	Low	Medium High					
Select up to 5 that apply:  □FLORAL □FRUITY (□BERRY□DRIED F □SOUR/FERMENTED (□SOUR	0 5  FRUIT □CITRUS FRUIT )  R □ FERMENTED )	POASTED		Main tastes (2): □SALTY □BITTER □SOUR □UMAMI □SWEET		0 to 9  Aftertaste	3x 0 to 3 Aftertaste
			MEERY DEROWN GOOTH,			Altertaste	Aitertaste
Acidity  Select 1:  DRY ACIDITY (HERBY, GRASS)  SWEET ACIDITY (JUICY, FRUIT	Low  0 5  Y, TART, I-LIKE, BRIGHT)	Medium High	15			0 to 9 Acidity	3x Acidity
Sweetness	Low 5	Medium High 10	15			0 to 9	0 to 3
Mouthfeel	Low	Medium High				Sweetness 0 to 9	Sweetness 0 to 3
	0 5 SMOOTH (VEI NDY) MOUTH-DRYII	10 LVETY, SILKY, SYRUPY) NG	15				3x Mouthfeel
Roast Defects	-	The demands on the second of					
Underdevelopment 0	$\begin{matrix} & & & & & & & & & & & & & & & & & & &$	Undervelopment Total	Defect Total			Overall	
Overdevelopment	<del>                                     </del>	Overvelopment Total					
Baked	<del>                                     </del>	I otal	Evaluation Scales Coffee Evaluation:			Total	Total
Scorched 0	5	Scorched 4 5 5 7 8	- None to evaluate - Acceptale - Average - Good - Very Good - Excellent - Extraordinary - Accuracy of Coffe 0 - None to evalua 1 - Not very accurate 2 - Somewhat acc 3 - Very accurate	ate 0 - No presence of defect rate 1 - Barely Tasted curate 3 - Fairly Tasted	Total Production Cu Coffee Evaluation + Accuracy (of this scoresh	y - Coffee Defects	/1