

# Lot [SG-0526] BR20125/Brazil: Fazenda Pedra Preta - Eduardo Souza - Natural

<b>Sample type</b>	Offer
<b>Project</b>	100gr sample
<b>Weight</b>	700 g
<b>Initial Weight</b>	500 g
<b>Expected Weight</b>	58 x 60 kg Bags
<b>Note</b>	1150 m.a.s.l. (Agroforest)
<b>Origin</b>	Fazenda Pedra Preta - Eduardo Souza
<b>Status</b>	Accepted
<b>Grade</b>	16up

## Sensorial Analysis - QC-1263 - 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-1235 - 2020-09-16 14:00 (The Coffee Quest - Amsterdam)

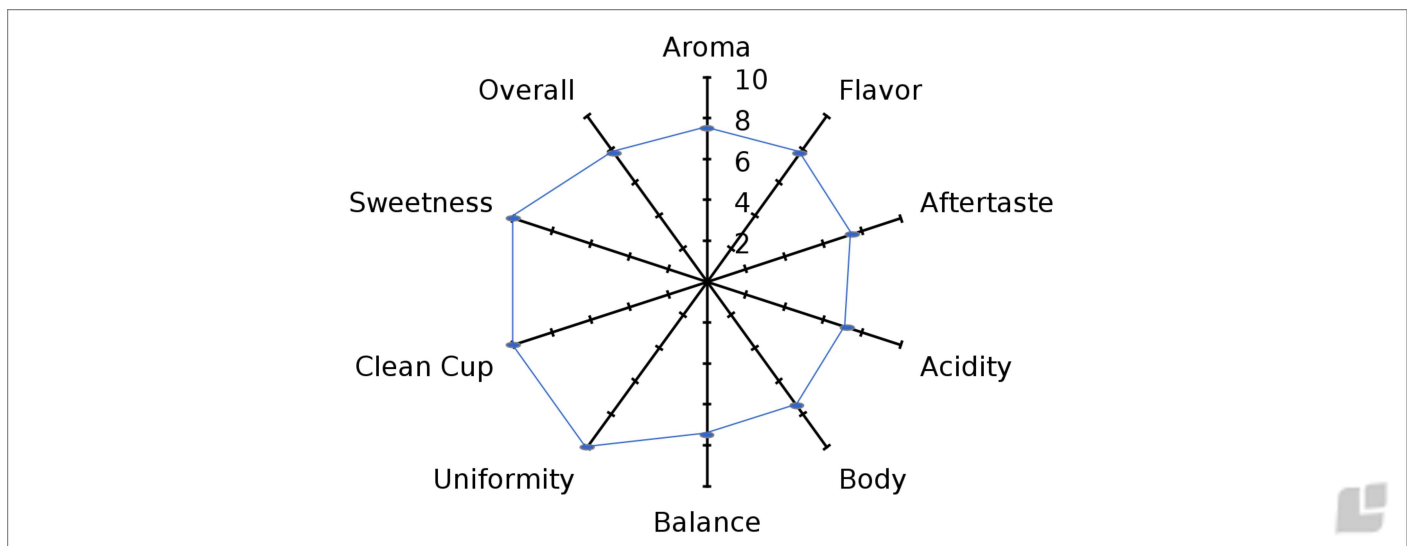
Average	82.75	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
TCQ Quality Control	7.50	7.75	7.50	7.25	7.50	7.50	10.00	10.00	10.00	0.00	7.75	82.75
Average	7.50	7.75	7.50	7.25	7.50	7.50	10.00	10.00	10.00	0.00	7.75	82.75

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

TCQ Quality Control (+) Caramel, Dark Chocolate, Cacao, Raisin Fruity aroma with a full body and chocolatey notes



● TCQ Quality Control