

Lot [SG-0520] BR20120/Brazil: Expocaccer: Fazenda Catanduva - Pulped Natural

Sample type	Offer
Project	100gr sample
Tracking Number	20/0781
Weight	250 g
Initial Weight	300 g
Expected Weight	200 x 60 kg Bags
Note	992 - 1044 m.a.s.l
Origin	Fazenda Catanduva
Status	Accepted
Grade	16up

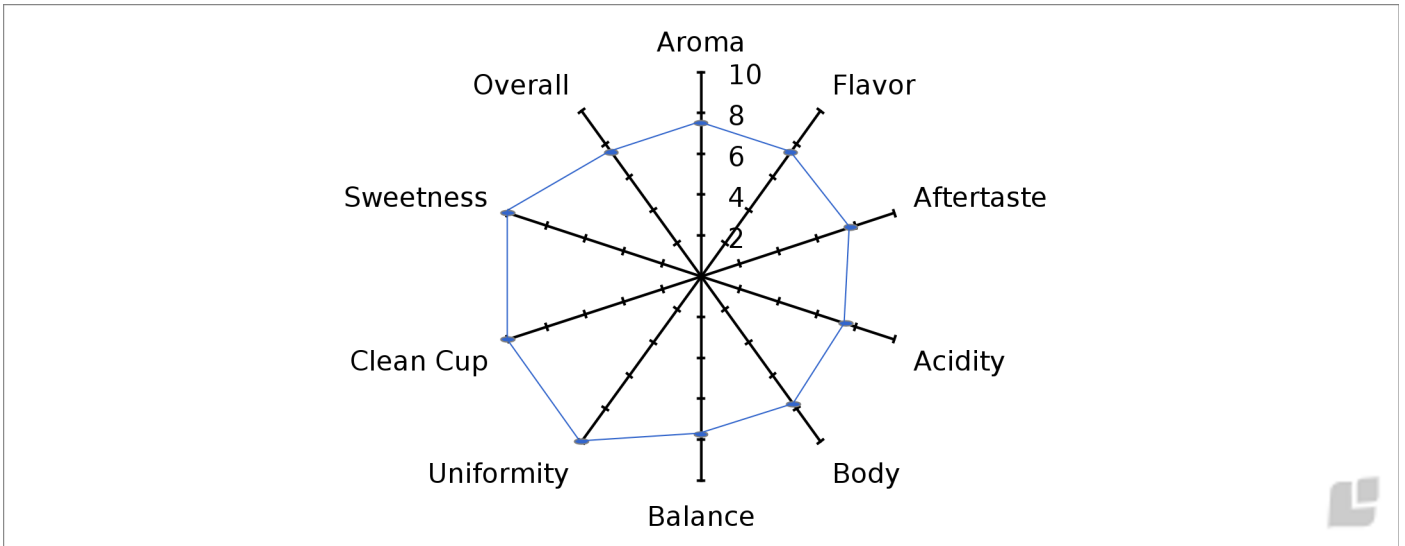
Sensorial Analysis - QC-1332 - 2020-09-28 17:05 (The Coffee Quest - Amsterdam)

Average	83.25	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	7.50	7.50	7.75	7.50	7.75	7.75	10.00	10.00	10.00	0.00	7.50	83.25

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	(+) Nutty, Milk Chocolate, Palm sugar	Nice sweetness that clearly belongs to a clean Pulped Natural. The cup has classic characteristics of Milk Chocolate and Nuts.



● Friso Miguel Spoor

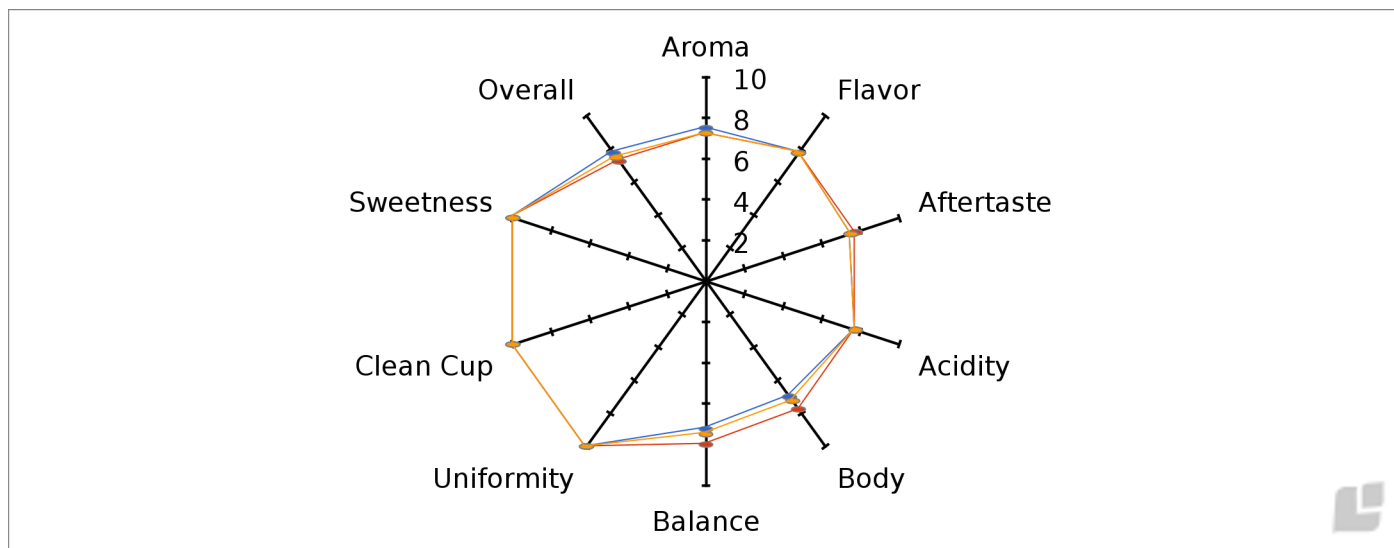
Sensorial Analysis - QC-1171 - 2020-09-02 16:15 (The Coffee Quest - Amsterdam)

Average	83	Min (Value between average and lowest score)	-0.5
Max (Value between average and highest score)	0.5	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
Friso Miguel Spoor	7.50	7.75	7.50	7.75	7.00	7.25	10.00	10.00	10.00	0.00	7.75	82.50
Skip Roeland	7.25	7.75	7.75	7.75	7.75	8.00	10.00	10.00	10.00	0.00	7.25	83.50
Average	7.25	7.75	7.50	7.75	7.25	7.50	10.00	10.00	10.00	0.00	7.50	83.00

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
Friso Miguel Spoor	(+) Dark Chocolate, Dense, Marsepan	Good flavours, lingering but quite a tea like body. Too delicate for a Brazil
Skip Roeland		Maybe baked? Good flavour balance and all but not strong enough too delicste



● Friso Miguel Spoor ● Skip Roeland ● Average

Physical Analysis / Green coffee evaluation - QC-1130 - 2020-09-01 11:33 (The Coffee Quest - Varginha)

Parchment Coffee	Green Coffee	350 g
Moisture of beans	9.5 %	Note

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

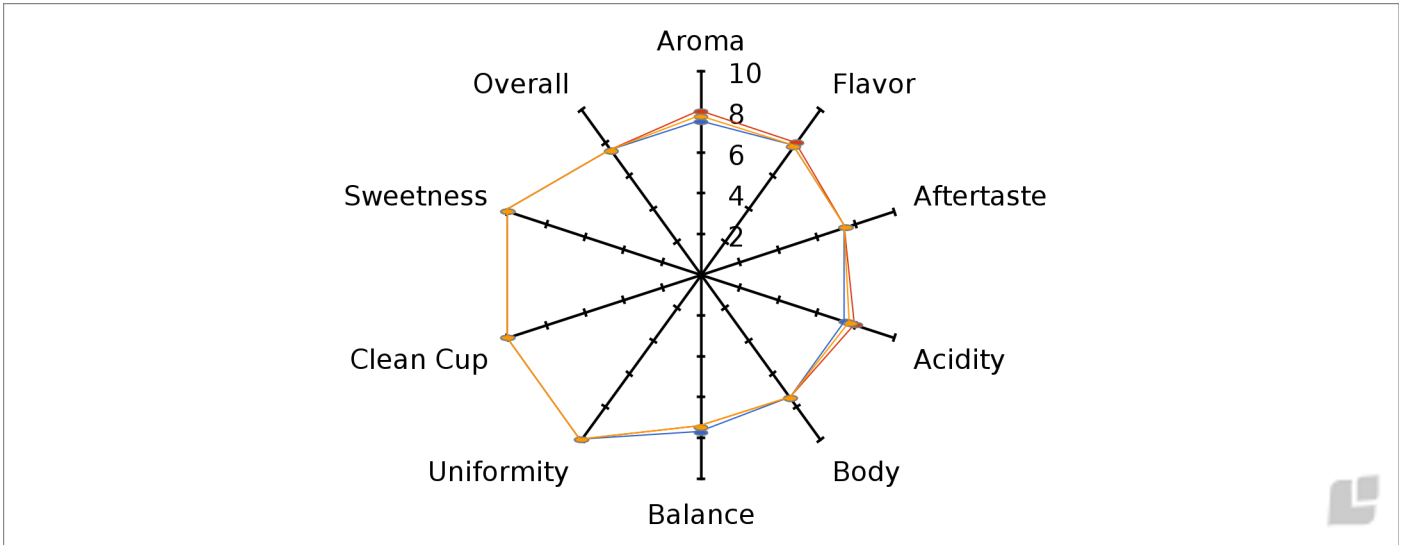
Sensorial Analysis - QC-1092 - 2020-08-20 18:35 (The Coffee Quest - Varginha)

Average	83.5	Min (Value between average and lowest score)	-0.5
Max (Value between average and highest score)	0.5	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
Gabriel Lessa	7.50	7.75	7.50	7.50	7.50	7.75	10.00	10.00	10.00		7.50	83.00
Teresa Costa	8.00	8.00	7.50	8.00	7.50	7.50	10.00	10.00	10.00		7.50	84.00
Average	7.75	7.75	7.50	7.75	7.50	7.50	10.00	10.00	10.00	0.00	7.50	83.50

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
Gabriel Lessa	(+) Sweet, Body/Fullness, Clean	
Teresa Costa	(+) Chocolate, Hazelnut, Citric Acid	



● Gabriel Lessa ● Teresa Costa ● Average

Physical Analysis / Green coffee evaluation - QC-1078 - 2020-08-18 19:33

Parchment Coffee	Green Coffee
Moisture of beans	null % Note

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