

Lot [SG-0041] Colombia: La Sierrita - Station lot

Washed - Type 1

Sample type	Arrival
Tracking Number	CL19004-SAM
Weight	1,900 g
Initial Weight	0 g
Expected Weight	2 x 70 kg Bags
Note	1750-2150 m.a.s.l
Origin	Giraldo Station - Antioquia, Medellin Mill, The Coffee Quest Colombia, The Coffee Quest Europe
Status	Accepted
Grade	Type 1

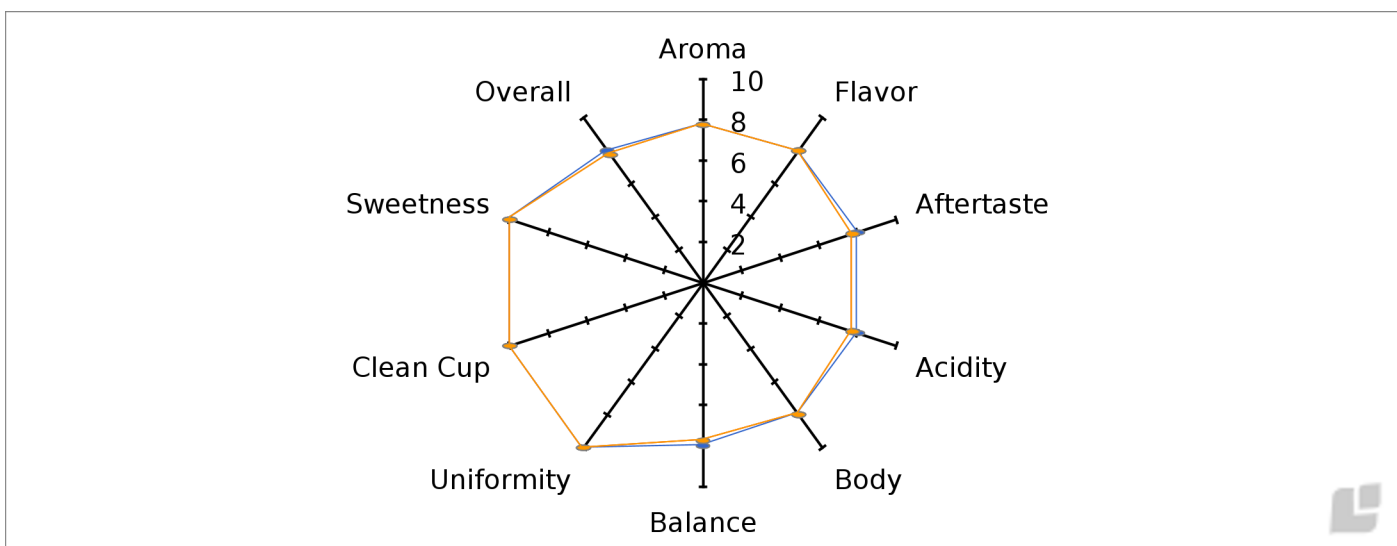
Sensorial Analysis - QC-0389 - 2020-03-19 12:05 (Amsterdam Lab)

Average	85.25	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	2

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Alvira Kanusa Putra	7.75	8.00	8.00	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.00	85.75
Friso Miguel Spoor	7.75	8.00	7.75	7.75	8.00	7.75	10.00	10.00	10.00	0.00	7.75	84.75
Average	7.75	8.00	7.75	7.75	8.00	7.75	10.00	10.00	10.00	0.00	7.75	85.25

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	(+) Dark Chocolate, Butter, Raspberry, Grape, Chocolate, Sweet & Sugary, Black Tea, Grape, Citrus, Body/Fullness	Berry like, and pomegranate hint covered with creamy body.
Friso Miguel Spoor	(+) Cream, Milk Chocolate, Cacao Nibs, Sweet & Sugary, Citrus	The roast was 10 sec to dark, still yielded excellent result. Good combination of sweetness, acidity and milk chocolate base.



● Alvira Kanusa Putra ● Friso Miguel Spoor ● Average

Physical Analysis / Green coffee evaluation - QC-0364 - 2020-03-16 14:34 (Amsterdam Lab)

Parchment Coffee		Green Coffee	300 g
Moisture of beans	10.1 %	Note	

Screen Size	Weight	Percent
20		
19		
18		
17		
16		
15		
14		
13		
12		
0		

Physical Analysis / Green coffee evaluation - QC-0354 - 2020-03-16 14:32 (Amsterdam Lab)

Parchment Coffee	Green Coffee	300 g
Moisture of beans	null %	Note

Screen Size	Weight	Percent
20		
19		
18		
17		
16		
15		
14		
13		
12		
0		

Sensorial Analysis - QC-0344 - 2020-03-16 14:30 (Amsterdam Lab)

Average	0	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Alvira Kanusa Putra												0.00

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
There is no data to display.		



● Alvira Kanusa Putra