

# Lot [SG-0141] Brazil: Glayco Barbosa - Micro lot - Red Catuaí - Bahia

Sample type	Arrival
Tracking Number	BR19188-SAM
Weight	0 g
Initial Weight	0 g
Note	1300 m.a.s.l.
Origin	União Capãozinho - Chapada Diamantina, The Coffee Quest Europe
Status	Accepted
Grade	Micro Lot

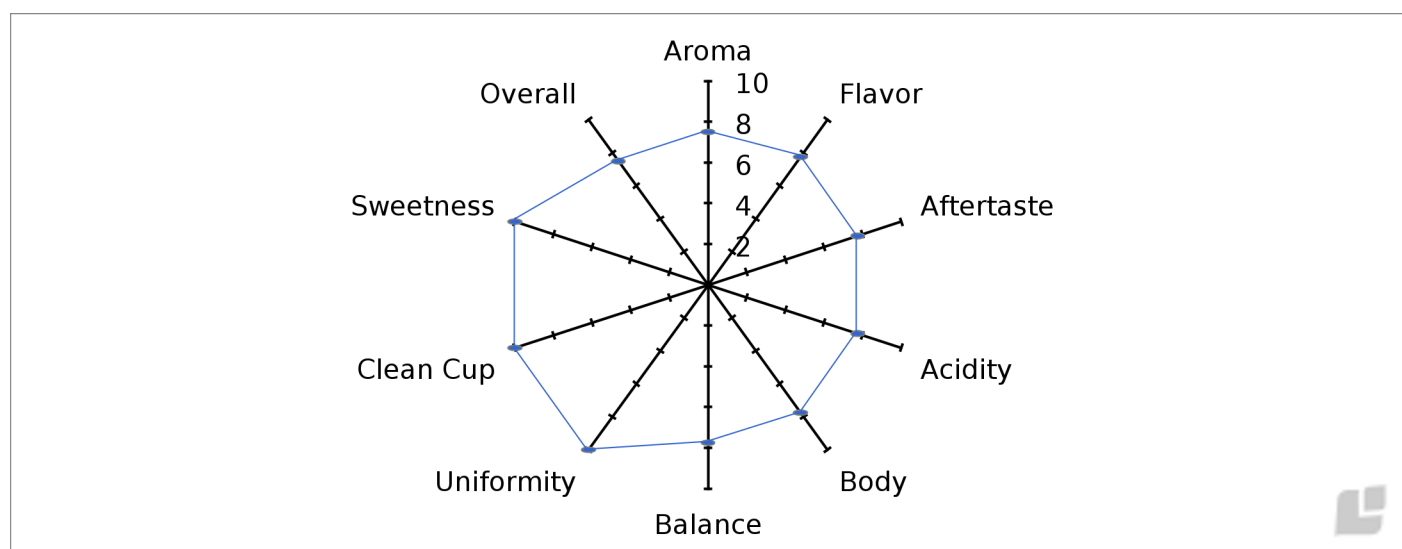
## Sensorial Analysis - QC-0298 - 2020-03-05 15:15 (Amsterdam Lab)

Average	83.75	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	7.75	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.50	83.75

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, Brown Sugar, Dark Chocolate, Molasses Syrup, Sweet & Sugary, Dark Chocolate, Butter, Orange	Dark chocolate, molasses, with intense sweetness, hit of passion fruit.



● Alvira Kanusa Putra

## Physical Analysis / Green coffee evaluation - QC-0264 - 2020-03-03 15:42

Parchment Coffee	Green Coffee
Moisture of beans	8.7 %
	Note

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