

Lot [SG-0728] CM20008 Belo/ Microlot Cameroon Boyo: Belo village,

Sample type	Arrival
S#	AA/66-83; DH/84-90
Weight	0 g
Initial Weight	0 g
Status	Not rated

Sensorial Analysis - QC-1806 - 2020-10-30 00:00 (The Coffee Quest - Amsterdam)

Average	81.88	Min (Value between average and lowest score)	-1.13
Max (Value between average and highest score)	1.12	Number of results that are taken into account for the average value	2

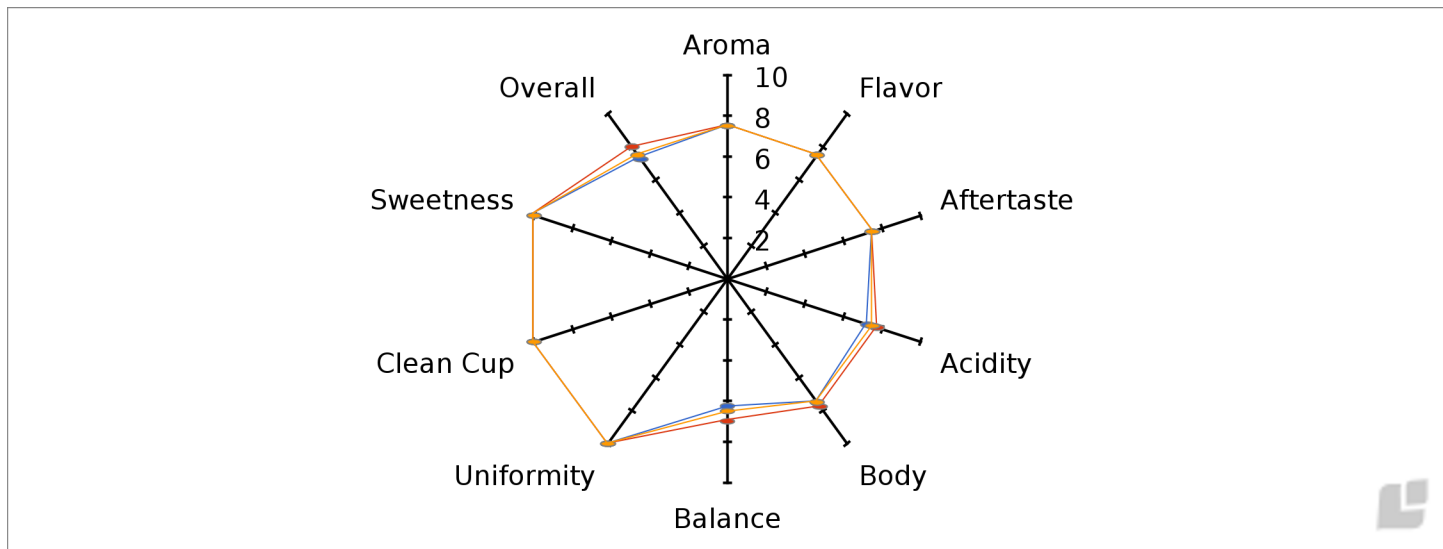
Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.50	7.50	7.50	7.25	7.50	6.25	10.00	10.00	10.00	0.00	7.25	80.75
Michiel Lampers	7.50	7.50	7.50	7.75	7.75	7.00	10.00	10.00	10.00	0.00	8.00	83.00
Average	7.50	7.50	7.50	7.50	7.50	6.50	10.00	10.00	10.00	0.00	7.50	81.88

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	(+) Sweet, Brown Spice, Floral (-) Overripe/Near fermented	Intensity difference between cups, and definitely some more fermented lots in there. Sometimes some florals, but also some over ferment
Michiel Lampers	(+) Milk Chocolate, Spicy, Fruity, Cascara, Green Apple, Fresh (-) Overripe/Near fermented	spicy, cascara, fruity, raisin, chocolate. aftertaste normal. Acidity like green apple 2 cups from bags 75 are over fermented.

This Microlot, was selected from over 100 different samples from individual producers from the Sho/Belo/Acha region. It represents our collaboration with Cameroon Boyo in the face of civil conflict, and our ability to create value together for the producer. It isn't perfect, and only relatively consistent, but is a true feat of persistence and hard work, in the face of overwhelming odds and challenges. That's why I lifted up the score with a high overall.



● Friso Miguel Spoor ● Michiel Lampers ● Average

Sensorial Analysis - QC-1697 - 2020-10-30 00:00 (The Coffee Quest - Amsterdam)

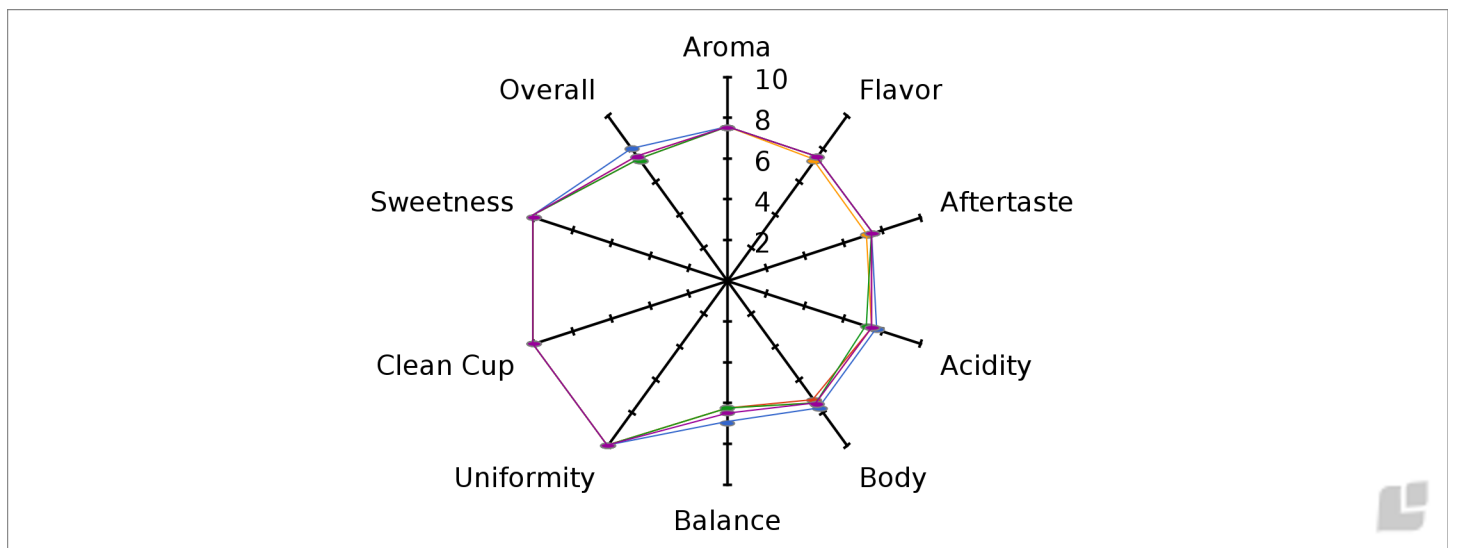
Average	81.31	Min (Value between average and lowest score)	-0.56
Max (Value between average and highest score)	1.69	Number of results that are taken into account for the average value	4

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Michiel Lampers	7.50	7.50	7.50	7.75	7.75	7.00	10.00	10.00	10.00	0.00	8.00	83.00
Emma Keyes	7.50	7.50	7.50	7.50	7.25	6.25	10.00	10.00	10.00	0.00	7.25	80.75
Skip Roeland	7.50	7.25	7.25	7.50	7.50	6.25	10.00	10.00	10.00	0.00	7.50	80.75
Friso Miguel Spoor	7.50	7.50	7.50	7.25	7.50	6.25	10.00	10.00	10.00	0.00	7.25	80.75
Average	7.50	7.50	7.50	7.50	7.50	6.50	10.00	10.00	10.00	0.00	7.50	81.31

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	(+) Milk Chocolate, Spicy, Fruity, Spicy, Cascara, Chocolate, Cream, Green Apple, Fresh (-) Overripe/Near fermented	dry: milk chocolate, mildly fruity, bit spicy 1 CUP INCONSISTENT: bag 75, extremely fruity and funky. Wet: consistent, intens, honey, chocolate. Bag 75 is funky again, in a good way. but inconsistet. spicy, cascara, fruity, raisin, chocolate. aftertaste normal. Acidity like green apple 2 cups from bags 75 are over fermented
Emma Keyes	(+) Nutty, Dark Chocolate, Stone Fruit, Caramel, Milk Chocolate, Cream	3rd bag has weird ferment/musk aroma very drying and 2nd on right like manure. 6th bag rubbery and phenolic, suuper drying
Skip Roeland	(+) Dryish (-) Papery	1 dry papery, 2 papery and choc 3 tonkaboon ferment 4 going on earthy dry 5 dry choc cacao 6 dry going earthy rubber phenol.
Friso Miguel Spoor	(+) Sweet, Brown Spice, Milk Chocolate (-) Slightly dry, Overripe/Near fermented	Great amount of intensity difference and definitely some more fermented lots in there. Sometimes some florals, but also some overferment not eveybody will like.



● Michiel Lampers ● Emma Keyes ● Skip Roeland ● Friso Miguel Spoor ● Average