

Lot [SG-0134] Brazil: Foresti Family - The Wolf - Estate

lot NY2 16up - Yellow Catucaí

Sample type	Arrival
Tracking Number	BR19163
Weight	0 g
Initial Weight	0 g
Note	960-1000 m.a.s.l.
Origin	Fazenda do Lobo - Sul de Minas, The Coffee Quest Europe
Status	Accepted
Grade	Estate Lot, NY2 16up

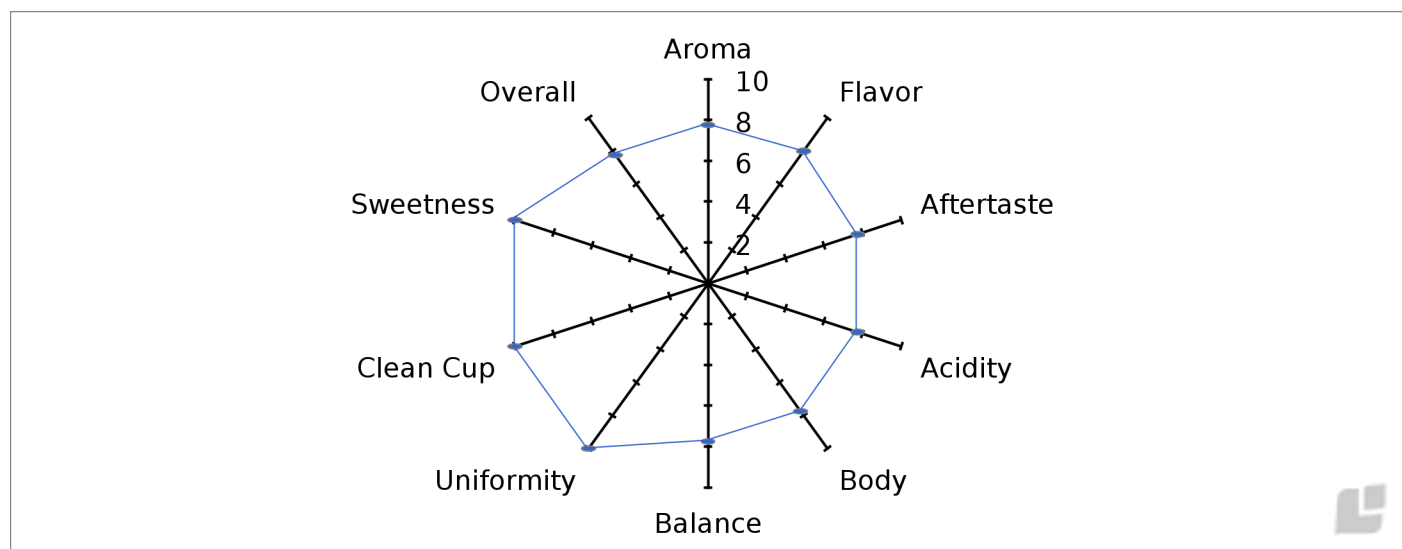
Sensorial Analysis - QC-0305 - 2020-03-05 15:15 (Amsterdam Lab)

Average	84.5	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
Friso Miguel Spoor	7.75	8.00	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.50
Average	7.75	8.00	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.50

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	(+) Fresh, Fruity, Milk Chocolate, Brown Sugar, Lemon & Lime, Orange, Raspberry, Molasses, Sweet & Sugary, Citrus Fruit	Yellow fruit, orange covered with sweet chocolate flavor, juicy body and a full mouthfeel.



● Friso Miguel Spoor

Physical Analysis / Green coffee evaluation - QC-0257 - 2020-03-03 15:42

Parchment Coffee	Green Coffee
Moisture of beans	9.4 % Note

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