

Lot [SG-0102] Colombia: Coffee Origen - Huila

Sample type	Offer
PO#	CL19045 - SAM
Weight	300 g
Initial Weight	300 g
Origin	Cafe Origen Pitalito, Medellin Mill, The Coffee Quest Colombia, The Coffee Quest Europe
Status	Not rated
Grade	Group lot

Sensorial Analysis - QC-0085 - 2020-02-13 13:20 (Amsterdam Lab)

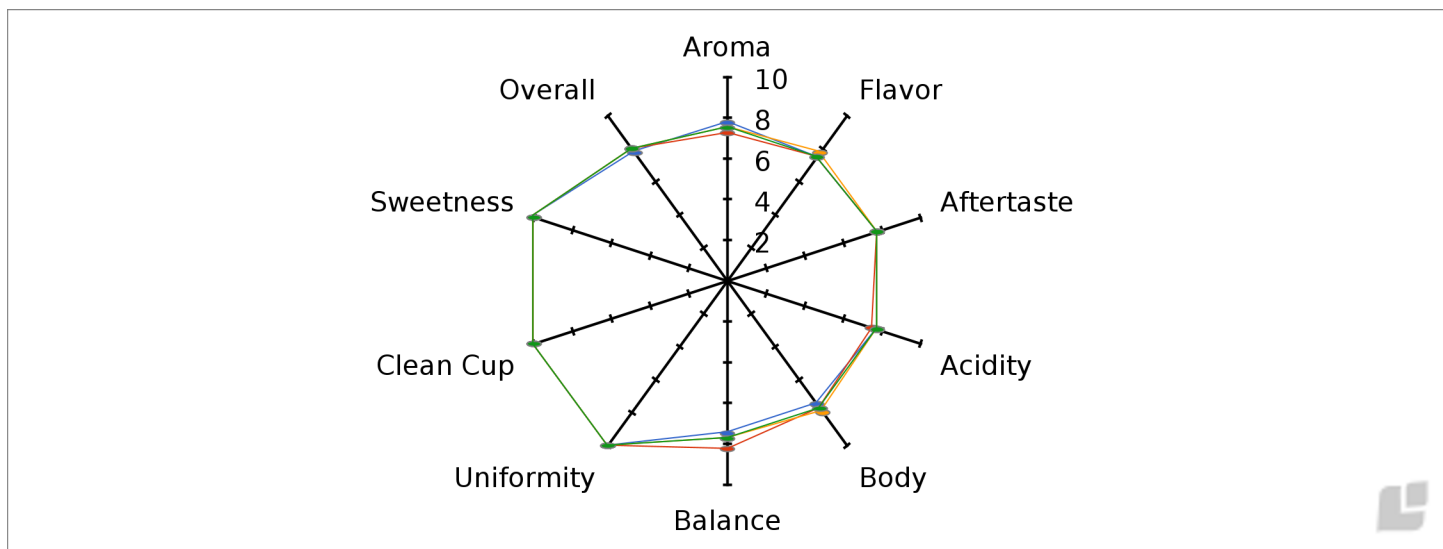
Average	84	Min (Value between average and lowest score)	-0.5
Max (Value between average and highest score)	0.5	Number of results that are taken into account for the average value	3

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Alvira Kanusa Putra	7.75	7.50	7.75	7.75	7.50	7.50	10.00	10.00	10.00	0.00	7.75	83.50
Michiel Lampers	7.25	7.50	7.75	7.50	7.75	8.25	10.00	10.00	10.00	0.00	8.00	84.00
Friso Miguel Spoor	7.50	7.75	7.75	7.75	8.00	7.75	10.00	10.00	10.00	0.00	8.00	84.50
Average	7.50	7.50	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	8.00	84.00

Descriptors: Ar ... Aroma, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ...

Overall, FS ... Final Score

Evaluator	Descriptors	Notes
Alvira Kanusa Putra	(+) Citrus, Chocolate, Bakers Chocolate, Orange, Licorice-anise, Brown Sugar, Lingering, Overall Sweet, Lemon, Smooth	hollow body, good acidity like yellow fruit, after taste long and sweet but have a little bit dryness
Michiel Lampers	(+) Chocolate, Lemon	medium body and medium acidity, nice sweet and clean cup
Friso Miguel Spoor	(+) Bakers Chocolate, Citrus, Mandarin Orange, Molasses, Brown Spice, Sweet, Molasses Syrup	



● Alvira Kanusa Putra ● Michiel Lampers ● Friso Miguel Spoor ● Average