

Lot [SG-0721] CM20001 Alongsi / Cameroon

NaturalsBoyo: (cherryAlongsi dried)Estate,

Sample type Arrival
S# 531 - 535
Weight 0 g
Initial Weight 0 g
Status Not rated

Sensorial Analysis - QC-1799 - 2020-10-30 00:00 (The Coffee Quest - Amsterdam)

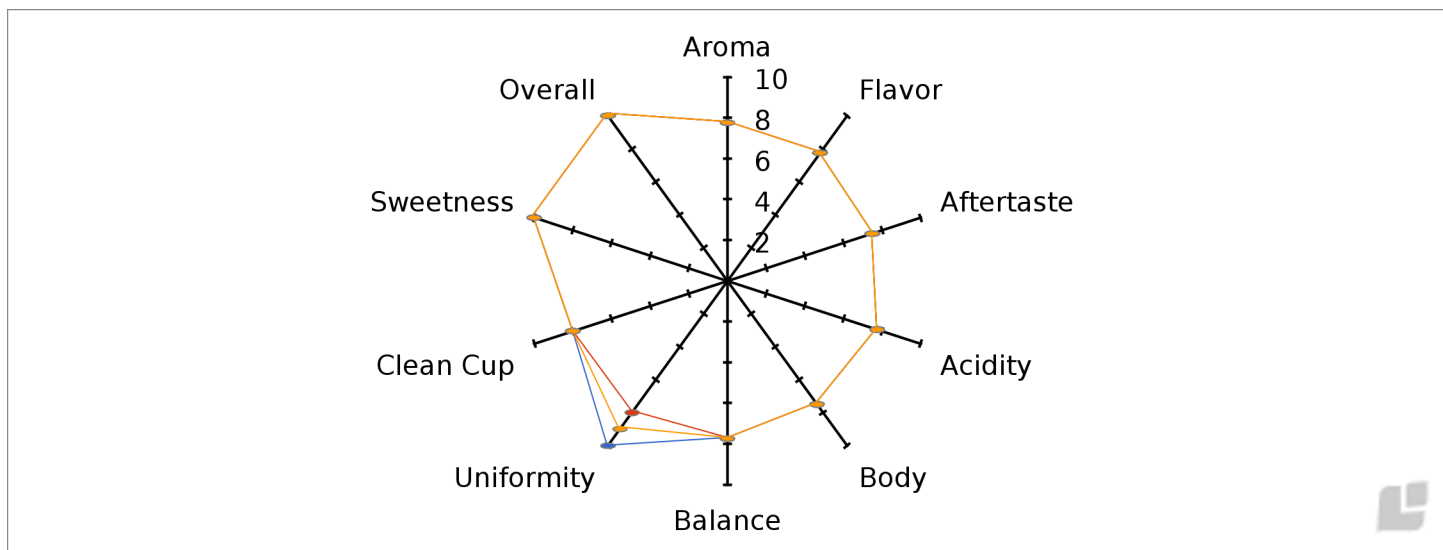
Average	81	Min (Value between average and lowest score)	-1
Max (Value between average and highest score)	1	Number of results that are taken into account for the average value	2

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.75	7.75	7.50	7.75	7.50	7.75	10.00	8.00	10.00	-2.00	10.00	82.00
Michiel Lampers	7.75	7.75	7.50	7.75	7.50	7.75	8.00	8.00	10.00	-2.00	10.00	80.00
Average	7.75	7.75	7.50	7.75	7.50	7.75	9.00	8.00	10.00	-2.00	10.00	81.00

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, Brown Spice	
Michiel Lampers	(+) Cascara, Dried Fruit, Raisin	I found 1 cup with a drying defect, resulting in a phenolic taste. We only tasted 5 cup. I corrected that with a high overall score. This is a unique lot from one of the only exporting Estates in Cameroon, with only 50 kilo available in Europe this year, which made it here through an ongoing civil war.



● Friso Miguel Spoor ● Michiel Lampers ● Average

Sensorial Analysis - QC-1705 - 2020-10-30 00:00 (The Coffee Quest - Amsterdam)

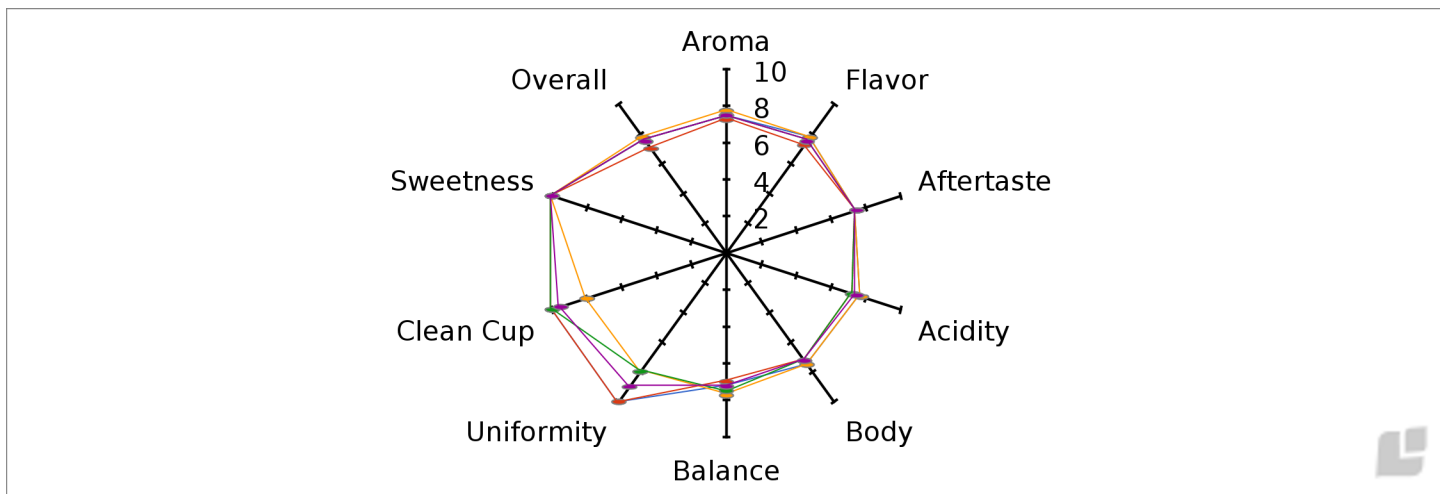
Average	80.25	Min (Value between average and lowest score)	-2.5
Max (Value between average and highest score)	2.5	Number of results that are taken into account for the average value	4

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.50	7.75	7.50	7.75	7.50	7.25	10.00	10.00	10.00	0.00	7.50	82.75
Emma Keyes	7.25	7.25	7.50	7.25	7.25	7.00	10.00	10.00	10.00	0.00	7.00	80.50
Michiel Lampers	7.75	7.75	7.50	7.75	7.50	7.75	8.00	8.00	10.00	-2.00	7.75	77.75
Skip Roeland (Duplicate - 2020-10-30 11:39)	7.50	7.50	7.50	7.25	7.25	7.50	8.00	10.00	10.00	0.00	7.50	80.00
Average	7.50	7.50	7.50	7.50	7.25	7.25	9.00	9.50	10.00	0.00	7.50	80.25

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, Brown Spice	Nice flavours but a lot of variation. Light fenol cup 1 (cup 1, 531).
Emma Keyes		Defect cup 1, taste I can't put my finger on. Alcoholy? Vanilla essence? A bit of Fermentation. No consistency throughout cups
Michiel Lampers	(+) Cherry, Honey, Sweet, Raisin, Cascara, Dried Fruit, Short	dry aroma consistent wet aroma improves, and consistent CUP1: PHENOLIC MEDICINAL cascara, raisin, dried fruit. med/low body, med acidity REJECT
Skip Roeland (Duplicate - 2020-10-30 11:39)		Little earthy very little but choc. Bottom left cup is phenolic or moody.



- Friso Miguel Spoor ● Emma Keyes ● Michiel Lampers
- Skip Roeland (Duplicate - 2020-10-30 11:39) ● Average