

Lot [SG-0525] BR20124/Brazil: Coopervas: Fazenda Ponte Alta - Marina Brito de Oliveira - Natural

Sample type	Offer
Project	100gr sample
Weight	525 g
Initial Weight	500 g
Expected Weight	40 x 60 kg Bags
Note	1250 m.a.s.l.
Origin	Fazenda Ponte Alta - Marina Brito de Oliveira
Status	Accepted
Grade	16up

Sensorial Analysis - QC-1262 - 2020-09-18 13:45 (The Coffee Quest - Amsterdam)

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

Evaluator FS

There is no data to display.

, FS ... Final Score

Evaluator Descriptors Notes

There is no data to display.

Sensorial Analysis - QC-1234 - 2020-09-16 14:00 (The Coffee Quest - Amsterdam)

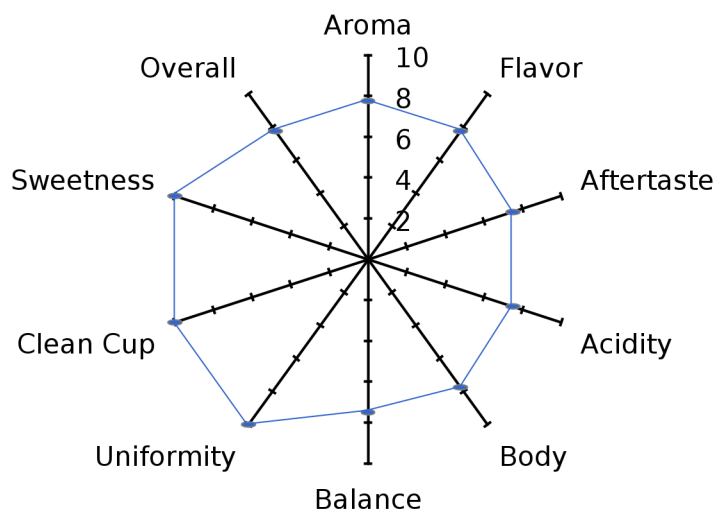
Average	83.5	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.75	7.75	7.50	7.50	7.75	7.50	10.00	10.00	10.00	0.00	7.75	83.50
Average	7.75	7.75	7.50	7.50	7.75	7.50	10.00	10.00	10.00	0.00	7.75	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

Friso Miguel Spoor (+) Milk Chocolate, Citrus, Dried Fig Full mouthfeel but not too dense



● Friso Miguel Spoor

Sensorial Analysis - QC-1175 - 2020-09-02 16:15 (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	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Average												0.00

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
There is no data to display.		

● Average

Physical Analysis / Green coffee evaluation - QC-1129 - 2020-09-01 11:26 (The Coffee Quest - Varginha)

Parchment Coffee		Green Coffee	350 g
Moisture of beans	9.6 %	Note	

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

Sensorial Analysis - QC-1096 - 2020-08-20 18:35 (The Coffee Quest - Varginha)

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	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Average												0.00

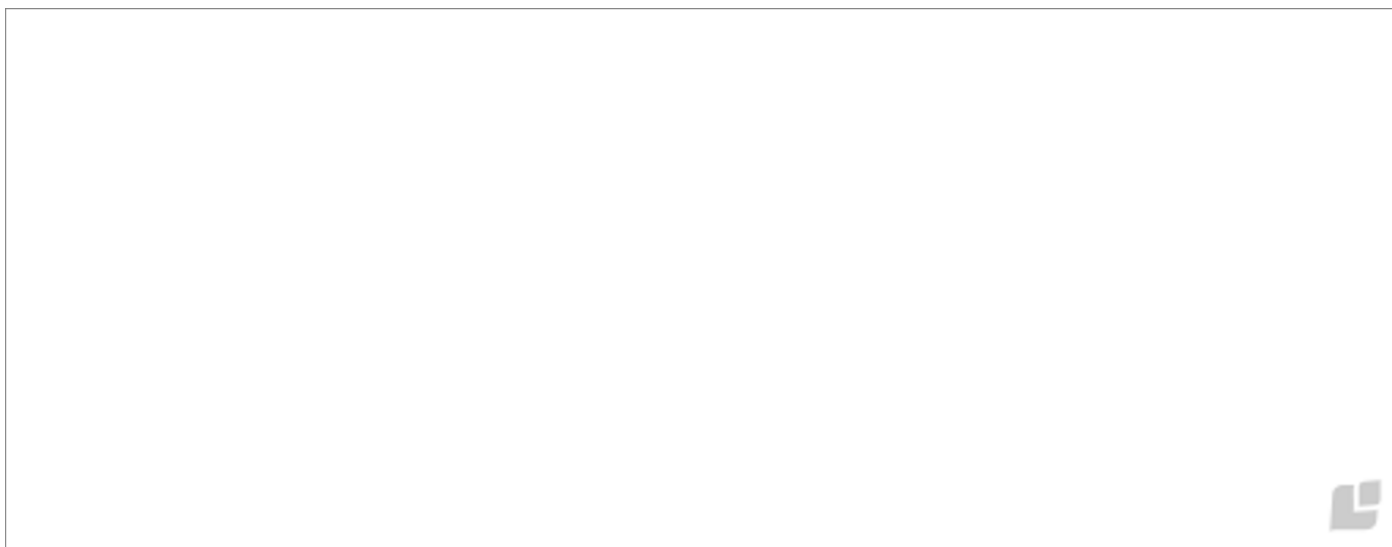
Descriptors: Ar ... Aroma, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, FS ... Final Score

Evaluator

Descriptors

Notes

There is no data to display.



● Average