

# Lot [SG-0116] Colombia: Aipecito - Group lot Washed - Certified Organic

<b>Sample type</b>	Arrival
<b>Tracking Number</b>	CL19076-SAM
<b>Weight</b>	0 g
<b>Initial Weight</b>	0 g
<b>Expected Weight</b>	17 x 70 kg Bags
<b>Note</b>	1700-1900 m.a.s.l.
<b>Origin</b>	Aipecito - Huila, Medellin Mill, The Coffee Quest Colombia, The Coffee Quest Europe
<b>Status</b>	Accepted
<b>Grade</b>	Group Lot

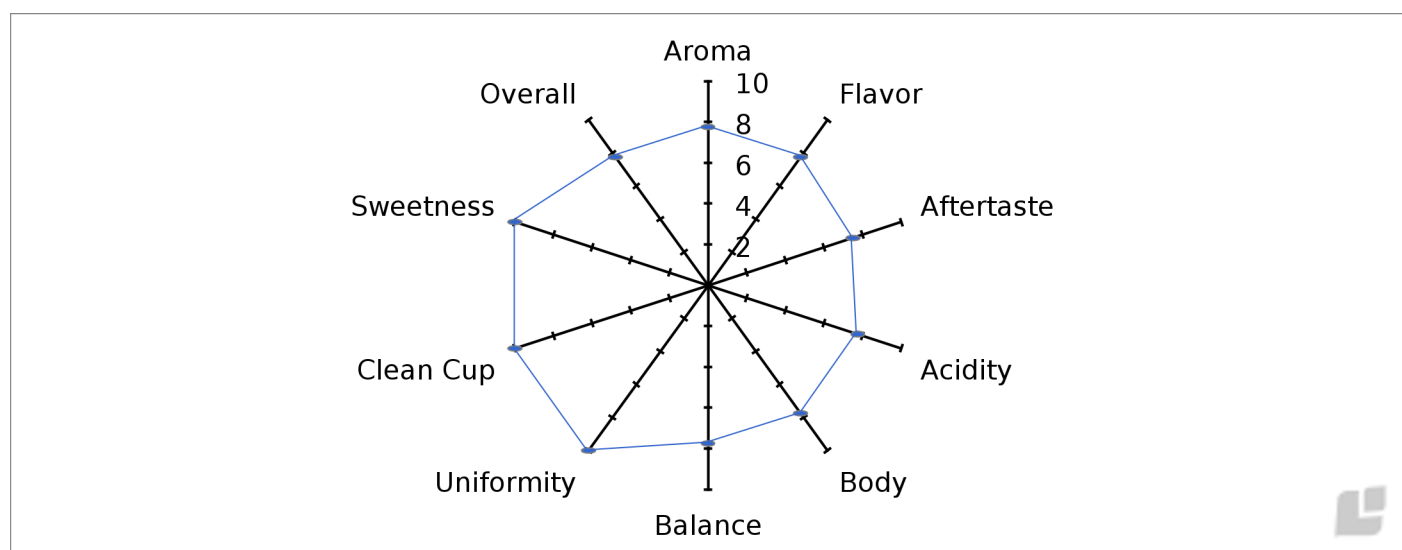
## Sensorial Analysis - QC-0387 - 2020-03-19 12:05 (Amsterdam Lab)

Average	84	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
Friso Miguel Spoor	7.75	7.75	7.50	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.00
Average	7.75	7.75	7.50	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	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
Friso Miguel Spoor	(+) Milk Chocolate, Orange, Body/Fullness, Cream, Citrus	Very interesting if you are looking for a sweet Organic Certified lot, that is more exciting in terms of acidity. The citrics will not be for the bigger public, but the lot offers a good balance in combination with the right complexity, to play around with the roast. The Aipecito Organic lot is a new project close to our station setup in Huila, we expect more from them in the future, as it's hard to find Organic certified groups that play well into the specialty segment.



● Friso Miguel Spoor

## Physical Analysis / Green coffee evaluation - QC-0373 - 2020-03-16 14:34 (Amsterdam Lab)

Parchment Coffee	Green Coffee	300 g
Moisture of beans	9.6 %	Note

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

### Physical Analysis / Green coffee evaluation - QC-0361 - 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-0352 - 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
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There is no data to display.



● Alvira Kanusa Putra

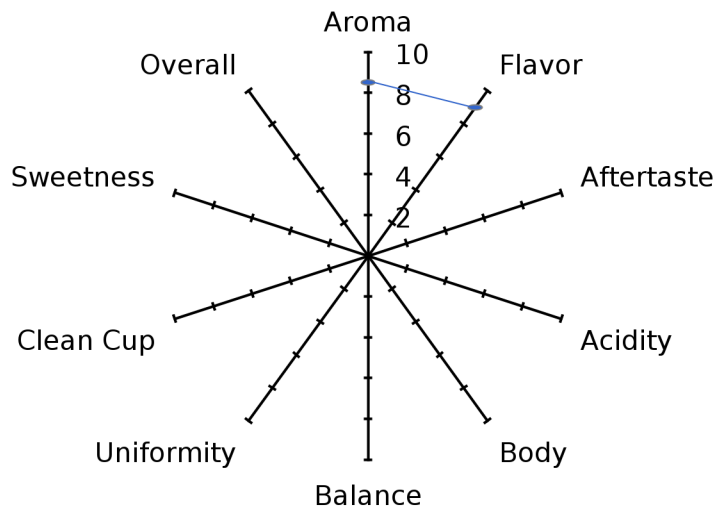
### Sensorial Analysis - QC-0136 - 2020-02-21 09:30 (Amsterdam Lab)

Average	17.5	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
Michiel Lampers	8.50	9.00										17.50

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
Michiel Lampers	(+) Raspberry	



● Michiel Lampers