

# Lot [SG-0058] Colombia: Jose Canacue from Aipe - Micro lot Washed - Caturra & Colombia variety

<b>Sample type</b>	Arrival
<b>Tracking Number</b>	CL19069-SAM
<b>Weight</b>	817 g
<b>Initial Weight</b>	0 g
<b>Expected Weight</b>	7 x 70 kg Bags
<b>Note</b>	1939 m.a.s.l.
<b>Origin</b>	El Mirador Aipe - Huila, Medellín Mill, The Coffee Quest Colombia, The Coffee Quest Europe
<b>Status</b>	Accepted
<b>Grade</b>	Micro lot

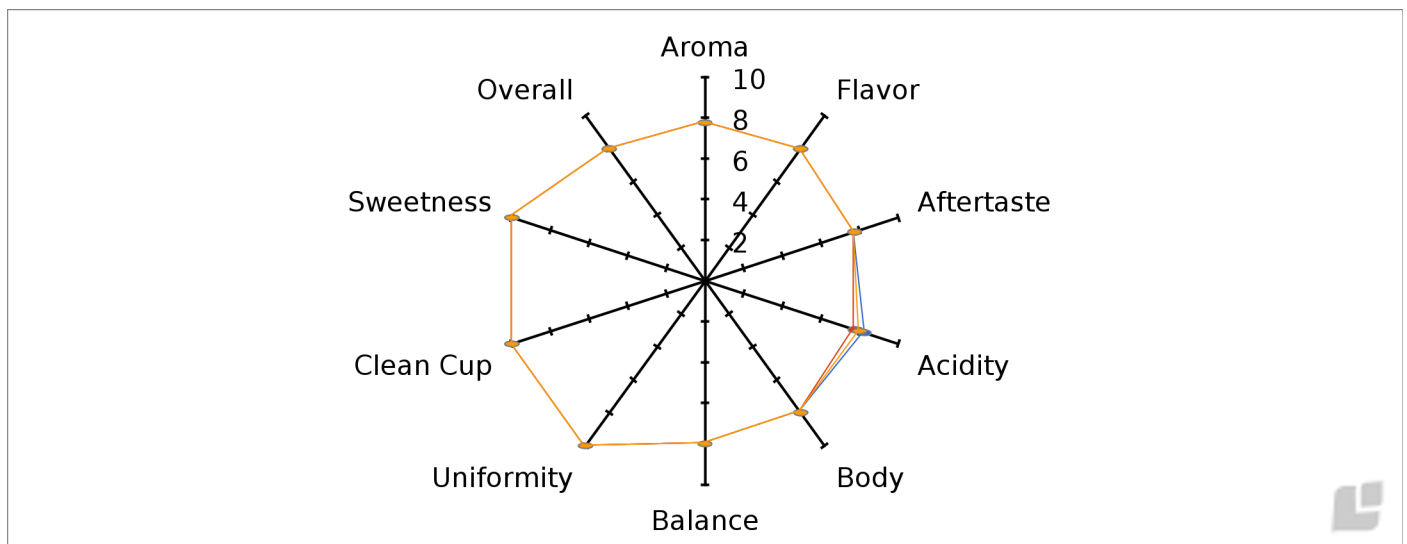
## Sensorial Analysis - QC-0390 - 2020-03-19 12:05 (Amsterdam Lab)

Average	85.5	Min (Value between average and lowest score)	-0.25
Max (Value between average and highest score)	0.25	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
Friso Miguel Spoor	7.75	8.00	7.75	8.25	8.00	8.00	10.00	10.00	10.00	0.00	8.00	85.75
Alvira Kanusa Putra	7.75	8.00	7.75	7.75	8.00	8.00	10.00	10.00	10.00	0.00	8.00	85.25
Average	7.75	8.00	7.75	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.00	85.50

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
Friso Miguel Spoor	(+) Milk Chocolate, Body/Fullness, Citrus Fruit, Pineapple, Brown Spice, Passion Fruit	Good complexity in the cup, look for the right roast profile to highlight the fruity character!
Alvira Kanusa Putra	(+) Bakers Chocolate, Citrus, Peach, Plum, Raisin, Chocolate, Sweet & Sugary, Plum, Orange Blossom, Black Currant, Dark Chocolate	.



● Friso Miguel Spoor ● Alvira Kanusa Putra ● Average

## Physical Analysis / Green coffee evaluation - QC-0372 - 2020-03-16 14:34 (Amsterdam Lab)

Parchment Coffee		Green Coffee	300 g
Moisture of beans	10.3 %	Note	

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

### Physical Analysis / Green coffee evaluation - QC-0360 - 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-0351 - 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