

Lot [SG-0257] Colombia: Hugo G. Diaz - Microlot

Washed - Finca El Eden

Sample type	Pre-Shipment
Tracking Number	CL20022-SAM
Weight	300 g
Initial Weight	350 g
Note	1800 - 2200 m.a.s.l
Origin	El Edén - Huila, Medellín Mill, The Coffee Quest Colombia, The Coffee Quest Europe
Status	Accepted
Grade	Micro Lot

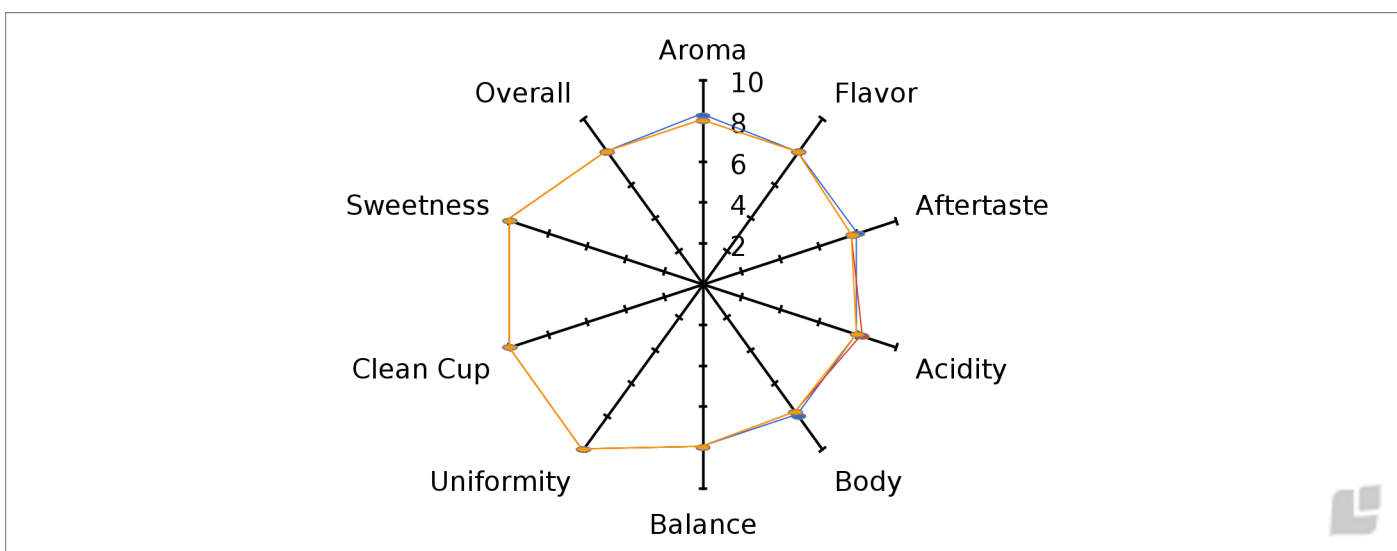
Sensorial Analysis - QC-0619 - 2020-04-23 10:50 (Amsterdam Lab)

Average	86	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
Alvira Kanusa Putra	8.25	8.00	8.00	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.25
Friso Miguel Spoor	8.00	8.00	7.75	8.25	7.75	8.00	10.00	10.00	10.00	0.00	8.00	85.75
Average	8.00	8.00	7.75	8.00	7.75	8.00	10.00	10.00	10.00	0.00	8.00	86.00

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	(+) Sweet & Sugary, Caramel, Milk Chocolate, Plum, Orange, Palm sugar, Clean, Sweet & Sugary, Citrus Fruit, Chocolate	Intense of sweetness when, you can imagine a coffee with plum and chocolate also orange mixed on your cup, that would be an amazing feeling
Friso Miguel Spoor	(+) Juicy, Caramel, Green Grape, Brown Sugar, Raisin, Vibrant	This coffee definitely has a different characteristic compared to other Huila coffees on the table. The Juicy and intense Grape acidity sticks out, which is a plus. Without losing the Colombian backbone, this coffee can give that vibrant flavour that some roasters look for in filter.



● Alvira Kanusa Putra ● Friso Miguel Spoor ● Average

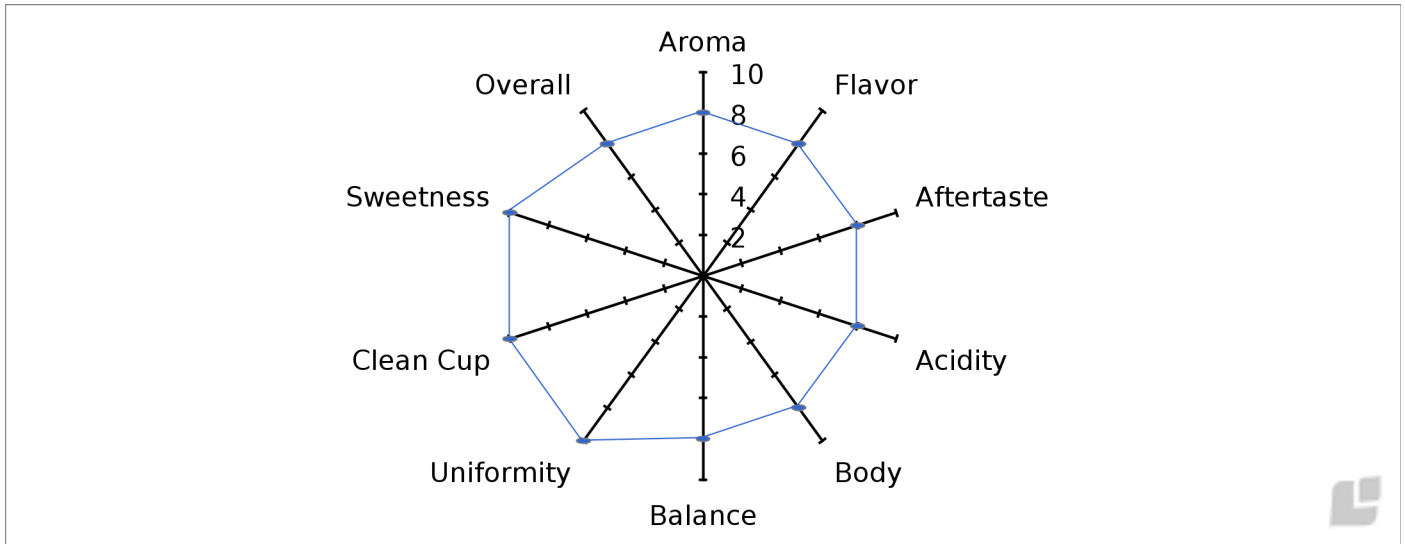
Sensorial Analysis - QC-0607 - 2020-04-16 16:30 (Amsterdam Lab)

Average	86	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	8.00	8.00	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.00
Average	8.00	8.00	8.00	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.00

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	(+) Milk Chocolate, Sugar cane, Orange, Red Currant, Sugar cane, Caramel, Clean, Long lasting, Sweet & Sugary, Orange, Smooth	Well balanced coffee with intense red current and sugar cane flavour, long lasting and sweet aftertaste make this coffee can be suitable for anything



● Alvira Kanusa Putra

Physical Analysis / Green coffee evaluation - QC-0595 - 2020-04-15 14:12

Parchment Coffee	Green Coffee
Moisture of beans	11.6 % Note

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