

Lot [SG-0025] Brazil: Micro lot Natural - 1st Place

Competition Coopervas

Sample type	Arrival
Tracking Number	BR19166-SAM
Weight	0 g
Initial Weight	0 g
Expected Weight	180 kg
Note	1250 m.a.s.l.
Origin	Ponte Alta - Sul de Minas, The Coffee Quest Brazil, The Coffee Quest Europe
Status	Accepted
Grade	Micro lot

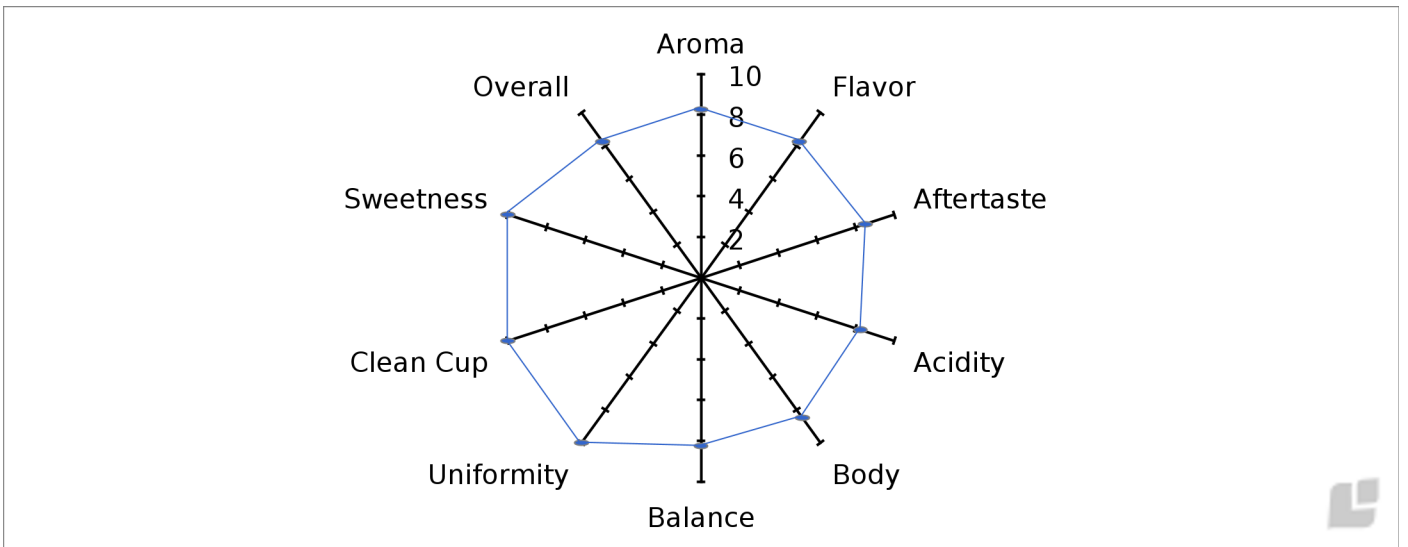
Sensorial Analysis - QC-0755 - 2020-05-11 13:15 (Amsterdam Lab)

Average	88.25	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	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Skip Roeland	8.25	8.25	8.50	8.25	8.50	8.25	10.00	10.00	10.00	0.00	8.25	88.25

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
Skip Roeland	(+) Bergamot, Melon, Tomato, Lemon Zest, Bittersweet Chocolate, Sweet & Sugary	



● Skip Roeland

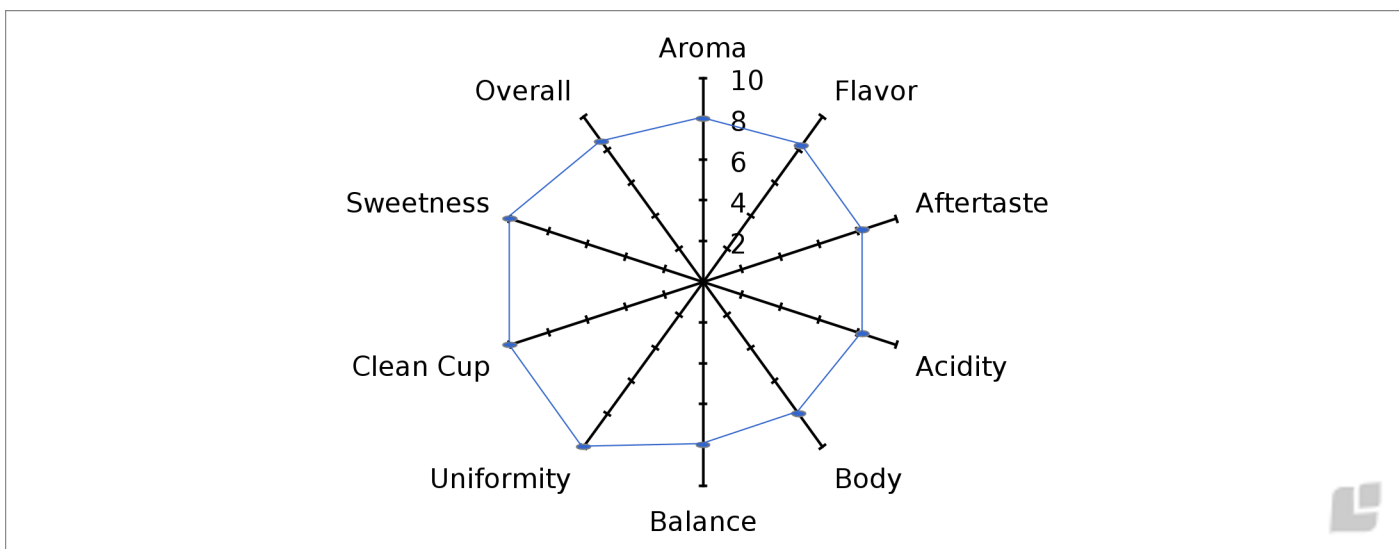
Sensorial Analysis - QC-0586 - 2020-04-09 17:05 (Amsterdam Lab)

Average	87.25	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	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Alvira Kanusa Putra	8.00	8.25	8.25	8.25	8.00	8.00	10.00	10.00	10.00	0.00	8.50	87.25

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	(+) Fruity, Milk Chocolate, Honeydew, Biscuity, Orange Blossom, Palm sugar, Green Apple, Chocolate, Ice Tea, Bittersweet Chocolate, Citric Acid, Citrus Fruit, Malic Acid, Body/Fullness	Rare fruity Brazillian lot, this coffee has both malic and citrus acidity that can be described as orange blossom and green apple. The afterflavour has ice tea with sweetness of palm sugar, with small bold chocolate notes in the body.



● Alvira Kanusa Putra

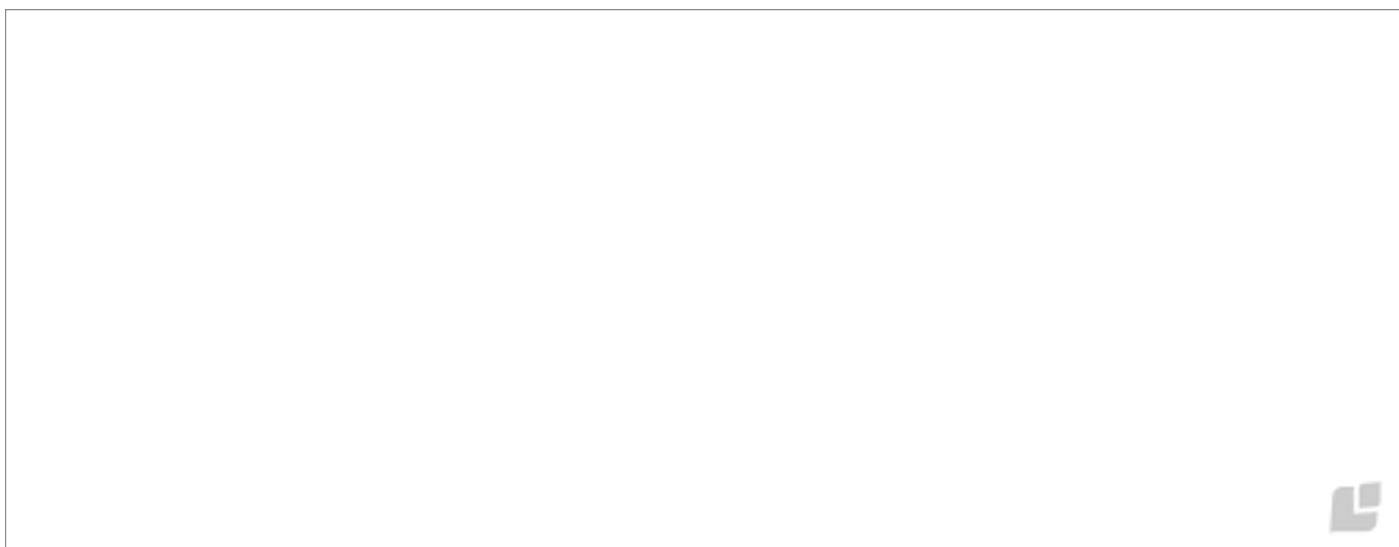
Sensorial Analysis - QC-0143 - 2020-02-21 09:30 (Amsterdam Lab)

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
Michiel Lampers												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.		



● Michiel Lampers

Sensorial Analysis - QC-0030 - 2020-01-24 09:30 (Amsterdam Lab)

Average	Min (Value between average and lowest score)
Max (Value between average and highest score)	Number of results that are taken into account for the average value

Evaluator FS

There is no data to display.

, FS ... Final Score

Evaluator	Descriptors	Notes
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There is no data to display.