

Lot [SG-0256] Colombia: German Peña - Micro Lot

Washed - Finca El Roblar

| | |
|------------------------|--|
| Sample type | Pre-Shipment |
| Tracking Number | CL20021 |
| Weight | 215 g |
| Initial Weight | 350 g |
| Note | 1840 m.a.s.l. |
| Origin | El Roblar - Huila, Medellín Mill, The Coffee Quest Colombia, The Coffee Quest Europe |
| Status | Accepted |
| Grade | Micro Lot |

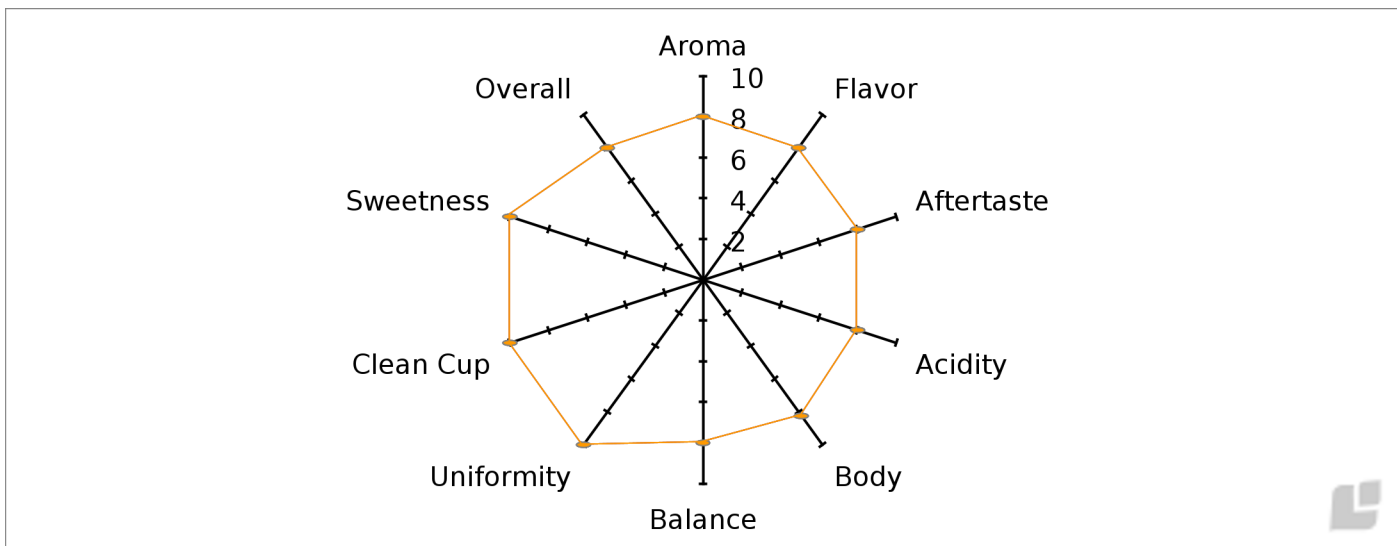
Sensorial Analysis - QC-0618 - 2020-04-23 10:50 (Amsterdam Lab)

| | | | |
|---|-------|---|----|
| Average | 86.25 | 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 | 2 |

| Evaluator | Ar | Fl | Af | Ac | Bo | Ba | Un | Cl | Sw | De | Ov | FS |
|---------------------|------|------|------|------|------|------|-------|-------|-------|------|------|-------|
| Alvira Kanusa Putra | 8.00 | 8.00 | 8.00 | 8.00 | 8.25 | 8.00 | 10.00 | 10.00 | 10.00 | 0.00 | 8.00 | 86.25 |
| Friso Miguel Spoor | 8.00 | 8.00 | 8.00 | 8.00 | 8.25 | 8.00 | 10.00 | 10.00 | 10.00 | 0.00 | 8.00 | 86.25 |
| Average | 8.00 | 8.00 | 8.00 | 8.00 | 8.25 | 8.00 | 10.00 | 10.00 | 10.00 | 0.00 | 8.00 | 86.25 |

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 | (+) Bakers Chocolate, Brown Sugar, Bittersweet Chocolate, Plum, Brown Roast, Orange, Body/Fullness | Clearly Plum inside this coffee ! intense of sweetness with full body mouthfeel makes this coffee have a great balance |
| Friso Miguel Spoor | (+) Brown Sugar, Peach, Dark Chocolate, Body/Fullness, Black Tea, Golden Raisin, Thickness | Overall very thick body in combination with friendly sweet and fruity flavours. In the afterflavour & cool down the dark chocolate is emphasized, making this a coffee that can reach a larger audience. Good complexity in the cup. |



● Alvira Kanusa Putra ● Friso Miguel Spoor ● Average

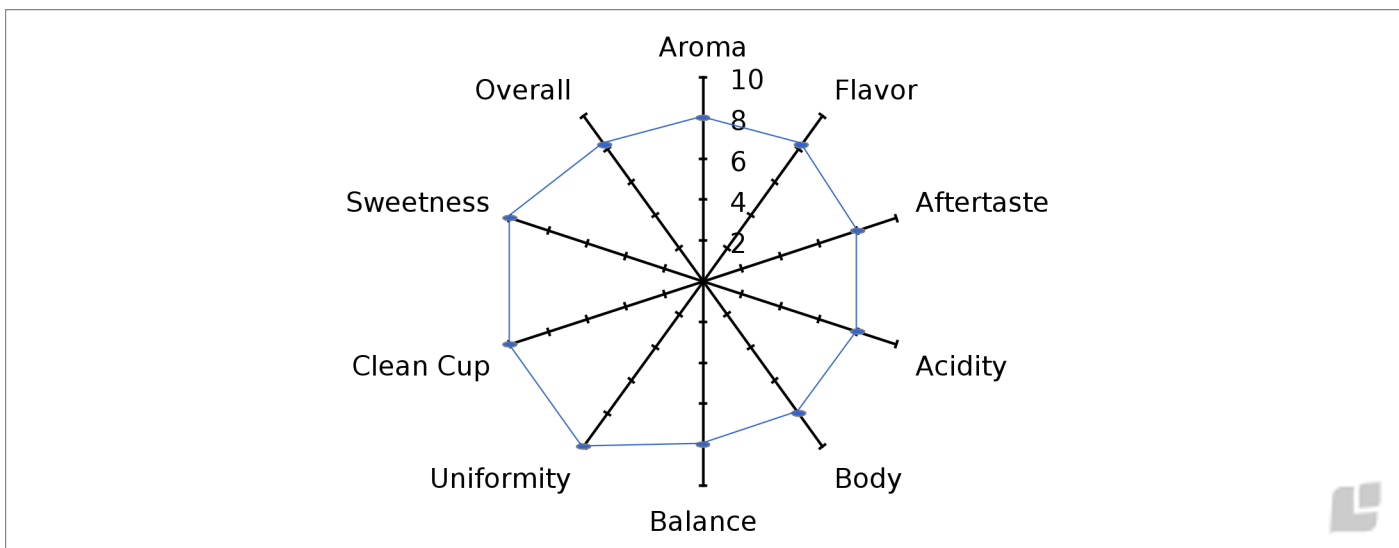
Sensorial Analysis - QC-0606 - 2020-04-16 16:30 (Amsterdam Lab)

| | | | |
|---|------|---|----|
| Average | 86.5 | 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 |
|---------------------|------|------|------|------|------|------|-------|-------|-------|------|------|-------|
| Alvira Kanusa Putra | 8.00 | 8.25 | 8.00 | 8.00 | 8.00 | 8.00 | 10.00 | 10.00 | 10.00 | 0.00 | 8.25 | 86.50 |
| Average | 8.00 | 8.25 | 8.00 | 8.00 | 8.00 | 8.00 | 10.00 | 10.00 | 10.00 | 0.00 | 8.25 | 86.50 |

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 |
|---------------------|---|---|
| Alvira Kanusa Putra | (+) Milk Chocolate, Vanilla, Sugar cane, Tamarind, Palm sugar, Orange, Sweet & Sugary, Clean, Citrus, Body/Fullness | Coffee with great sweetness, we also found unique tamarind hint in the flavour, full body and mouthfeel, clean aftertaste with medium citrus type of acidity suitable for filter coffee |



● Alvira Kanusa Putra

Physical Analysis / Green coffee evaluation - QC-0596 - 2020-04-15 14:12

| Parchment Coffee | Green Coffee |
|-------------------|--------------|
| Moisture of beans | 11.2 % |
| | Note |

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