

KENNETH DAVIDS

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Kenneth Davids Consulting assigned a green sample of the **2010-11 crop of the Doi Chaang Grade A flat bean** brought to a medium roast a rating of **90.0** in July, 2011, with the following citation.

“At a classic medium roast the tested sample of the Doi Chaang Grade A flat bean 2010-11 crop displayed good balance and structure (solid, functional acidity, syrupy mouthfeel) and a restrained but impressive aromatic complex: flowers, citrus, stone fruit, chocolate. This wet-processed sample was impeccably clean and free of taint.”

Kenneth Davids Consulting assigned a green sample of the **2010-11 crop of the Doi Chaang Peaberry** brought to a medium roast a rating of **90.5** in July, 2011, with the following citation.

“At a medium roast the tested sample of the Doi Chaang peaberry displayed an impressive purity and delicate fineness, with a lightly syrupy mouthfeel, cleanly balanced acidity, and quiet, tight-knit aromatics: ripe citrus, flowers, lightly roasted nut. This wet-processed sample was impeccably clean and free of taint.”

Kenneth Davids Consulting assigned a green sample of the **2010-11 crop of the Doi Chaang Semi-Washed** brought to a medium roast a rating of **90.0** in July, 2011, with the following citation.

“At a medium roast the tested sample of the Doi Chaang Semi-Washed 2010-11 crop displayed an attractive roasted nut and fruity dark chocolate aroma and flavor, supported by a rich acidity. The mouthfeel was light in weight but silky; the finish rich though relatively simple.”