

Lot [SG-0260] CL20025 / Colombia: Pitalito Station - Cafe Laboyano - washed - Type 1

Sample type	Pre-Shipment
Tracking Number	CL20025-SAM
Weight	300 g
Initial Weight	350 g
Note	1800 - 2200 m.a.s.l
Origin	Pitalito Station - Huila, Medellin Mill, The Coffee Quest Colombia, The Coffee Quest Europe
Status	Accepted
Grade	Grade 1

Sensorial Analysis - QC-1759 - 2020-11-02 17:05 (The Coffee Quest - Amsterdam)

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 FS

There is no data to display.

, FS ... Final Score

Evaluator Descriptors Notes

There is no data to display.

Sensorial Analysis - QC-1653 - 2020-10-26 10:10 (The Coffee Quest - Amsterdam)

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 FS

There is no data to display.

, FS ... Final Score

Evaluator Descriptors Notes

There is no data to display.

Sensorial Analysis - QC-0622 - 2020-04-23 10:50 (Amsterdam Lab)

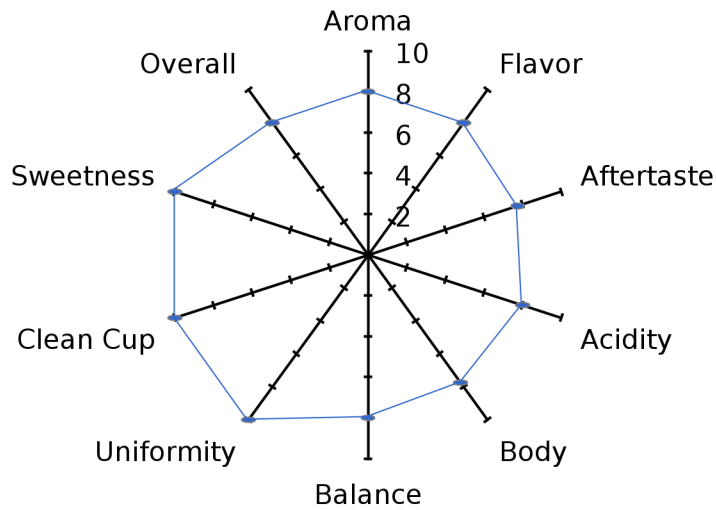
Average	85.5	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	8.00	8.00	7.75	8.00	7.75	8.00	10.00	10.00	10.00	0.00	8.00	85.50
Average	8.00	8.00	7.75	8.00	7.75	8.00	10.00	10.00	10.00	0.00	8.00	85.50

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

Friso Miguel Spoor (+) Stone Fruit, Milk Chocolate, Body/Fullness, Peach, Bakers Chocolate
This new Laboyano coffee is a great addition to the assortment. New in 2020! We really keep picking up beautiful stone fruit notes from the lots coming through Pitalito station. Very happy with this amazingly versatile and balanced coffee.



● Friso Miguel Spoor

Sensorial Analysis - QC-0610 - 2020-04-16 16:30 (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	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
There is no data to display.		

● Average

Physical Analysis / Green coffee evaluation - QC-0592 - 2020-04-15 14:12

Parchment Coffee	Green Coffee
Moisture of beans	11.4 % Note

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