



- 1. SKINCARE INDUSTRY
- 2. COFFEE ART
- 3. BAKING INDUSTRY









COFFEE CUPPING OR COFFEE TASTING - A STANDARDIZED PROCESS OF EVALUATING THE AROMA AND FLAVOR PROFILE OF BREWED COFFEE TO ASSESS ITS QUALITY.



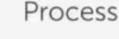




factors Influencing Coffee Taste

Main Influences on the Taste of Coffee

Environment



Roast

Brew









MISTOBOX

HOW ROASTING CAN AFFECT COFFEE TASTE

THE MAIN FACTORS INFLUENCING COFFEE TASTE

Roast Levels

Light Roast



Retains more of the raw plant characteristics

Medium Roast



Some of the plant characteristics are intact with some roasty features

Dark Roast



More transformed from the original plant characteristics to a roasty taste

MISTOBOX





SLURPING

OBSERVATION

A troke of Brew

PAINTING WITH COFFEE GROUNDS



HIMA BINDU



COFFEE PAINTINGS AT AASRE

And here we part ways



