

Lot [SG-0197] CR20019 / Costa Rica: Santa Rosa Miel - Micro lot - Honey (caturra-catuai)

Sample type	Offer
Tracking Number	CR20019-SAM
Weight	850 g
Initial Weight	1,000 g
Note	1600-1800 m.a.s.l
Origin	Undecaf - Tarrazu, The Coffee Quest Europe
Status	Accepted
Grade	Micro lot

Sensorial Analysis - QC-0961 - 2020-06-21 15:05 (Amsterdam Lab)

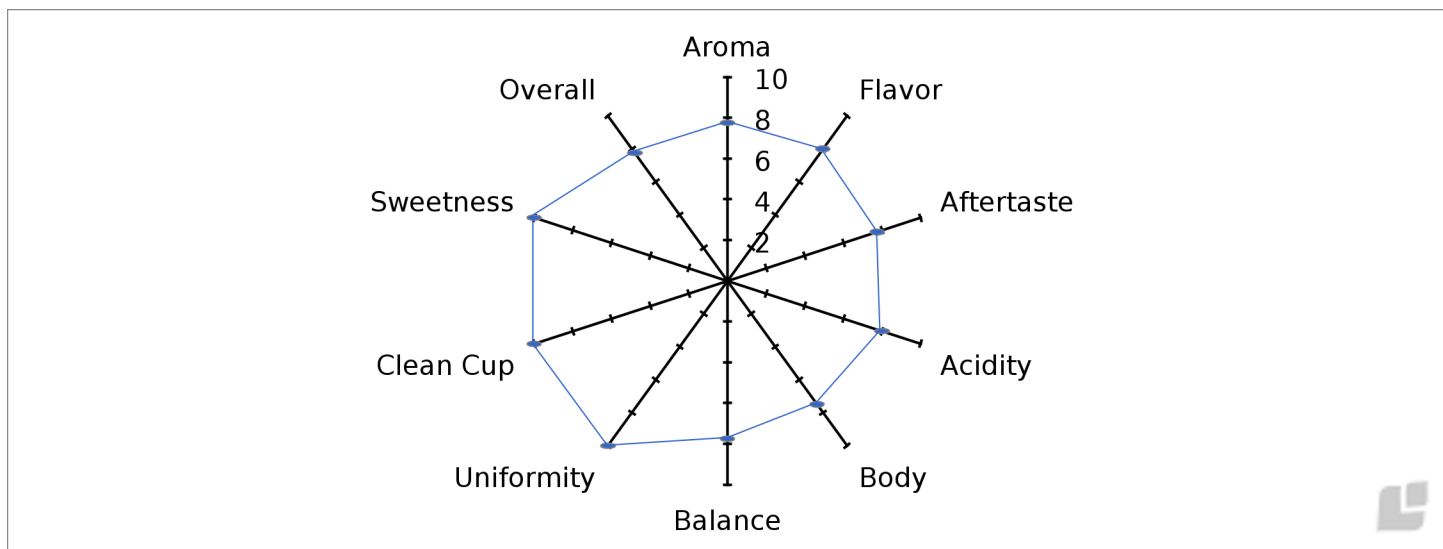
Average	84.5	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.75	8.00	7.75	8.00	7.50	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	(+) Caramel, Peach, Lime, Overall Sweet	



● Friso Miguel Spoor

Sensorial Analysis - QC-0523 - 2020-04-08 14:45 (The Coffee Quest - Amsterdam)

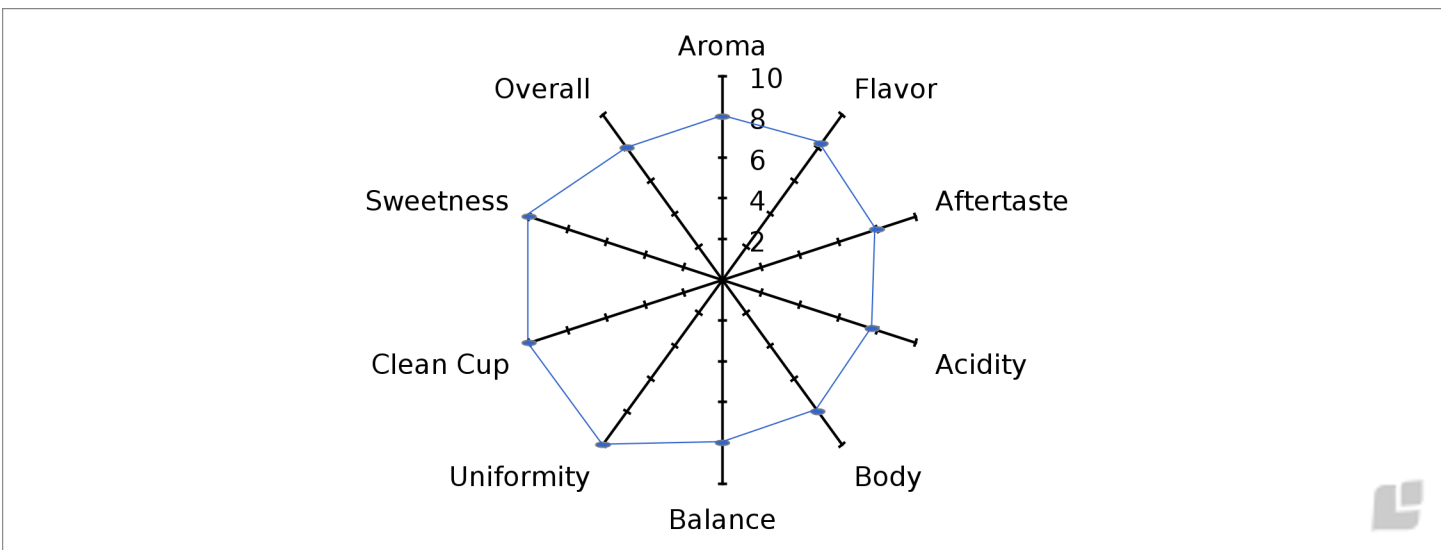
Average	86	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	8.00	8.25	8.00	7.75	8.00	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

Friso Miguel Spoor	(+) Nut, Melon, Molasses, Green Apple, Short, Sweet, Malic Acid	Flavor notes of Honeydew, honey and other, more green melons. A body which has a honey like feel to it, and a medium acidity.
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● Friso Miguel Spoor

Sensorial Analysis - QC-0473 - 2020-04-02 14:45 (Amsterdam Lab)

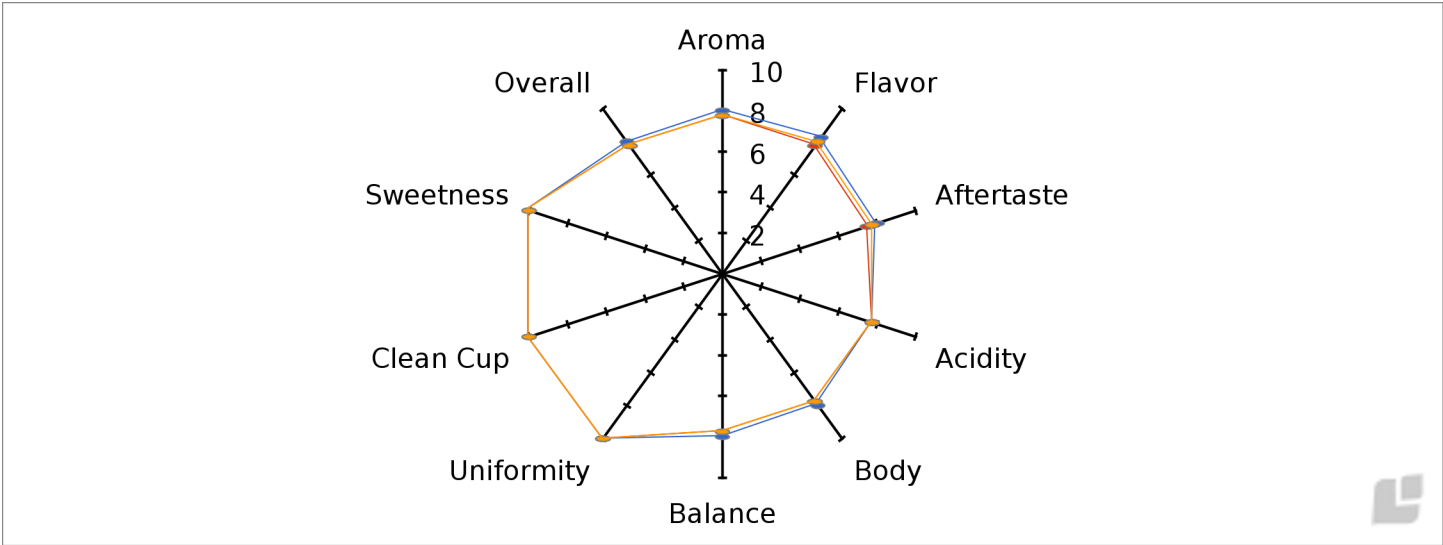
Average	85	Min (Value between average and lowest score)	-1
Max (Value between average and highest score)	1	Number of results that are taken into account for the average value	2

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Michiel Lampers	8.00	8.25	8.00	7.75	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.00
Alvira Kanusa Putra	7.75	7.75	7.50	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.00
Average	7.75	8.00	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	85.00

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
Michiel Lampers	(+) Nut, Black Cherry, Honeydew, Melon, Honey	Flavor notes of Honeydew, honey and other, more green melons. A body which has a honey like feel to it, and a medium acidity.
Alvira Kanusa Putra	(+) Milk Chocolate, Palm sugar, Caramel, Orange, Bakers Chocolate, Brown Sugar, Bittersweet Chocolate, Mandarin Orange, Smooth (-) Unsweet Grain	plus : sweet, good body (medium), pleasant acidity like an orange blossom min : aftertaste bit like unsweet grain



● Michiel Lampers ● Alvira Kanusa Putra ● Average

Physical Analysis / Green coffee evaluation - QC-0443 - 2020-04-01 16:00

Parchment Coffee		Green Coffee
Moisture of beans	12.3 %	Note

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