

# Lot [SG-0687] BR20224/Brazil: Cerrado Gold - Regional Profile

<b>Sample type</b>	Offer
<b>Tracking Number</b>	20/1188
<b>Weight</b>	0 g
<b>Initial Weight</b>	0 g
<b>Expected Weight</b>	200 x 60 kg Bags
<b>Origin</b>	Fazenda Semente - Cerrado Mineiro
<b>Status</b>	Accepted
<b>Grade</b>	NY2 16up

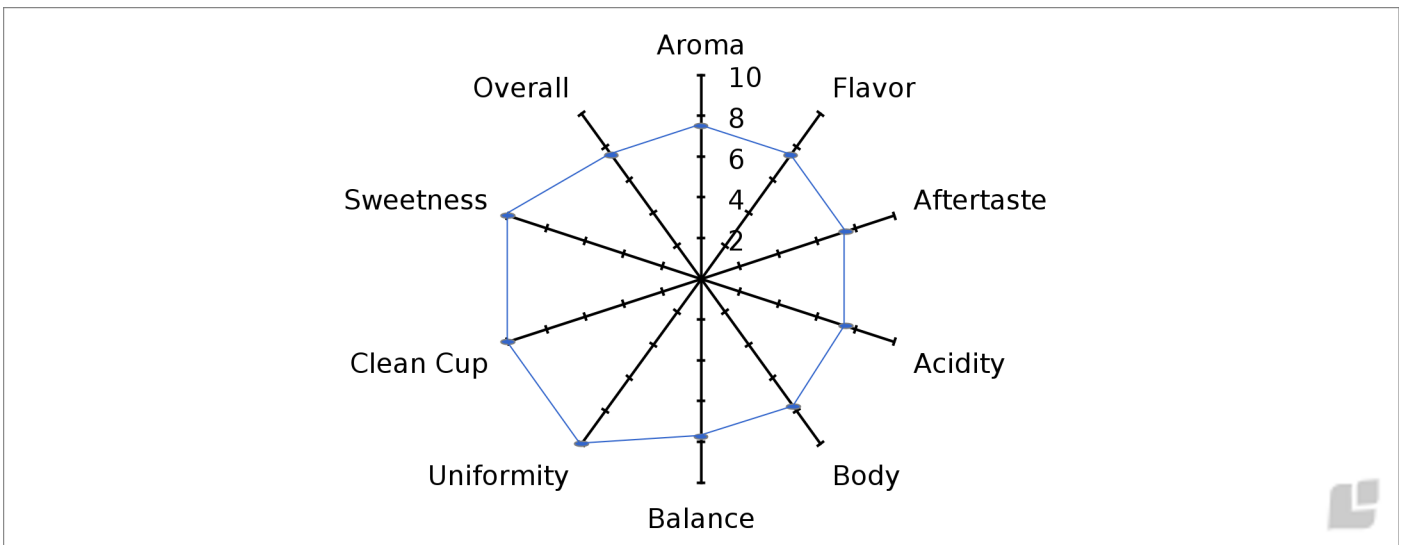
## Sensorial Analysis - QC-1780 - 2020-11-03 09:50 (The Coffee Quest - Amsterdam)

Average	83	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	7.50	7.50	7.75	7.75	10.00	10.00	10.00	0.00	7.50	83.00
Average	7.50	7.50	7.50	7.50	7.75	7.75	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	(+) Milk Chocolate, Cacao Nibs, Dark Chocolate, Sweet, Marsepan	Solid afterflavour with heavy chocolates.



● Friso Miguel Spoor

## Sensorial Analysis - QC-1768 - 2020-11-03 09:50 (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

There is no data to display.

### Physical Analysis / Green coffee evaluation - QC-1748 - 2020-11-02 12:30 (The Coffee Quest - Amsterdam)

Parchment Coffee	Green Coffee	350 g
Moisture of beans	7.8 %	Note

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

### Sensorial Analysis - QC-1620 - 2020-10-24 14:50 (The Coffee Quest - Varginha)

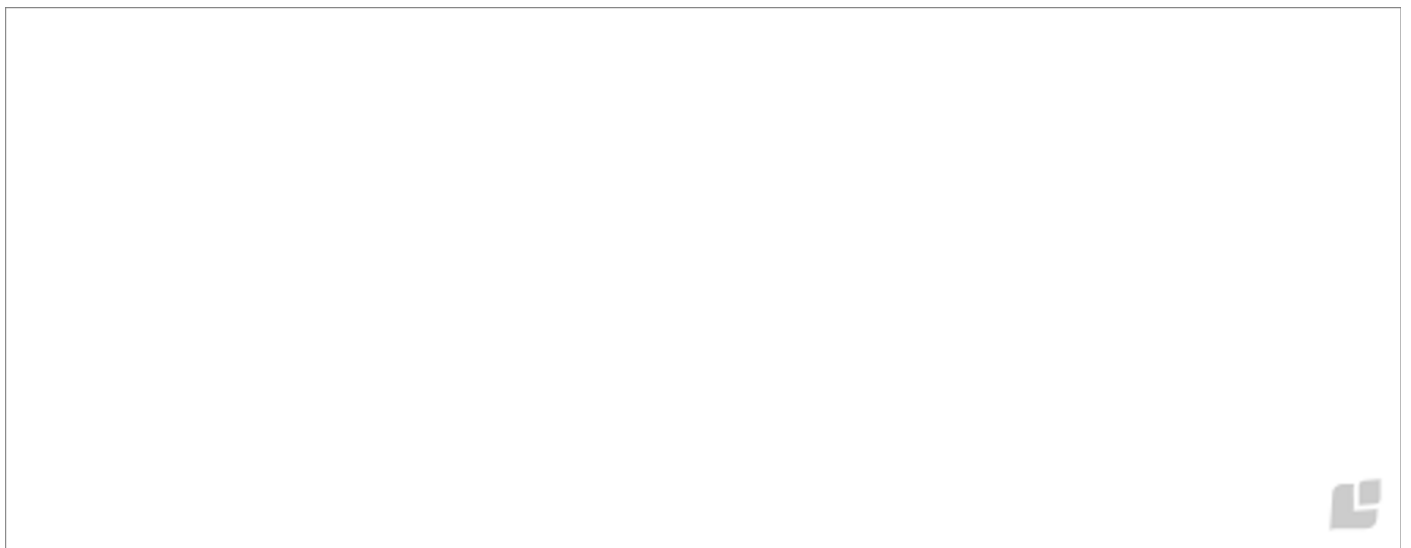
Average	0	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	0

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
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There is no data to display.



● Average