## **FCCI** Cacao Grader Evaluation

	Sample	Name C	Pate Threat Add
External evaluation, w	hole beans	Organoleptic evaluation	threshold extreme extreme on, shelled ground beans
External attributes		Taste	
Basic attributes (100g beans)	External defects (100 beans, count)	Acidity	
Bean count	Black	Bitterness	
Moisture content %	Severely moldy	Astringency	
Size (qualitative)	Germinated	Aroma	
Detritus % by weight	Insect damaged	Positive/Neutral	Defective
	Clumped		
	Cut	Cocoa Fresh fruit	Hammy
Raw bean aroma		Dried fruit	Smoky
Positive/Neutral	Defective		Musty/Moldy Ammonia
		Vegetal	Ammonia  Dutrid (Carbage
Vinegar	Hammy	Herbal	Putrid/Garbage
Cocoa	Smoky	Floral	Rancid/Cheesy
Nutty	Musty/Moldy  District (Contracts	Nutty	Medicinal/Phenolic
Fruity	Putrid/Garbage	Spicy	Sulfurous/Rubbery
Spicy	Rancid/Cheesy	Caramel/Malty/Candied	Pungent
Floral	Meaty	Buttery	Sweaty
	Animal		Metallic
Cut test (100 beans, count)		Meaty	
Fermentation level	Defective		Woody
Fully brown	Slaty		Animal
Partially brown	Moldy		Heated fat
Violet	Germinated	Overall impression	
Violet unfissured	Insect damaged	Overall Overall	version 1.0
Other attacks	Overfermented		Fine Cacao and Chocolate Institute © 2016
Other attributes  Blond	—— NoDeri	This document is copyrighted under a Creativivatives 4.0 International License (http://creativ	e Commons Attribution-NonCommercial- ecommons.org/licenses/by-nc-nd/4.0/)