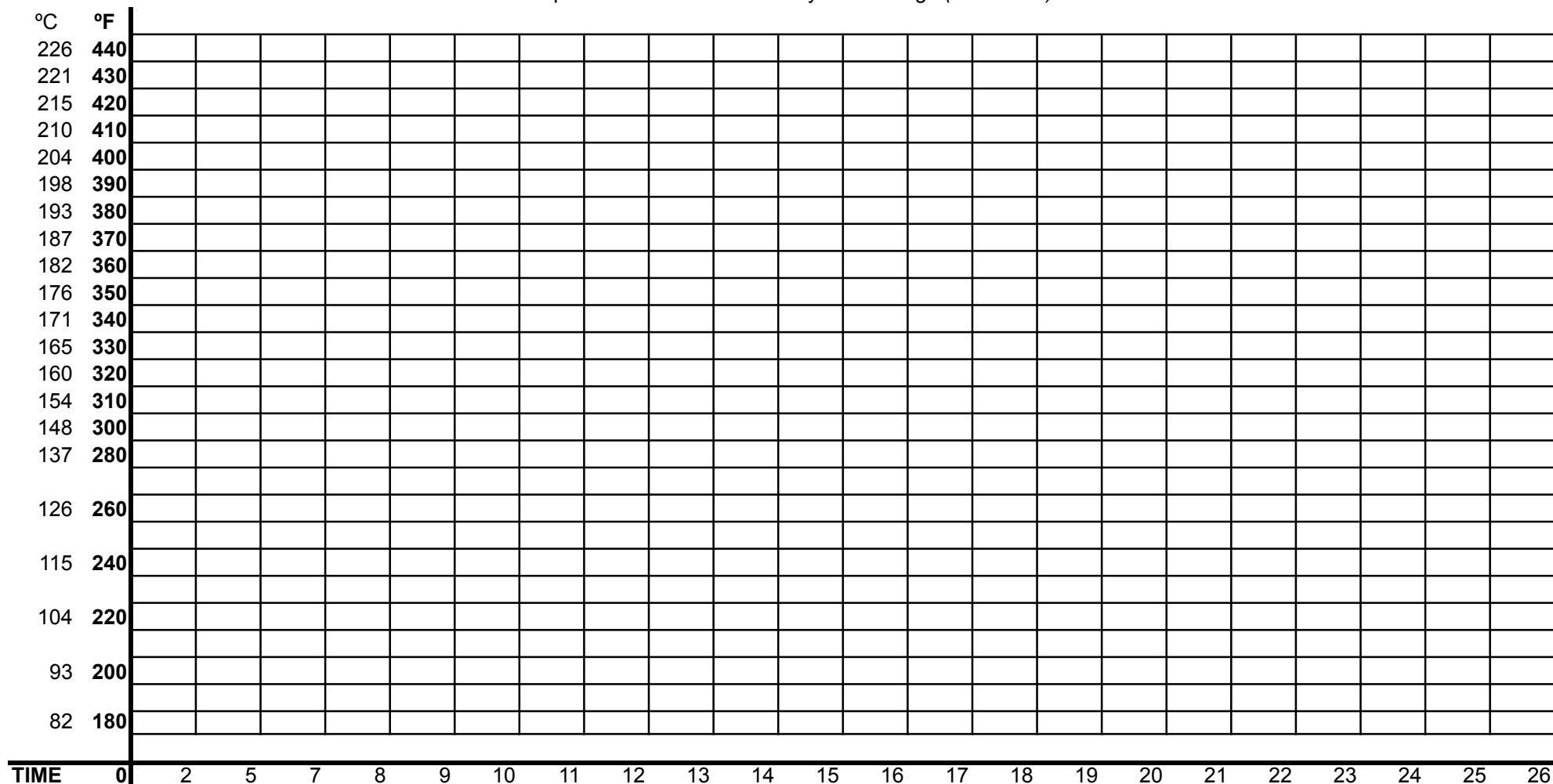


Roasting Plan Report

Competitor Name: Country: Coffee Code:

Please plot the roast profile you plan to achieve during your production roast time below:

Which unit of temperature measurement will you be using? (Circle one): °C °F



Official Use Only

Evaluation Scale: Yes = 1 No = 0

TOTAL:	
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Coffee Roasting Challenge 2012

Roasting Plan Report

Competitor Name:

Country:

Coffee Code:

Describe the roast and cup quality you plan to achieve during your production roast time:

Describe the heat application (time and temperature) plan you have plotted above:

Charge Weight:

Start Temperature:

End temperature:

If blending coffees please note percentage of coffees being used:

Official Use Only

Roast Profile Total

Accuracy Percentage

%

/40

Charge Weight

/1

Start Temperature

/1

TOTAL

/42