

Lot [SG-0189] CR20011 / Costa Rica: Candelaria - Domingas SW Soledado Microlot - washed (Caturra)

Sample type	Offer
Tracking Number	CR20011-SAM
Weight	300 g
Initial Weight	1,000 g
Note	1600 - 1800 m.a.s.l
Origin	Hacienda Candelaria - West-Valley, The Coffee Quest Europe
Status	Accepted

Sensorial Analysis - QC-0963 - 2020-06-21 15:05 (Amsterdam Lab)

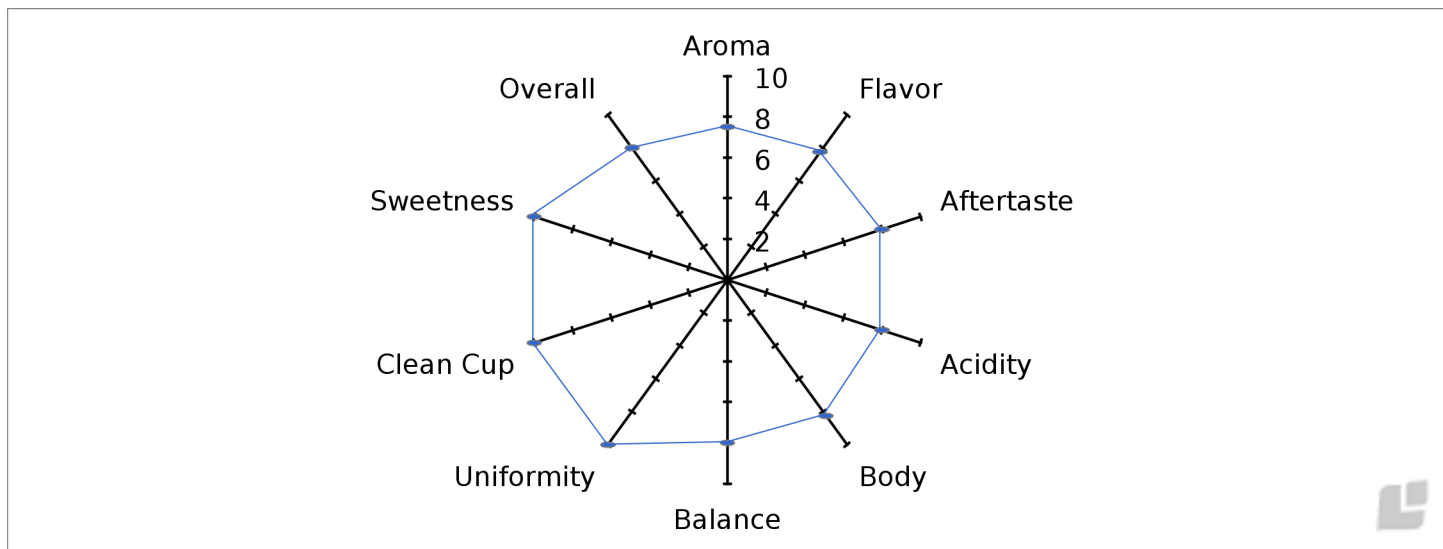
Average	85.5	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Michiel Lampers	7.50	7.75	8.00	8.00	8.25	8.00	10.00	10.00	10.00	0.00	8.00	85.50
Average	7.50	7.75	8.00	8.00	8.25	8.00	10.00	10.00	10.00	0.00	8.00	85.50

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
Michiel Lampers	(+) Brown Spice, Lactic, Smooth, Stone Fruit, Sweet	Velvety mouthfeel and hints of brown spice and cinnamon. Jasmine and palm sugar in a complex symphony completed with a dense body and notes of orange blossom.



● Michiel Lampers

Sensorial Analysis - QC-0531 - 2020-04-08 14:45 (The Coffee Quest - Amsterdam)

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	FS
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There is no data to display.

, FS ... Final Score

Evaluator	Descriptors	Notes
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There is no data to display.

Sensorial Analysis - QC-0459 - 2020-04-02 10:55 (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	FS
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There is no data to display.

, FS ... Final Score

Evaluator	Descriptors	Notes
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There is no data to display.

Physical Analysis / Green coffee evaluation - QC-0428 - 2020-04-01 15:16

Parchment Coffee	Green Coffee
Moisture of beans	11.5 % Note

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