

# Lot [SG-0507] CL19080/Colombia: La Victoria - Group lot Washed - Type 1 - Washed - Decaf

Sample type	Arrival
Weight	0 g
Initial Weight	0 g
Origin	Santa Maria Station - Huila, The Coffee Quest Colombia, The Coffee Quest Europe
Status	Accepted

## Sensorial Analysis - QC-1584 - 2020-10-23 10:10 (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

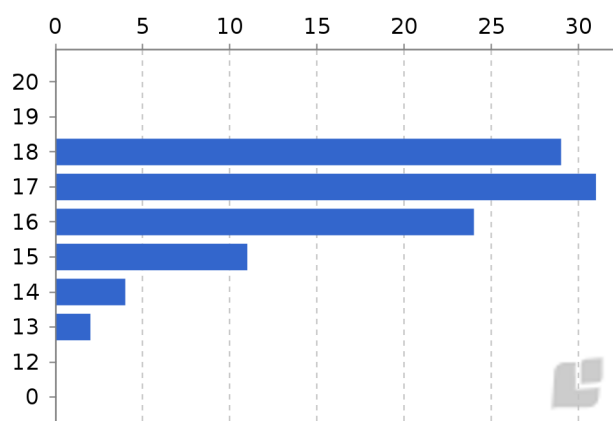
Evaluator Descriptors Notes

There is no data to display.

## Physical Analysis / Green coffee evaluation - QC-1111 - 2020-08-24 16:38 (Amsterdam Lab)

Parchment Coffee	Green Coffee	350 g
Moisture of beans	12.33 %	Note

Screen Size	Weight	Percent
20		
19		
18	100.2 g	29%
17	107.7 g	31%
16	84.2 g	24%
15	38.1 g	11%
14	14.1 g	4%
13	5.7 g	2%
12		
0		



Group 1 Defects	Bean count	Defects
Full Black	0	0
Full Sour	0	0
Full Pod / Dried Cherry	0	0
Fungus	0	0
Severe Insect Damage	0	0
Foreign matter	0	0
<b>Total</b>	<b>0</b>	<b>0</b>

Group 2 Defects	Bean count	Defects
Partial Black	0	0
Partial Sour	0	0
Parchment/Pergamino	0	0
Floater	0	0
Immature	0	0
Withered	0	0
Shell	0	0
Broken/Chipped/Cut	3	0
Hull/Husk	0	0
Slight Insect Damage	0	0
<b>Total</b>	<b>0</b>	<b>0</b>

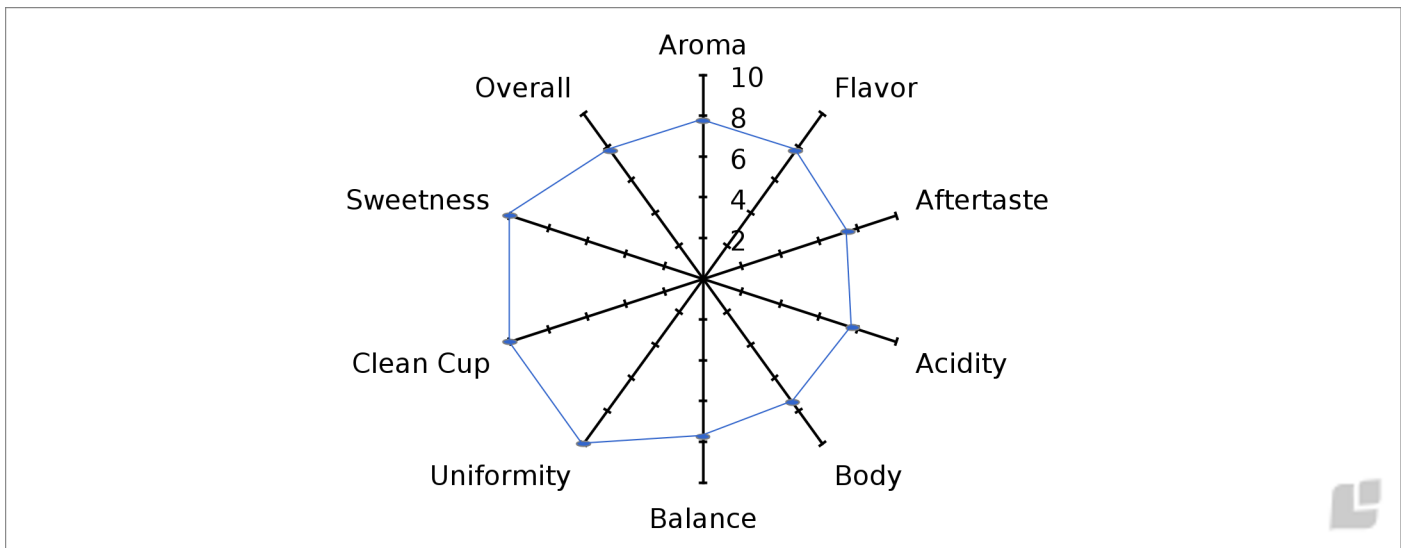
## Sensorial Analysis - QC-1071 - 2020-08-17 12:25 (The Coffee Quest - Varginha)

Average	83.75	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	7.75	7.75	7.50	7.75	7.50	7.75	10.00	10.00	10.00	0.00	7.75	83.75
Average	7.75	7.75	7.50	7.75	7.50	7.75	10.00	10.00	10.00	0.00	7.75	83.75

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	(+) Milk Chocolate, Sweet, Molasses, Smooth	The flavours stay intact in this excellent Decaf. Losing only a point in this new cupping. Only BUT is a slight decrease in complexity and additional fading body/density. The acidity is still there and the coffee remains lingering.



● TCQ Quality Control

### Physical Analysis / Green coffee evaluation - QC-1061 - 2020-08-14 11:07 (The Coffee Quest - Varginha)

Parchment Coffee	Green Coffee	350 g
Moisture of beans	13.3 %	Note

Screen Size	Weight	Percent
20		
19		
18	101 g	29%
17	105 g	30%
16	85 g	24%
15	42 g	12%
14	13 g	4%
13	3 g	1%
12	1 g	0%
0		

