

## Cup-Value Evaluation Form

Date: \_\_\_\_\_ Time: \_\_\_\_\_ Method: Blind Open

Initials Taster: \_\_\_\_\_ Cupping Purpose: \_\_\_\_\_

Coffee Types / Regions: \_\_\_\_\_

**Rating:** 1 to 10 (10 = perfect / 9 = excellent / 8 = very good / 7 = good / 6 = average /  
5 = mediocre / 4 = not good / 3 = pretty bad / 2 = bad / 1 = yuck, awful)

	<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>	<b>5</b>	<b>6</b>
Description						
Fragrance and Aroma						
Body						
Acidity						
Flavor						
Aftertaste						
Compensation (-5 to +5)						
Add 50	+50	+50	+50	+50	+50	+50
Total Score						
<small>≥95 = exceptional, 90 - 94 = outstanding, 85 - 89 = very good, 80 - 84 = good, 75 - 79 = fair, 70 - 74 = poor, &lt;70 = defective</small>						
Name Guess						
<b>Outcome</b>						