

# Lot [SG-0558] CL20037/Colombia: Santa Maria - Regional Lot T2 - Washed

<b>Sample type</b>	Arrival
<b>S#</b>	Trilla 472
<b>Weight</b>	0 g
<b>Initial Weight</b>	0 g
<b>Origin</b>	Santa Maria Station - Huila, The Coffee Quest Europe
<b>Status</b>	Accepted

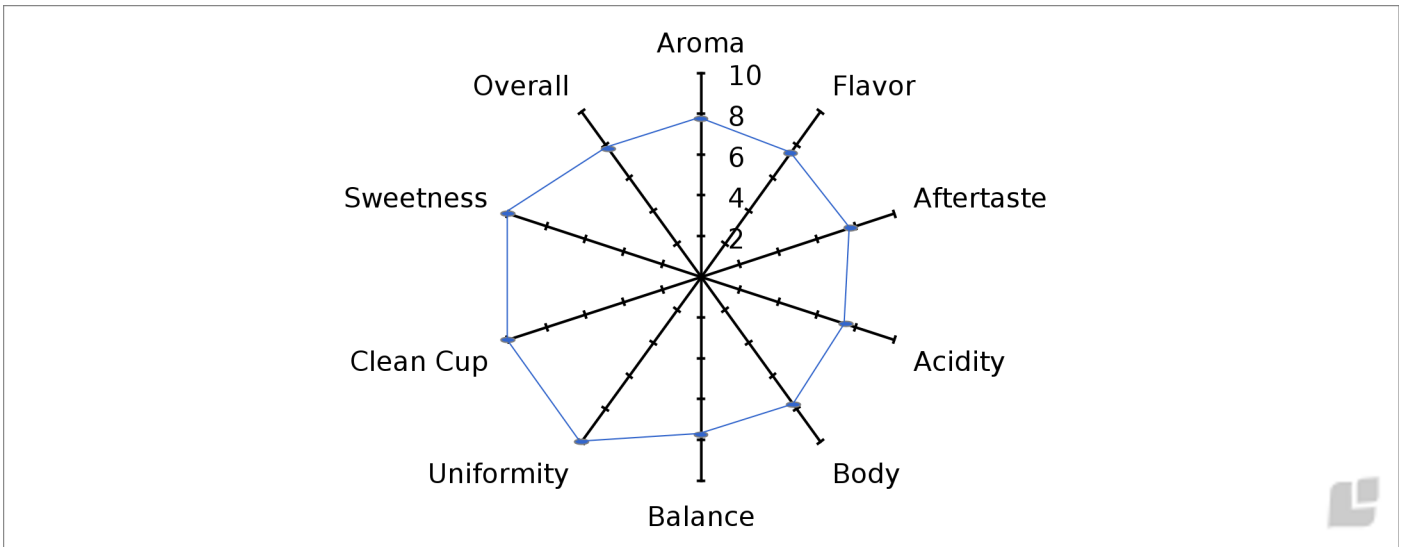
## Sensorial Analysis - QC-1220 - 2020-09-10 10:30 (The Coffee Quest - Amsterdam)

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
Friso Miguel Spoor	7.75	7.50	7.75	7.50	7.75	7.75	10.00	10.00	10.00	0.00	7.75	83.75
Average	7.75	7.50	7.75	7.50	7.75	7.75	10.00	10.00	10.00	0.00	7.75	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
Friso Miguel Spoor	(+) Milk Chocolate, Citrus, Round, Lingering	Nice dense milk chocolate lot, with combination of delicate sweet lasting citrics. Really lingering.



● Friso Miguel Spoor

## Physical Analysis / Green coffee evaluation - QC-1199 - 2020-09-07 12:21 (The Coffee Quest - Amsterdam)

Parchment Coffee	Green Coffee	350 g
Moisture of beans	10.4 %	Note

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