
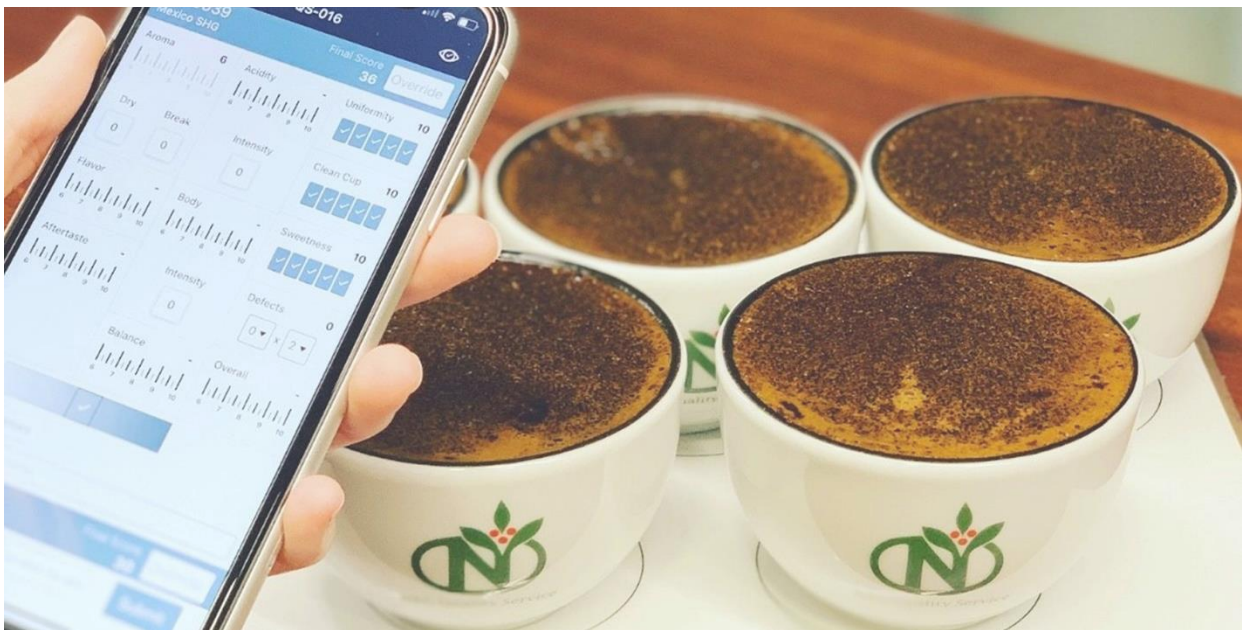


Stay Fit for Cupping *Arabica* – The Cuppers calibration tool a product provided by NKG Quality Service using cropster CUP

Our goal is to offer a product, which helps cuppers and coffee enthusiasts worldwide to keep their cupping skills calibrated. The product includes access to coffee samples from different origins and qualities provided by NKG Quality Service and the software application  cropster CUP to score the coffees and monitor the individual sensorial performance following the [SCA cupping protocol](#). This combination of coffee and tools will provide unparalleled information and analytics against an established base set of coffees for all participants.




Why?

1. Coffee quality evaluation and description is an important aspect in our business, it is used as a trading tool
2. Consistency in coffee descriptions and evaluation results is key to properly communicate and negotiate with business partners
3. Communicating human sensorial perceptions is challenging and requires constant training
4. Most cuppers and coffee lovers have limited possibilities to access a wide range of coffee qualities from different origins

Who's it for?

1. Professional cuppers: those cuppers, who evaluate coffee as a profession and enjoy exchanging their experience with other cuppers e.g. Q Grader network worldwide
2. Coffee lovers and enthusiasts, who want to learn how to differentiate and to correctly score different coffee qualities and correctly describe the individual attributes

How does the program work?

1. Cuppers obtain a paid subscription to the calibration program via NKG Quality Service's Webpage
2. Enrolled subjects will receive a package with six roasted Arabica samples every three months, which must be evaluated on a specific time frame. A calendar will be distributed to the panel
3. Cuppers get access to  cropster CUP for each cupping session on the defined dates
4. Cuppers evaluate the samples following the [SCA cupping protocol](#)
5. Users enter their cupping results including intensity of acidity and body and flavor descriptions
6. Users will get a report of their results including a comparison of each attribute to the average of the participant panel and established benchmarks within 2 weeks