

Lot [SG-0562] CL20041/Colombia: Huila - San Agustin -Finca El Mirador - Jairo Torres - Washed

Sample type	Arrival
Weight	0 g
Initial Weight	0 g
Note	1670 m.a.s.l
Origin	El Mirador, The Coffee Quest Europe
Status	Accepted

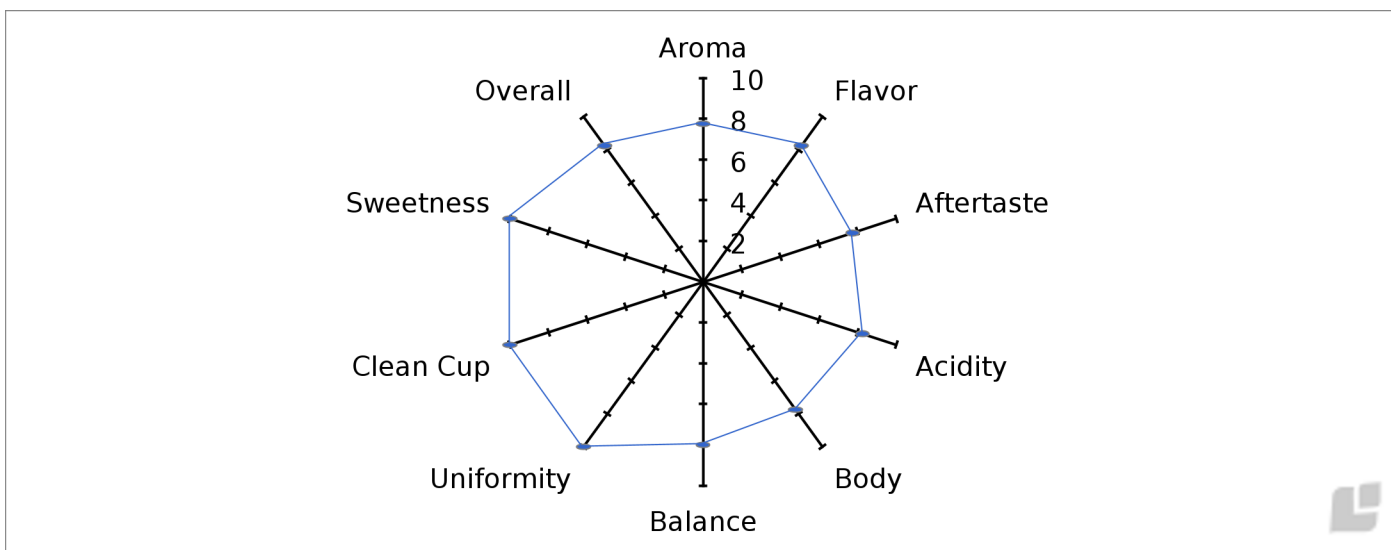
Sensorial Analysis - QC-1224 - 2020-09-10 10:30 (The Coffee Quest - Amsterdam)

Average	86	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	8.25	7.75	8.25	7.75	8.00	10.00	10.00	10.00	0.00	8.25	86.00
Average	7.75	8.25	7.75	8.25	7.75	8.00	10.00	10.00	10.00	0.00	8.25	86.00

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
TCQ Quality Control	(+) Milk Chocolate, Nectarine, Overall Sweet, Peach	Beautiful coffee on first touch, it's sweet, nectarine intensity, juicy, friendly winey and lingering after!



● TCQ Quality Control

Physical Analysis / Green coffee evaluation - QC-1203 - 2020-09-07 12:48 (The Coffee Quest - Amsterdam)

Parchment Coffee		Green Coffee	350 g
Moisture of beans	10.7 %	Note	

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