

# Lot [SG-0730] CM20010 Oku/Abuh / Cameroon blendBoyo: (5 village Okublend) & Abu

Sample type	Arrival
S#	AA/102-117; DH/118-122
Weight	0 g
Initial Weight	0 g
Status	Not rated

## Sensorial Analysis - QC-1807 - 2020-10-30 00:00 (The Coffee Quest - Amsterdam)

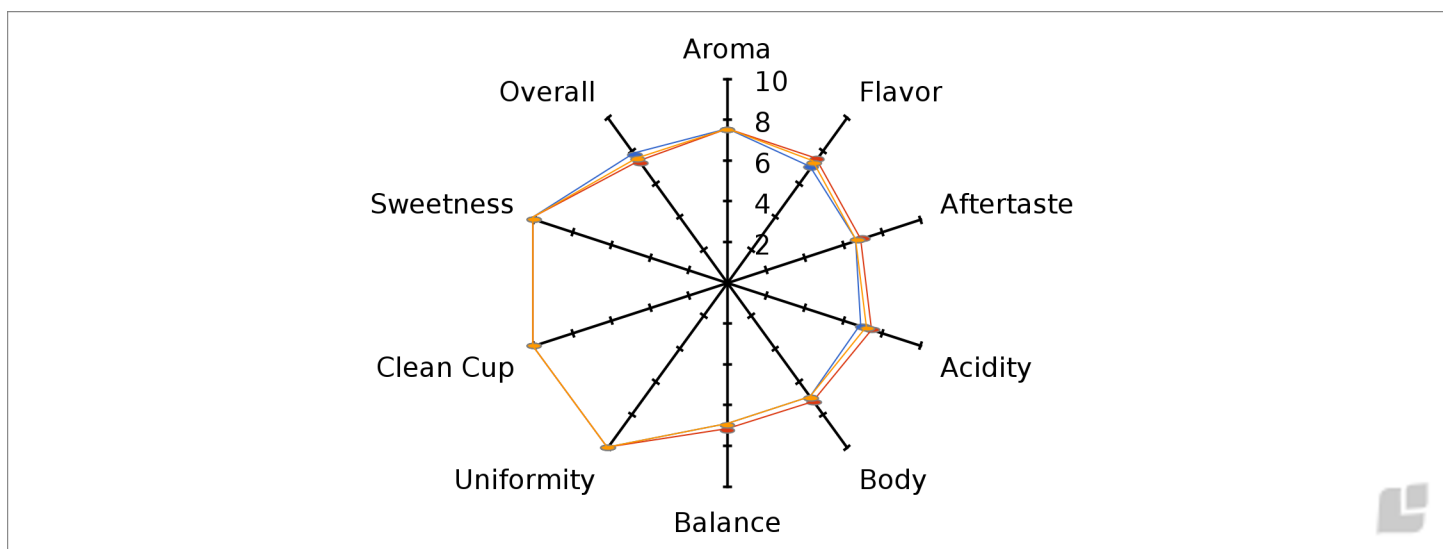
Average	80.63	Min (Value between average and lowest score)	-0.63
Max (Value between average and highest score)	0.62	Number of results that are taken into account for the average value	2

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Michiel Lampers	7.50	7.00	6.75	7.00	7.00	7.00	10.00	10.00	10.00	0.00	7.75	80.00
Friso Miguel Spoor	7.50	7.50	7.00	7.50	7.25	7.25	10.00	10.00	10.00	0.00	7.25	81.25
Average	7.50	7.25	6.75	7.25	7.00	7.00	10.00	10.00	10.00	0.00	7.50	80.62

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	(+) Chocolate, Cacao, Dried Fruit (-) Musty/Earthy, Bitter	The lower quality range of a traditional Cameroonian cup. Meant for darker roasting, to mask the Musty/Earthy flavors. Great for a coffee which can use some heavier tastes and bitters. No a high scorer, and really the care minimum in terms of quality we can work with. A great coffee for a social cause, for people with a traditional expectation of what coffee should taste like.
Friso Miguel Spoor	(+) Cedar Wood, Sweet, Cacao (-) Slightly dry	



● Michiel Lampers ● Friso Miguel Spoor ● Average

## Sensorial Analysis - QC-1701 - 2020-10-30 00:00 (The Coffee Quest - Amsterdam)

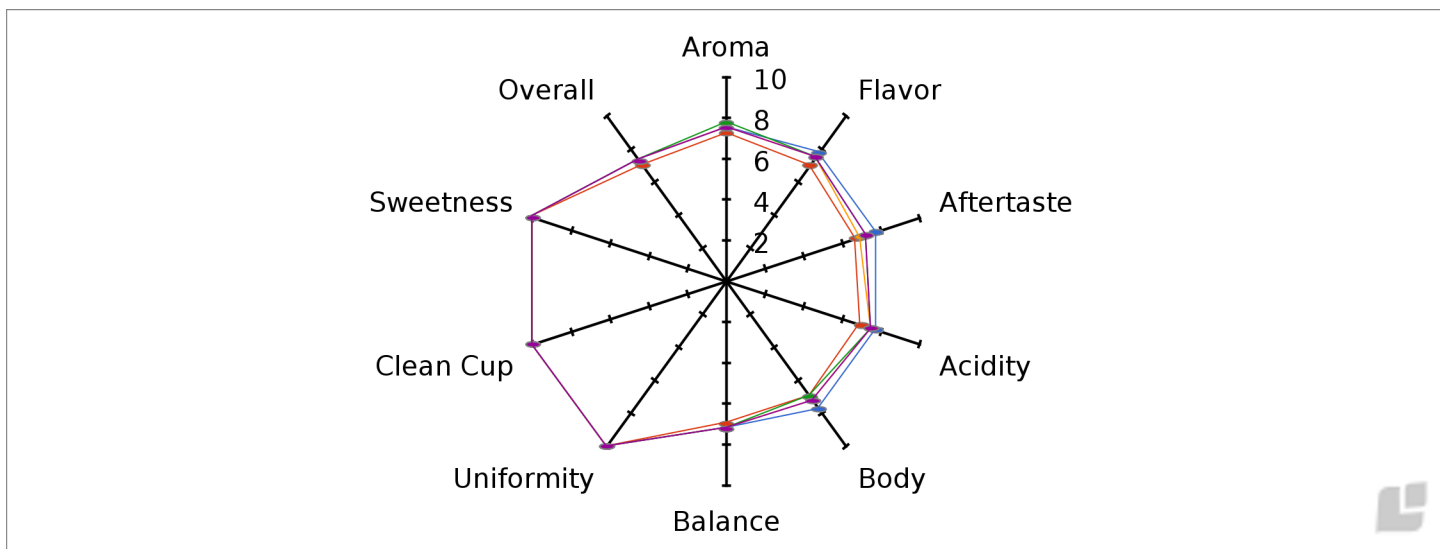
Average	81.19	Min (Value between average and lowest score)	-2.19
Max (Value between average and highest score)	1.81	Number of results that are taken into account for the average value	4

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Skip Roeland	7.50	7.75	7.75	7.75	7.75	7.25	10.00	10.00	10.00	0.00	7.25	83.00
Michiel Lampers	7.25	7.00	6.75	7.00	7.00	7.00	10.00	10.00	10.00	0.00	7.00	79.00
Friso Miguel Spoor	7.50	7.50	7.00	7.50	7.25	7.25	10.00	10.00	10.00	0.00	7.25	81.25
Emma Keyes	7.75	7.50	7.25	7.50	7.00	7.25	10.00	10.00	10.00	0.00	7.25	81.50
Average	7.50	7.50	7.25	7.50	7.25	7.25	10.00	10.00	10.00	0.00	7.25	81.19

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
Skip Roeland		6 almond marsepein earthy 7 flat earthy choc no acid dry 8 bottom right starts to be phenol 9 almond cacao 10 earthy almond cacao
Michiel Lampers	(+) Chocolate, Cacao (-) Dirty, Earthy	dry: chocolate, cacao wet: choco, cacao, but also earth and dirty, and inconsistent in aroma flavor: bitter, raisin, dried fruit, chocolate, salty
Friso Miguel Spoor	(+) Cedar Wood, Sweet, Milk Chocolate, Cacao (-) Slightly dry	Regular quality, sweetness and dry notes.
Emma Keyes	(+) Caramel, Dried Fruit, Prune, Stone Fruit, Brown Sugar, Milk Chocolate	1st cup of 1st bag defective - rubbery. Not overwhelmed by flavours, pretty drying



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