

Lot [SG-0727] CM20007 Acha/ Cameroon Central

Washed Boyo: Acha Washingstation

Sample type	Arrival
S#	476 - 482
Weight	0 g
Initial Weight	0 g
Status	Not rated

Sensorial Analysis - QC-1805 - 2020-10-30 00:00 (The Coffee Quest - Amsterdam)

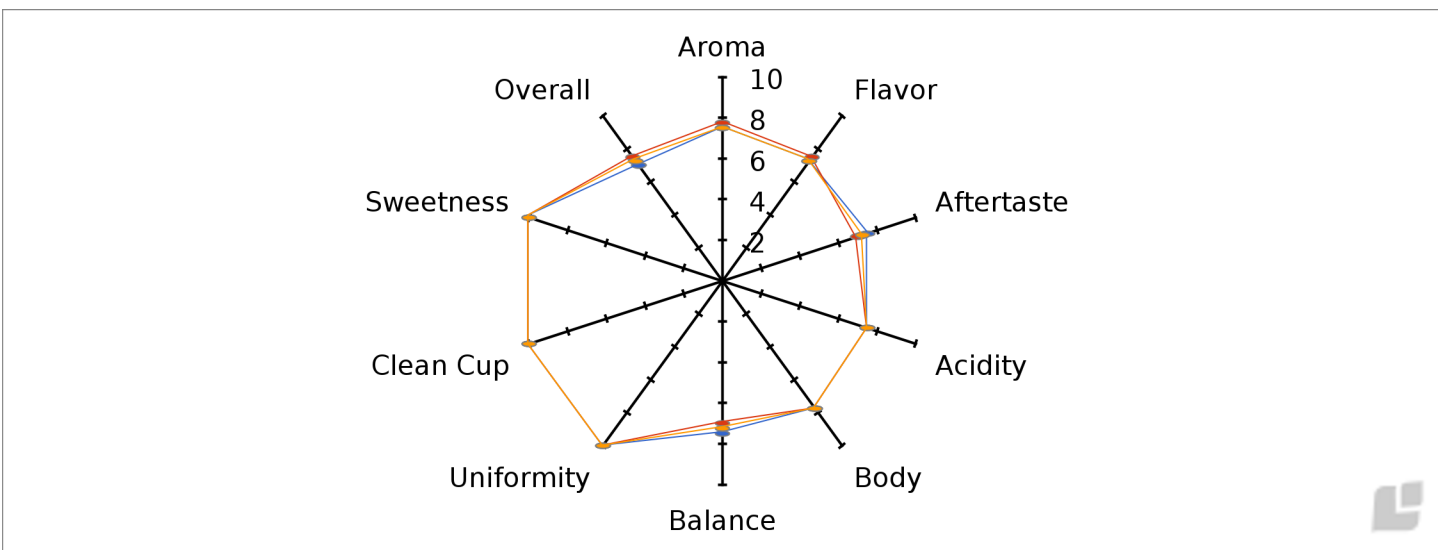
Average	82	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	2

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Michiel Lampers	7.50	7.25	7.50	7.50	7.75	7.50	10.00	10.00	10.00	0.00	7.00	82.00
Friso Miguel Spoor	7.75	7.50	7.00	7.50	7.75	7.00	10.00	10.00	10.00	0.00	7.50	82.00
Average	7.50	7.25	7.25	7.50	7.75	7.25	10.00	10.00	10.00	0.00	7.25	82.00

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
Michiel Lampers	(+) White Grape, Nutmeg, Spicy (-) Bitter, Overripe/Near fermented, Earthy	Spicy, earthy, fruity cup, with some hints of white grape and overripe fruit. High on bitters, big body
Friso Miguel Spoor	(+) Fruity, Dark Chocolate (-) Overripe/Near fermented	



● Michiel Lampers ● Friso Miguel Spoor ● Average

Sensorial Analysis - QC-1711 - 2020-10-30 00:00 (The Coffee Quest - Amsterdam)

Average	82.13	Min (Value between average and lowest score)	-2.38
Max (Value between average and highest score)	1.37	Number of results that are taken into account for the average value	4

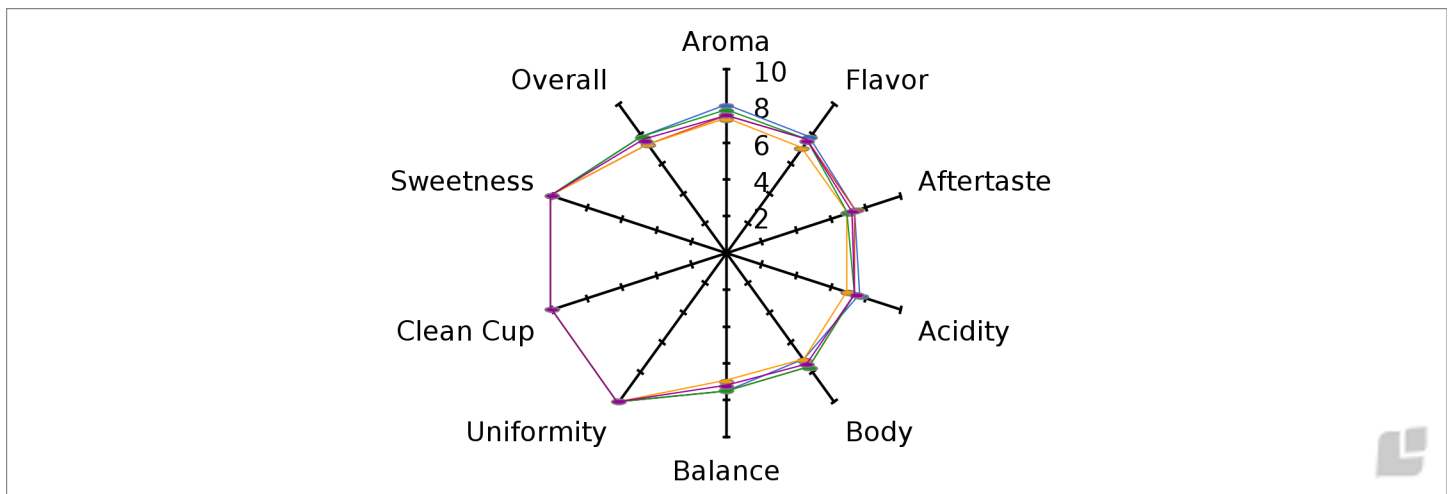
Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Emma Keyes	8.00	7.75	7.50	7.75	7.25	7.50	10.00	10.00	10.00	0.00	7.75	83.50

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Michiel Lampers	7.50	7.50	7.50	7.50	7.75	7.50	10.00	10.00	10.00	0.00	7.25	82.50
Skip Roeland (Duplicate - 2020-10-30 11:39)	7.25	7.00	7.00	7.00	7.25	7.00	10.00	10.00	10.00	0.00	7.25	79.75
Friso Miguel Spoor	7.75	7.50	7.00	7.50	7.75	7.50	10.00	10.00	10.00	0.00	7.75	82.75
Average	7.50	7.50	7.25	7.50	7.50	7.25	10.00	10.00	10.00	0.00	7.50	82.12

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
Emma Keyes	(+) Peach, Stone Fruit, Prune, Milk Chocolate, Caramel (-) Phenolic	Drying. Nice fruity taste with smooth caramel aroma. Really nice coffee. Bitterness, roasted. Very drying on cool down.
Michiel Lampers	(+) Milk Chocolate, Earthy, Nutmeg, White Grape, Spicy (-) Phenolic, Earthy, Slightly dry	dry aroma: consistent wet aroma: consistent, milk choco and earthy. traditional cameroon. Nutmeg flavour: spicy, earthy, fruity/phenolic (benefit of the doubt) white grape High on bitters, big body slightly dry. acidity, a bit astringent but also a bit crisp. Normal body
Skip Roeland (Duplicate - 2020-10-30 11:39)		1. High acidity papery, ashy stonefruit aftertaste. 2 high acidity papery choc caramel vinegar.
Friso Miguel Spoor	(+) Fruity, Syrupy, Dark Chocolate (-) Overripe/Near fermented	High om bitter, sweet overfermented, really good body.



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