

# Lot [SG-0138] Brazil: Ademir Francisco Pereira - Micro lot Natural - Yellow Catuaí NY2 16up

<b>Sample type</b>	Arrival
<b>Tracking Number</b>	BR19185
<b>Weight</b>	1,200 g
<b>Initial Weight</b>	0 g
<b>Expected Weight</b>	7 x 60 kg Bags
<b>Note</b>	1200 m.a.s.l.
<b>Origin</b>	Sitio Bela Vista - Sul de Minas, The Coffee Quest Brazil, The Coffee Quest Europe
<b>Status</b>	Accepted
<b>Grade</b>	Micro Lot

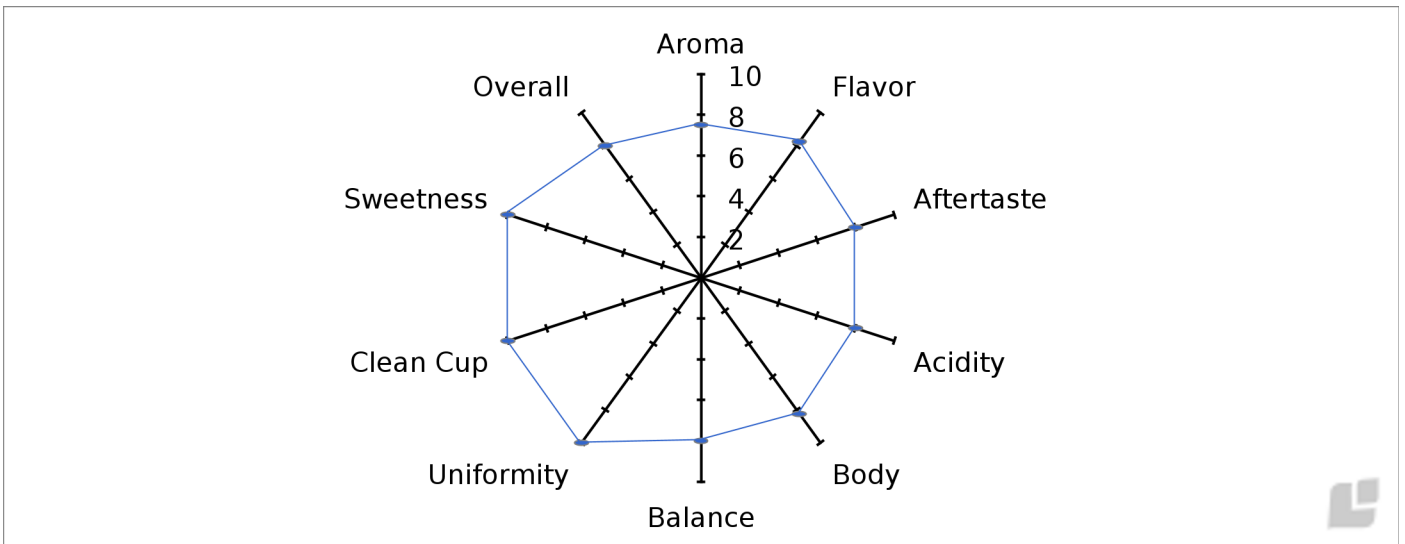
## Sensorial Analysis - QC-0301 - 2020-03-05 15:15 (Amsterdam Lab)

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	7.50	8.25	8.00	8.00	8.25	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	(+) Dark Chocolate, Herb-like, Brown Spice, Blackberry, Grape, Milk Chocolate, Sweet & Sugary, Fruity, Green Apple, Lemongrass	Great balanced coffee, pleasant vibrant acidity and aftertaste, smooth body.



● Alvira Kanusa Putra

## Physical Analysis / Green coffee evaluation - QC-0261 - 2020-03-03 15:42

Parchment Coffee	Green Coffee
Moisture of beans	10.5 % Note

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