

# Lot [SG-0800] BR20136/Brazil: Cocapil - Fazenda EI Dorado

|                 |                     |
|-----------------|---------------------|
| Sample type     | Arrival             |
| Tracking Number | 1651                |
| Weight          | 0 g                 |
| Initial Weight  | 0 g                 |
| Expected Weight | 90 kg               |
| Note            | 1200                |
| Origin          | El Dorado - Mogiana |
| Status          | Accepted            |
| Grade           | Estate lot 16up     |

## Physical Analysis / Green coffee evaluation - QC-1959 - 2020-11-17 15:47 (The Coffee Quest - Amsterdam)

|                   |       |              |       |
|-------------------|-------|--------------|-------|
| Parchment Coffee  |       | Green Coffee | 350 g |
| Moisture of beans | 9.3 % | Note         |       |

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

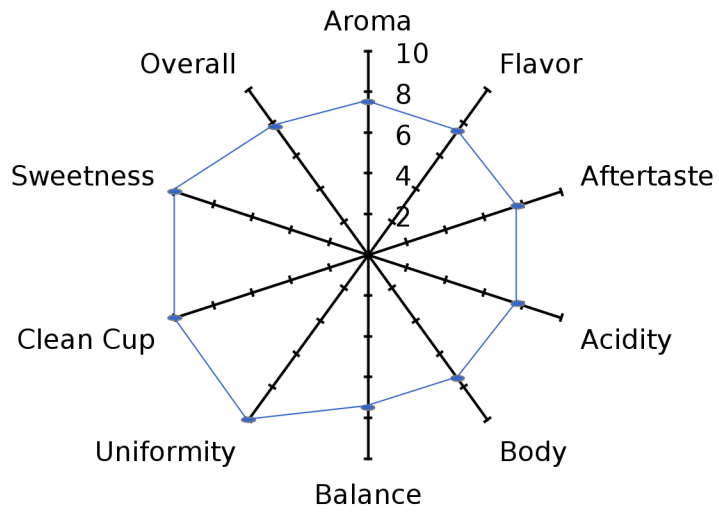
## Sensorial Analysis - QC-1934 - 2020-11-16 10:00 (The Coffee Quest - Amsterdam)

|   |       |   |    |
|---|-------|---|----|
| 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    |
|---------------------|------|------|------|------|------|------|-------|-------|-------|------|------|-------|
| TCQ Quality Control | 7.50 | 7.50 | 7.75 | 7.75 | 7.50 | 7.50 | 10.00 | 10.00 | 10.00 | 0.00 | 7.75 | 83.25 |
| Average             | 7.50 | 7.50 | 7.75 | 7.75 | 7.50 | 7.50 | 10.00 | 10.00 | 10.00 | 0.00 | 7.75 | 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 |
|---------------------|---|-------|
| TCQ Quality Control | (+) Milk Chocolate, Nutty, Lingering, Sweet |       |



● TCQ Quality Control