

# Lot [SG-0116] CL19076 / Colombia: Aipecito - Group lot - Washed - Certified Organic

|                        |   |
|------------------------|---|
| <b>Sample type</b>     | Arrival   |
| <b>Tracking Number</b> | CL19076-SAM   |
| <b>Weight</b>          | 0 g   |
| <b>Initial Weight</b>  | 0 g   |
| <b>Expected Weight</b> | 17 x 70 kg Bags   |
| <b>Note</b>            | 1700-1900 m.a.s.l.  |
| <b>Origin</b>          | Aipecito - Huila, Medellin Mill, The Coffee Quest Colombia, The Coffee Quest Europe |
| <b>Status</b>          | Accepted  |
| <b>Grade</b>           | Group Lot   |

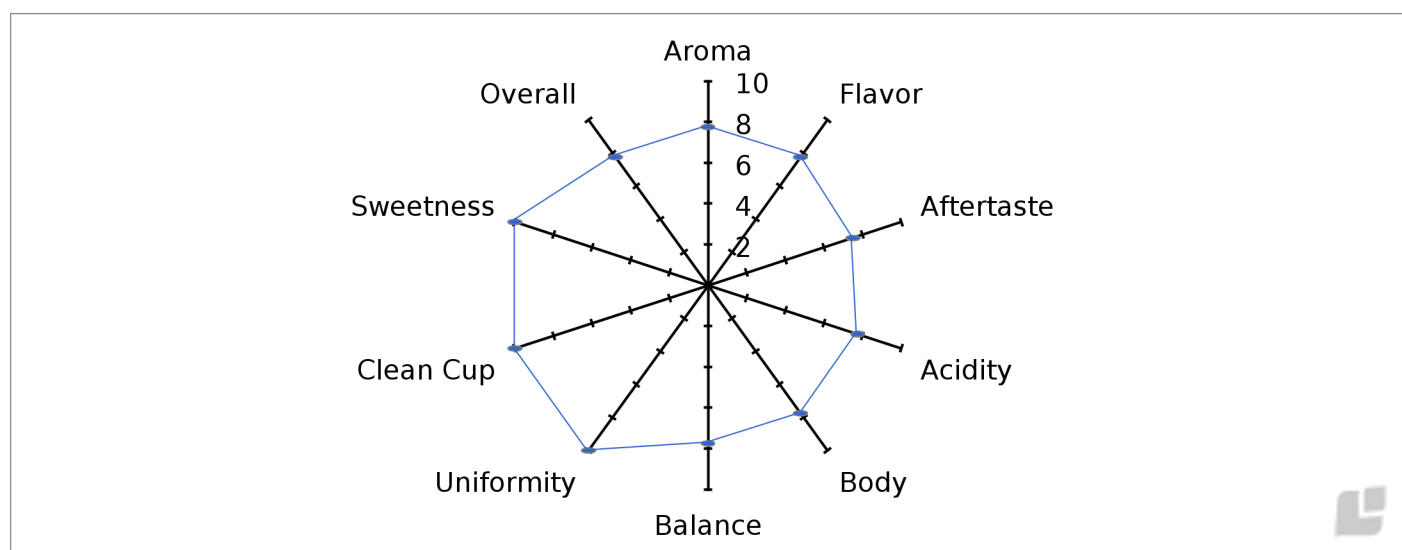
## Sensorial Analysis - QC-0387 - 2020-03-19 12:05 (Amsterdam Lab)

|   |    |   |    |
|---|----|---|----|
| Average                                       | 84 | 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 | 7.75 | 7.75 | 7.75 | 10.00 | 10.00 | 10.00 | 0.00 | 7.75 | 84.00 |
| Average            | 7.75 | 7.75 | 7.50 | 7.75 | 7.75 | 7.75 | 10.00 | 10.00 | 10.00 | 0.00 | 7.75 | 84.00 |

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, Orange, Body/Fullness, Cream, Citrus | Very interesting if you are looking for a sweet Organic Certified lot, that is more exciting in terms of acidity. The citrics will not be for the bigger public, but the lot offers a good balance in combination with the right complexity, to play around with the roast. The Aipecito Organic lot is a new project close to our station setup in Huila, we expect more from them in the future, as it's hard to find Organic certified groups that play well into the specialty segment. |



● Friso Miguel Spoor

## Physical Analysis / Green coffee evaluation - QC-0373 - 2020-03-16 14:34 (Amsterdam Lab)

|                   |       |              |       |
|-------------------|-------|--------------|-------|
| Parchment Coffee  |       | Green Coffee | 300 g |
| Moisture of beans | 9.6 % | Note         |       |

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

### Physical Analysis / Green coffee evaluation - QC-0361 - 2020-03-16 14:32 (Amsterdam Lab)

|                   |              |       |
|-------------------|--------------|-------|
| Parchment Coffee  | Green Coffee | 300 g |
| Moisture of beans | null %       | Note  |

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

### Sensorial Analysis - QC-0352 - 2020-03-16 14:30 (Amsterdam Lab)

|   |   |   |    |
|---|---|---|----|
| 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 | 1  |

| Evaluator           | Ar | Fl | Af | Ac | Bo | Ba | Un | Cl | Sw | De | Ov | FS   |
|---------------------|----|----|----|----|----|----|----|----|----|----|----|------|
| Alvira Kanusa Putra |    |    |    |    |    |    |    |    |    |    |    | 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.



● Alvira Kanusa Putra

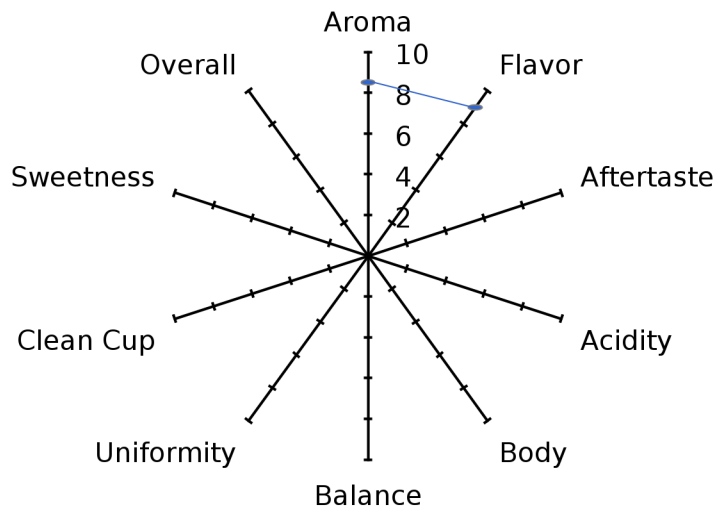
### Sensorial Analysis - QC-0136 - 2020-02-21 09:30 (Amsterdam Lab)

|   |      |   |    |
|---|------|---|----|
| Average                                       | 17.5 | 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    |
|-----------------|------|------|----|----|----|----|----|----|----|----|----|-------|
| Michiel Lampers | 8.50 | 9.00 |    |    |    |    |    |    |    |    |    | 17.50 |

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 |
|-----------------|---------------|-------|
| Michiel Lampers | (+) Raspberry |       |



● Michiel Lampers