



LAB NOTES	FARMER COOP	LOCATION	RELEASE No
PHYSICAL EVALUATION			
SAMPLE ROAST		SAMPLE CUP	
NOTES	PAIRINGS		
AUDIO INFLUENCES			

ROASTER

DATE

LOT NO.

ROAST LEVEL		FRAGRANCE/ AROMA		ACIDITY		BODY	
		FRAGRANCE		INTENSITY		INTENSITY	
				HIGH		HEAVY	
		AROMA					
				LOW		THIN	

FLAVOR	CLEAN CUP	UNIFORMITY	OVERALL
SWEETNESS	BALANCE	AFTERTASTE	DEFECTS

PERSONAL TASTING NOTES

Tell us what you taste! Share your own jottings with our roasting team and join the conversation. Your coffee-inspired notes, photos & doodles can earn you discounts on brewing equipment, classes to hone your craft, access to private cuppings, or other coffee adventures. Simply email us your notes, drawings, photos, inspirations, etc. at hello@embercoffee.co.