

International Direct Sourcing B.V. [The Coffee Quest EU]

Created on 08/03/2020 with Cropster



[SG-0475] ET20135 / Ethiopia: Bombe - Station lot -Washed - Quality 1

General information	
Cropster ID	SG-0475
Ref. ID	ET20135
Registered	07/21/2020 - 4:19 PM
Variety	Setami, mikicho, 72/158, 74/110
Crop year	2020
Grade	Quality 1
Processing	Washed
Notes	1900-2300 m.a.s.l.

Sample	
Sample type	Arrival
	Accepted

Supply network	
Country	Ethiopia
Farm	Bombe Village - Sidama
Importer	The Coffee Quest Europe

Sensorial information - QC-1014 on 07/21/2020

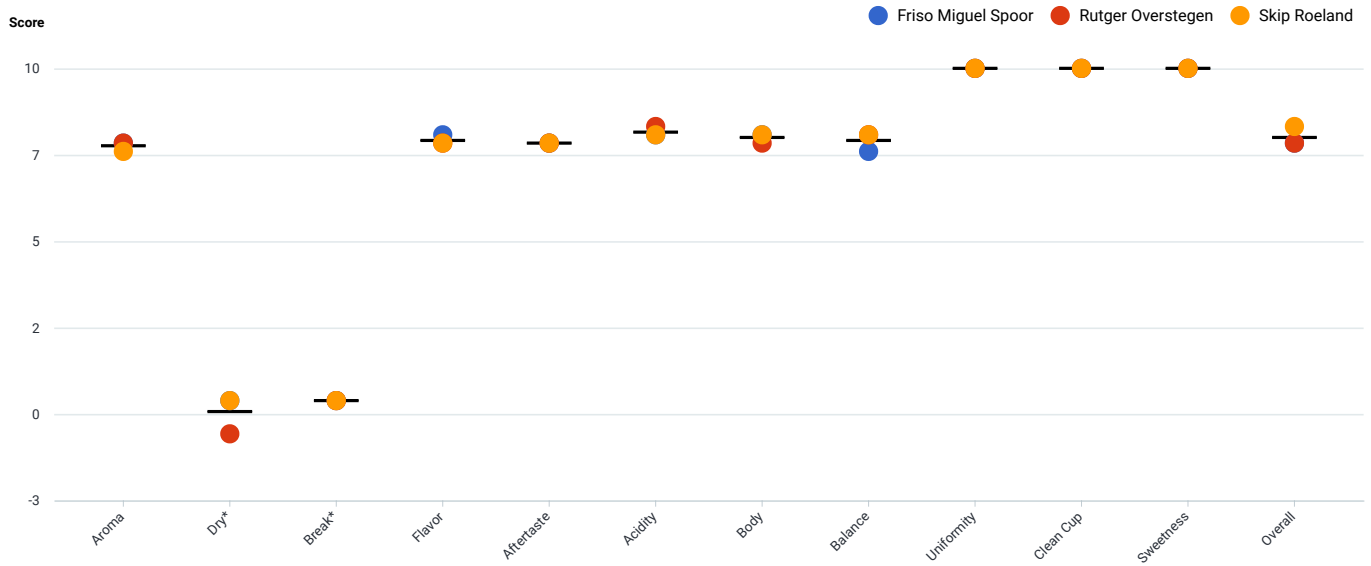
Evaluator	Aroma	Dry*	Break*	Flavor	Aftertaste	Acidity	Body	Balance	Uniformity	Clean Cup	Sweetness	Defects	Overall	Final score
Friso Miguel Spoor	7.75			8	7.75	8	8	7.5	10	10	10	0	7.75	84.75
Rutger Overstegen	7.75	-1	0	7.75	7.75	8.25	7.75	8	10	10	10	0	7.75	85.00
						Intensity: 0	Intensity: 0							
Skip Roeland	7.5	0	0	7.75	7.75	8	8	8	10	10	10	0	8.25	85.25
						Intensity: 0	Intensity: 0							
Average	7.67	-0.5	0	7.83	7.75	8.08	7.92	7.83	10	10	10	0	7.92	85.00
						Intensity: 0	Intensity: 0							

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* is not counted towards the final score

Evaluator	General descriptors	General comments
Friso Miguel Spoor	Dark Chocolate, Dried Fruit, Herbal	Bit too dark. A bit herbal and too dark, but catches a great complexity in dried fruits. Re-roast.
Rutger Overstegen		Citric with bakers chocolate. Lacking body and outspoken flavours. Reroast needed.
Skip Roeland	Dried Fruit, Floral, Red Currant, Strawberry	Roast was not optimal, therefore less points. Do this over because there is a lot of potential locked in the beans and not opening yet.

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Descriptors
 Dried Fruit (2) Dark Chocolate Floral Herbal Red Currant Strawberry

Sample history - Pre-shipment on 05/06/2020

Evaluator Aroma Dry* Break* Flavor Aftertaste Acidity Body Balance Uniformity Clean Cup Sweetness Defects Overall Final score

There is no data to display.

* is not counted towards the final score

Sample history - Offer on 03/16/2020

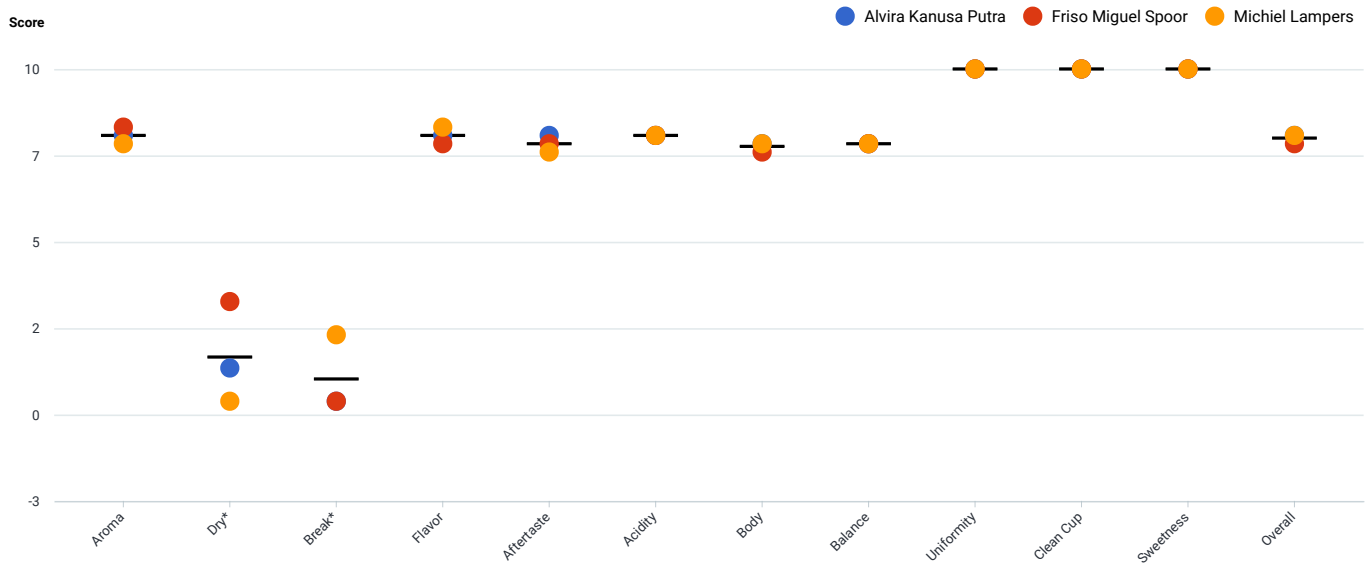
Evaluator	Aroma	Dry*	Break*	Flavor	Aftertaste	Acidity	Body	Balance	Uniformity	Clean Cup	Sweetness	Defects	Overall	Final score
Alvira Kanusa Putra	8	1		8	8	8	7.75	7.75	10	10	10	0	8	85.50
	Cacao Nibs, Caramel, Dark Chocolate, Sweet & Sugary			Floral, Jasmine, Honeysuckle, Mandarin, Orange, Milk Chocolate, Palm sugar	Lemongrass, Sweet & Sugary	Intensity: 1 Citrus Fruit	Intensity: 1 Milk Chocolate							
Friso Miguel Spoor	8.25	3	0	7.75	7.75	8	7.5	7.75	10	10	10	0	7.75	84.75
						Intensity: 1	Intensity: 0							
Michiel Lampers	7.75	0	2	8.25	7.5	8	7.75	7.75	10	10	10	0	8	85.00
	Salty, Sweet, Vegetative			Berry, Green Apple, Melon		Intensity: 1	Intensity: 2							
Average	8	1.33	1	8	7.75	8	7.67	7.75	10	10	10	0	7.92	85.08
	Cacao Nibs, Caramel, Dark Chocolate, Salty, Sweet, Sweet & Sugary, Vegetative			Berry, Floral, Green Apple, Jasmine, Honeysuckle, Mandarin, Orange, Melon, Milk Chocolate, Palm sugar	Lemongrass, Sweet & Sugary	Intensity: 1 Citrus Fruit	Intensity: 1 Milk Chocolate							

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* is not counted towards the final score

Evaluator	General descriptors	General comments
Alvira Kanusa Putra		very complex washed coffee with vibrant acidity, floral hint, intense of sweetness (slightly under roast)
Friso Miguel Spoor	Floral, Honey, Jasmine, Lime, Melon, Palm sugar, Under Roast	Tea-like body, good potential, cold not to special, roast with more development
Michiel Lampers		1st round: sweet, bit watery medium acidity, notes of melon, green apple 2nd round: crisp acidity, green melon indeed, but also sweet sour apple. creamy body. clean and sweet aftertaste tastes mutes. friso says maybe underdeveloped.

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Descriptors

Floral (2) Melon (2) Milk Chocolate (2) Palm sugar (2) Sweet & Sugary (2) Berry Cacao Nibs Caramel Citrus Fruit Dark Chocolate Green Apple
 Honey Jasmine Jasmine Honeysuckle Lemongrass Lime Mandarin Orange Salty Sweet Under Roast Vegetative