

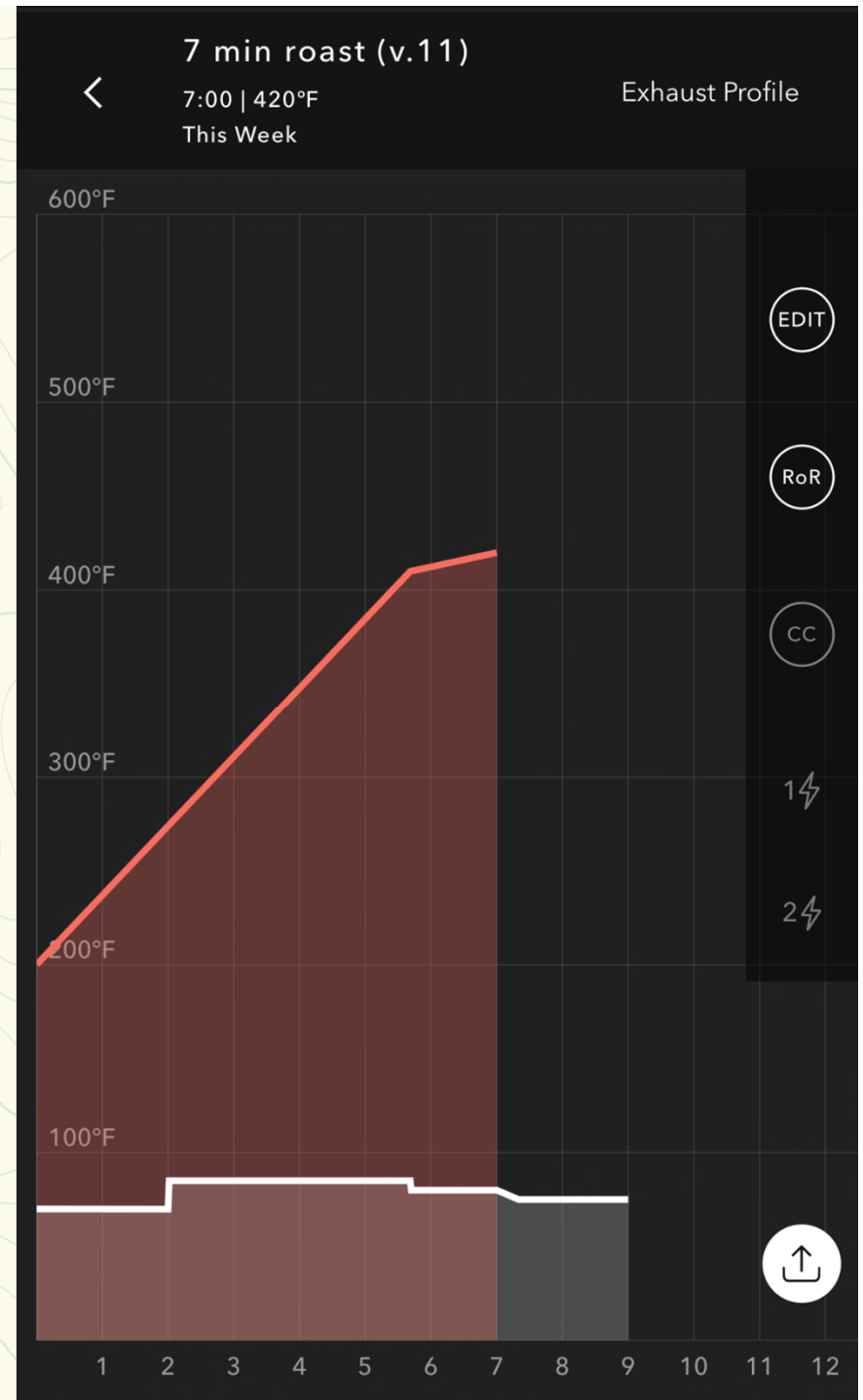


Mountains of the Moon

A Cupping of Uganda Coffees

About the Roast Profile: Why Only One?

- Atlas' universal Ikawa sample roasting profile
- Developed to be flexible and broadly applicable to most coffee types
- Results in correct sample roasting flavor profile to facilitate purchasing decisions



Cupping Notes

The coffees you have received are coded A – F. Cup them all prior to the online event and record your perceptions of each coffee here. We have also included 2 pages of information about the six individual coffees you will be tasting. As you taste, try to 1.) guess the process of each coffee (natural or washed) and 2.) try to match the letter code of each coffee to the identity descriptions on the following pages based on what you experience in the cupping. We will reveal the answers during the presentation.

Coffee

A

Fragrance/Aroma

Flavor

SCA Score Idea
(Optional)

Process?

Coffee

B

Fragrance/Aroma

Flavor

SCA Score Idea
(Optional)

Process?

Coffee

C

Fragrance/Aroma

Flavor

SCA Score Idea
(Optional)

Process?

Coffee

D

Fragrance/Aroma

Flavor

SCA Score Idea
(Optional)

Process?

Coffee

E

Fragrance/Aroma

Flavor

SCA Score Idea
(Optional)

Process?

Coffee

F

Fragrance/Aroma

Flavor

SCA Score Idea
(Optional)

Process?

Mountains of the Moon Coffee Descriptions



Mystery Coffee



Uganda Drugar

- Natural
- Commercial
- Created by mill/exporter

Letter: _____

Uganda Ekende

- Natural
- Standard Specialty
- Grown and created by RFCU

Letter: _____

What could it be?

- Process?
- Quality level?
- Possible uses?

Letter: _____

Mountains of the Moon Coffee Descriptions



Uganda BJC Owemba Blend

- Washed
- Coop Bulk Lot

Letter: _____



Uganda BJC Kitabona #290

- Washed
- WS Micro-lot
- 1431 masl
- 467 members

Letter: _____



Uganda BJC Kilembe #305

- Washed
- WS Micro-lot
- 1987 masl
- 213 members

Letter: _____