

Lot [SG-0261] Colombia: Las Perlitas "The Little Pearls" Huila - Micro Lot Washed

Sample type	Pre-Shipment
Tracking Number	CL20026-SAM
Weight	300 g
Initial Weight	350 g
Note	1800 - 2200 m.a.s.l
Origin	Pitalito Station - Huila, Medellin Mill, The Coffee Quest Colombia, The Coffee Quest Europe
Status	Accepted
Grade	Micro Lot

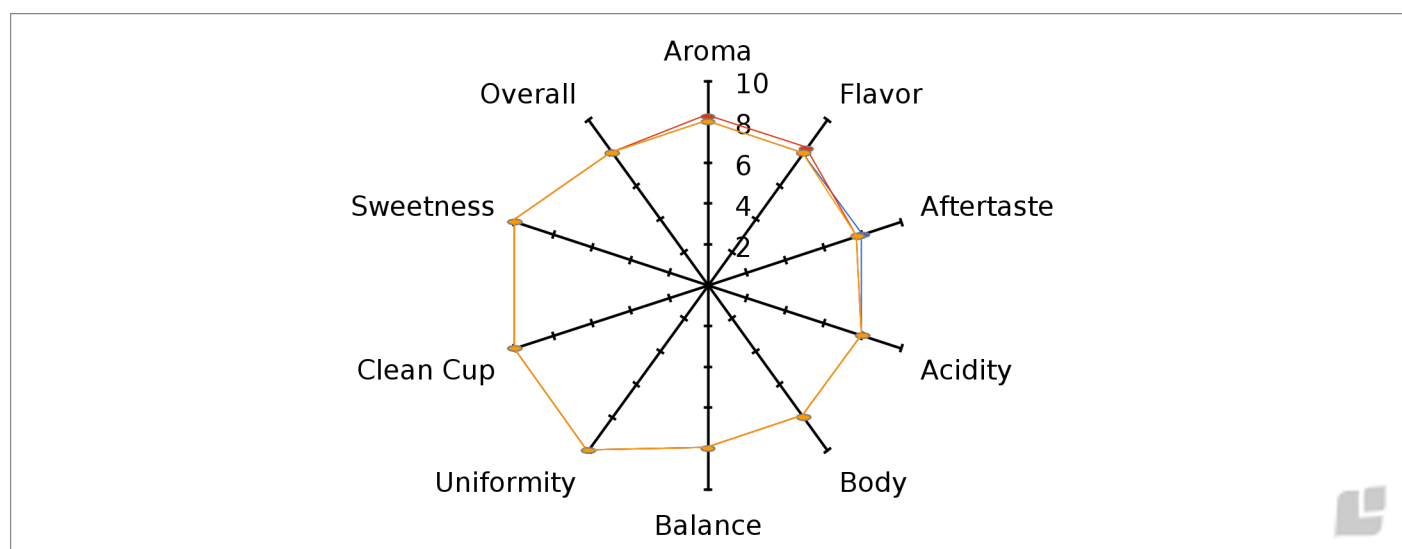
Sensorial Analysis - QC-0623 - 2020-04-23 10:50 (Amsterdam Lab)

Average	86.13	Min (Value between average and lowest score)	-0.13
Max (Value between average and highest score)	0.12	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	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.00
Friso Miguel Spoor	8.25	8.25	7.75	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.25
Average	8.00	8.00	7.75	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.12

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	(+) Fruity, Lemon, Milk Chocolate, Citrus Fruit, Black Currant, Orange Blossom, Plum, Sweet & Sugary, Long lasting, Clean, Citrus Fruit, Delicate	This coffee have a great fruitiness inside we described as citrus fruit on the aroma, when it's hot we taste a black currant notes followed with sweet sugary and long lasting after taste One of the best Micro Lots from Colombia we call it "The Little Pearls"
Friso Miguel Spoor	(+) Vig, Stone Fruit, Milk Chocolate, Overall Sweet, Pomegranate, Red Currant, Plum	The Las Perlitas from Pitalito is really a Laboyano Plus! The start is sweet fruity with Vig and Stone fruit, but turns Red into Pomegrate and Red currant flavours. Super fruity!



● Alvira Kanusa Putra ● Friso Miguel Spoor ● Average


Sensorial Analysis - QC-0611 - 2020-04-16 16:30 (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	0

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Average												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.		

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● Average

Physical Analysis / Green coffee evaluation - QC-0591 - 2020-04-15 14:12

Parchment Coffee	Green Coffee
Moisture of beans	11.4 % Note

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