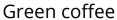




## Cropsterでできること







Profiling



Production



**Quality Control** 



Reporting

- ・生豆の在庫管理→棚卸を行えます
- 焙煎豆のプロファイリング:商品の設計、データ保存を行えます。
- ・焙煎中の経過をグラフで可視化、各フェーズの把握が容易になります 数分先の予測カーブの表示機能も追加され、再現性のサポートをさらに強化
- ・大事な焙煎データは、Cropsterのサーバー(金庫)に保存され、いつでも、どこからでもアクセスできます
- ・Cropster Cup(カッピングアプリ)との連携により、複数ロケーションでの評価を簡単に共有、保存できます



[PG-0345] Red apple Pacas Lot 2011

### General information

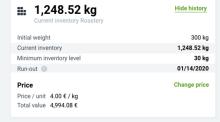
Cropster ID PG-0345

Registered a year ago (10/05/2018)

Project Brander1
Location Roastery
Variety Red Catuai
Processing Natural

### Supply network

Country Ethiopia
Importer Collins LLC





💼 🗇 Copy 🎤 Edit 🔗



+ Add profile

### **Quality information**

### Sensorial History

Compare quality

Colombia Lot 20	18 in Cline Inc	PG-0307
▲ 10%	<a>⊙ 0.5</a>	<b>a</b> -
<b>85.25</b> of 1		QC-2142 +
		2 years ago
Aroma		0.00
Flavor		0.00
Aftertaste		0.00
Acidity		0.00
Body		0.00

▲ 10.5%	<ul><li>(a) -</li></ul>	<b>7</b> 67.9 g/ml
<b>86.5</b> of 2		QC-2119 +
Almond Cherry marzipan Sweet Sugar		

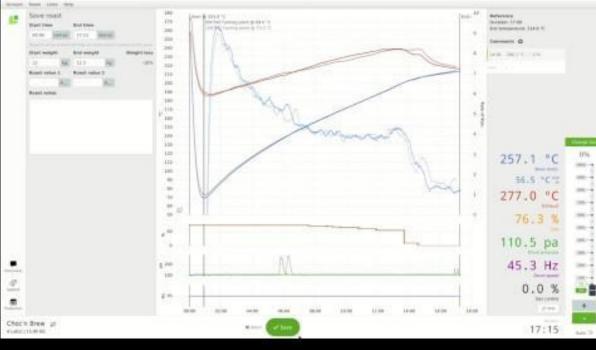
Colombia Lot 2018 in F lot)	toastery (Current PG-0307
<b>0</b> of 0	QC-3801 (+)
	5 months ago
Aroma	0.00
Flavor	0.00
Aftertaste	0.00
Acidity	0.00
Body	0.00
Balance	0.00

Add green grading

Add cupping



# 一ズを可視化





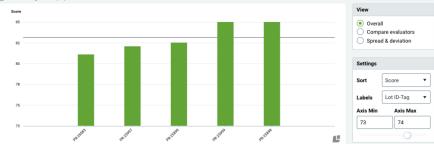
### Session: [QS-564] Webinar session

Open session Details Session stats **Evaluators** Number of samples Aaron Johnson 11/29/2018 - 9:00 AM Date Amy Williams Local Sheet 2013 Lab Branderij LAB 🖍 🌘 🛅 Andrea Schwartz Setting Blind 🖋 🌘 🛍 Jacob Jones

Clone session 🗎 🖨 Print labels

### Compare final scores

Show average score (83)



### Compare categories

You can compare the different categories of the samples here.

Label	Lot ID-Tag	Lot name	QC ID-Tag	Final score	Aroma	Dry*	Break*	Flavor	Aftertaste	Acidity	Body	Balance	Uniformity	Clean Cup	Sweetness	Defects	Overall
Α	[PR-26083]	Aricha - 15+ - washed - 9.5%	[QC-3628]	81.08	8.21	0.00	0.00	7.92	7.88	8.29	7.42	8.33	9.33	10.00	7.00	-1.33	8.04
В	[PR-25999]	Aricha - 15+ - washed - 9.5%	[QC-3629]	84.75	7.92	0.00	0.00	8.21	8.25	8.83	7.88	8.79	9.00	10.00	8.67	-1.33	8.54
С	[PR-25997]	Aricha - 15+ - washed - 9.5%	[QC-3630]	82.00	8.17	0.00	0.00	8.17	7.88	8.33	6.96	8.25	8.33	10.00	8.00	-0.33	8.25
D	[PR-25899]	Aricha - 15+ - washed - 9.5%	[QC-3631]	82.42	7.75	0.00	0.00	7.75	7.79	8.67	7.08	8.92	9.00	10.00	8.33	-1.33	8.46
E	[PR-25898]	Aricha - 15+ - washed - 9.5%	[QC-3632]	84.75	8.42	0.00	0.00	8.08	8.17	8.71	8.04	9.21	10.00	10.00	7.67	2.00	8.46

### Show 1 - 5 of 5

\* is not counted towards the final score

### Compare descriptors

You can compare the different descriptors of the samples here.

Tura ta accush

### QC-3628: [PR-26083] Aricha - 15+ - washed - 9.5%

Candy (2) White Tea Vegetal structured Pungent Mild incaberry Grity Diesel Coriander Seeds Concrete Cherry Candy Charred Chalky Camphoric Black Cherry Bit aggressive Apple Alkaline

### QC-3629: [PR-25999] Aricha - 15+ - washed - 9.5%

Vegetal too flat. Stewed fruit Sharp red berries Raisin Pungent Piquant oak incaberry Gin full Courgette Cherry Candy Caramelized Black Cherry Bit unstructured beli pepper Ash Apple

### OC-3630: [PR-25997] Aricha - 15+ - washed - 9.5%

Sort: Occurrences

Show: 10 25 50 100 200 Customize \*

Piquant (2) inca berry (2) dark cherries (2) Ash (2) Vegetal Unsweet Peas too flat. pleasant Papaya oak little roasty Kiwi Grity Gin Fresh bread Elderflower Courgette Cider Cherry Candy Charred Caramelled Caramel Candy Bit unstable of the Charty Candy Charred Caramelled Caramel Candy Bit unstable of the Caramel Candy Bit unstable of the Caramelled Caramelled Caramel Candy Bit unstable of the Caramelled Caramel Candy Bit unstable of the Caramelled Caramell



### Your selected roasts

Add reference roast to selection

	Ref.	ID-Tag	Lot name	Roast date	Roast technician	Machine	First crack	Duration	Dev. time	Dev. time ratio	Start-/End weight	Sensorial analysis Goals
~	$\dot{\pi}$	PR-26104	Under-developed	06/13/2019	Nick + Devin	San Franciscan SF-6	07:33 - 193.39°C	09:09	01:36	17.5%	5 lb / 4.42 lb	
~	$\pm$	PR-26103	Over-developed	06/13/2019	Nick + Devin	San Franciscan SF-6	07:50 - 193.5°C	10:24	02:34	24.7%	5 lb / 4.35 lb	
<b>Y</b>	$\dot{\pi}$	PR-26102	Standard development	06/13/2019	Nick + Devin	San Franciscan SF-6	07:43 - 193.28°C	09:45	02:02	20.9%	5 lb / 4.4 lb	0 of 1

Show 1 - 3 of 3

### Roast Compare report





Customize \*



### Profile goals

+ Add roasting goal

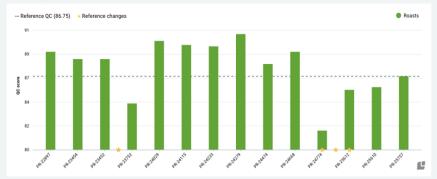
Goal type	Ref. value	Range	Lower	Upper	Success rate			
Roast value	80 Agtron Gourmet	4 Agtron Gourmet	77 Agtron Gourmet	81 Agtron Gourmet		1	ñ	

**Goal statistics** 

No goals were checked for this profile in the last

See full report

### Profile development over time





History of references

Latest roasts

Customize \*

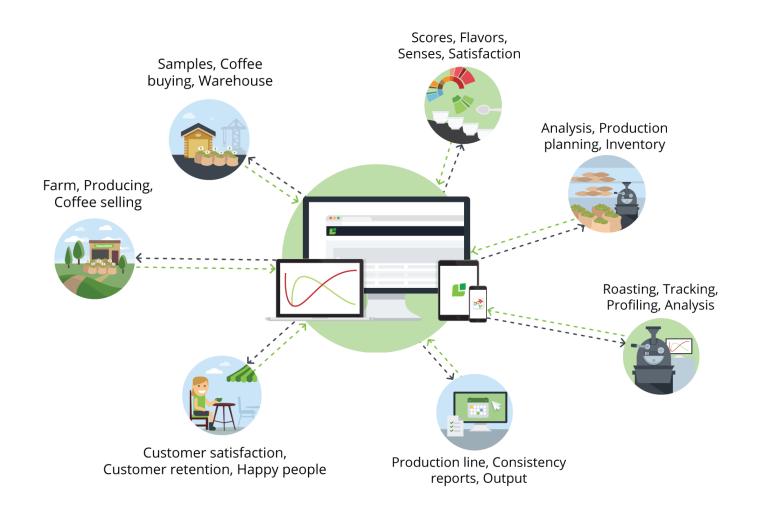
F	Ref.	Date	ID-Tag	Lot name	Roast date	Roast technician	Machine	First crack	Duration	Dev. time	Dev. time ratio	Start-/End weight	Sensorial analysis	Goals
	*	07/17/2018 - 2:11 PM	PR-25757	Sage Typica Lot 2012	07/04/2018	Lissa	Giesen W6/W6A	08:41	10:08	01:27	14.3%	4 kg / 3.49 kg	86.75 of 2	
	*	06/28/2018 - 2:40 PM	PR-25610	Sage Typica Lot 2012	06/25/2018	Lissa	Giesen W6/W6A	08:35	10:09	01:34	15.4%	4 kg / 3.47 kg	85.75 of 1	
	*	06/28/2018 - 2:40 PM	PR-25612	Sage Typica Lot 2012	06/25/2018	Lissa	Giesen W6/W6A	08:24	10:06	01:42	16.8%	4 kg / 3.49 kg	85.5 of 1	
	*	05/08/2018 - 11:06 AM	PR-24668	Cocosyoghurt Geisha Lot 2011	04/30/2018	Lesly	Giesen W6/W6A	08:23	10:06	01:43	17%	4 kg / 3.47 kg	89 of 1	
	*	05/07/2018 - 3:17 PM	PR-24774	Baked apple Bergendal Lot 2010	05/04/2018	Lesly	Giesen W6/W6A	09:13	13:19	04:06	30.8%	4 kg / 3.39 kg	81.75 of 3	
	*	03/05/2018 - 12:56 PM	PR-23452	Cocosyoghurt Geisha Lot 2011	02/16/2018	Damon	Giesen W6/W6A	08:35	10:09	01:34	15.4%	4 kg / 3.48 kg	88.33 of 3	
	*	03/05/2018 - 12:54 PM	PR-23454	Cocosyoghurt Geisha Lot 2011	02/16/2018	Damon	Giesen W6/W6A	08:30	09:10	00:40	7.3%	4 kg / 3.49 kg	88.33 of 3	
	*	02/23/2018 - 12:09 PM	PR-23564	Cocosyoghurt Geisha Lot 2011	02/23/2018	Quinton	Giesen W6/W6A	09:08	11:43	02:35	22%	4 kg / 3.42 kg		
	*	12/21/2017 - 6:49 PM	PR-22524	Cocosyoghurt Geisha Lot 2011	12/14/2017	Bunny	Giesen W6/W6A	08:27	10:03	01:36	15.9%	4 kg / 4 kg		
	*	09/13/2017 - 4:49 PM	PR-20967	Tobacco SumatraLintong Lot 2010	09/13/2017	Wendy	Giesen W6/W6A	08:29	10:08	01:39	16.3%	4 kg / 3.49 kg	0 of 0	



Cropsterを使用することで、 焙煎技術の数値化、可視化により、 再現性、持続可能な焙煎技術の継承が可能となります。

まずは、無料トライアルから

https://www.cropster.com/





### Customers in 100 countries, including:

















One of the greatest investments I've done for the roasting at our facility so far.

Richaerd Malett | Coastal Coffee Roasters

To me, Cropster was a revelation.

Mark Dundon | Seven Seeds

With Cropster, everything is in one location. Blake Trafton | Onyx Coffee

It made my everyday life a lot easier.

Tim Wendelboe | Tim Wendelboe Roastery

Installation was a breeze and instructions were spot on.

Nicolas Rozental | Paddle & Brew

Cropster has made a massive impact on the way that I implement quality control into the business. Ben Toovey I Genovese Coffee

It is the perfect tool to be a great roaster. Andrei Oprisan | Romanian Roast Champion

The roasting Intelligence is unmatchable. Devin Eiring | Verve Coffee Roasters Cropster makes it easier for us by correlating all the data together. Simo Christidi | Solberg & Hansen

**Everywhere I go, no matter what** country I am in, I can use Cropster.

Rafal Kaniewski I Java Coffee

The interface and features are constantly expanding. Vladimir Nenashev | WCR Champion 2018

Cropster saves me precious time and allows me to focus on the rest of the process.

George Delichristos | The Underdog

