

Lot [SG-0731] CM20011 Noni/Mbam / CameroonblendBoyo: (farmer Noniwashed) & Mbam village,

Sample type Arrival
S# AA/1-36; DH/37-45
Weight 0 g
Initial Weight 0 g
Status Not rated

Sensorial Analysis - QC-1808 - 2020-10-30 00:00 (The Coffee Quest - Amsterdam)

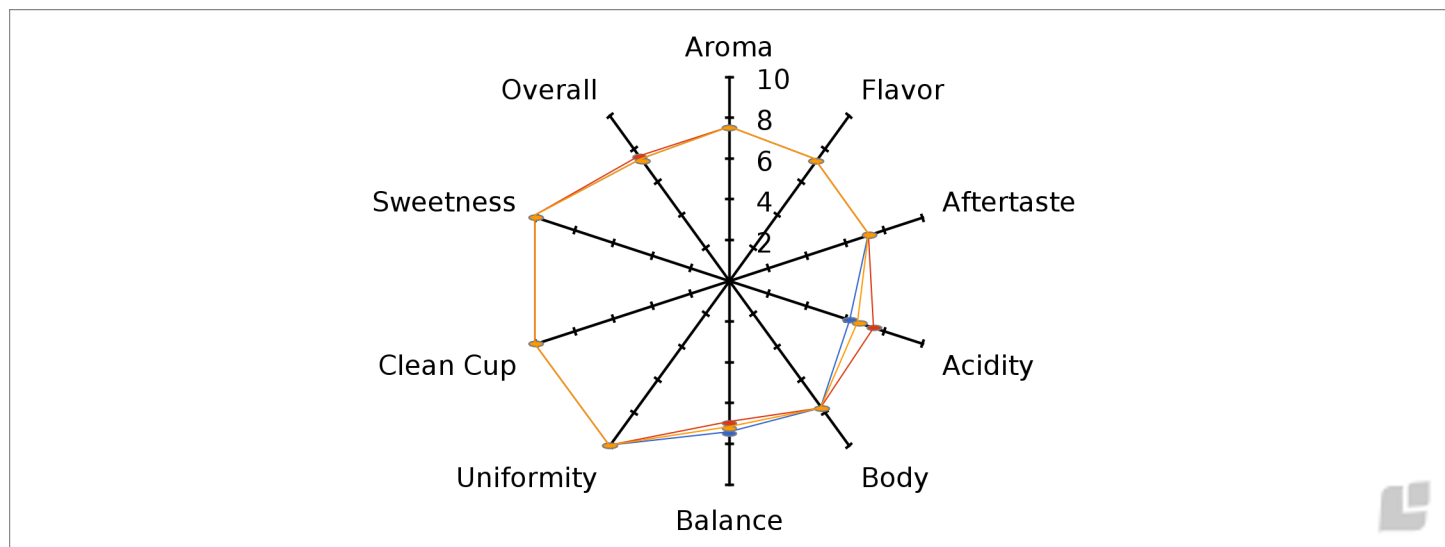
Average	81.25	Min (Value between average and lowest score)	-0.5
Max (Value between average and highest score)	0.5	Number of results that are taken into account for the average value	2

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.50	7.25	7.25	6.25	7.75	7.50	10.00	10.00	10.00	0.00	7.25	80.75
Michiel Lampers	7.50	7.25	7.25	7.50	7.75	7.00	10.00	10.00	10.00	0.00	7.50	81.75
Average	7.50	7.25	7.25	6.75	7.75	7.25	10.00	10.00	10.00	0.00	7.25	81.25

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, Unripe Grape, Body/Fullness	
Michiel Lampers	(+) Nut, Peanuts, Brown Spice, Chunky, Cacao, Dark Chocolate	Nutty flavors, some bitters reminiscent of cacao and dark chocolate. Chunky, rougher body. A traditional Cameroonian cup, great for espresso's, darker roasts and people that appreciate a conventional tasting coffee.



● Friso Miguel Spoor ● Michiel Lampers ● Average

Sensorial Analysis - QC-1698 - 2020-10-30 00:00 (The Coffee Quest - Amsterdam)

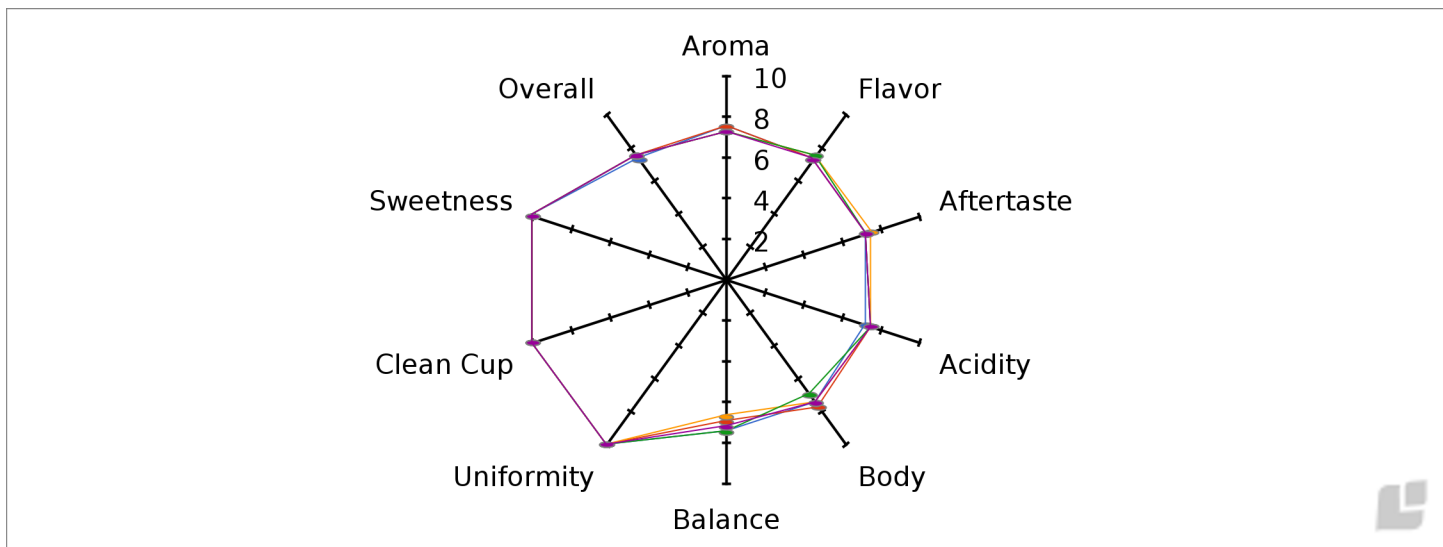
Average	81.56	Min (Value between average and lowest score)	-0.06
Max (Value between average and highest score)	0.19	Number of results that are taken into account for the average value	4

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.50	7.25	7.25	7.25	7.50	7.50	10.00	10.00	10.00	0.00	7.25	81.50
Michiel Lampers	7.50	7.25	7.25	7.50	7.75	7.00	10.00	10.00	10.00	0.00	7.50	81.75
Skip Roeland	7.25	7.50	7.50	7.50	7.50	6.75	10.00	10.00	10.00	0.00	7.50	81.50
Emma Keyes	7.25	7.50	7.25	7.50	7.00	7.50	10.00	10.00	10.00	0.00	7.50	81.50
Average	7.25	7.25	7.25	7.50	7.50	7.25	10.00	10.00	10.00	0.00	7.50	81.56

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, Sweet, Unripe Grape (-) Slightly dry	Almost the same, sometime stringent acidity, overall sweet milk chocolate but mouth drying.
Michiel Lampers	(+) Peanuts, Nut, Brown Spice, Brown Sugar, Dark Chocolate, Nut, Cacao, Chunky, Though (-) Bitter	dry: peanut, nut, brown spice and sugar. Consistent. wet: peanut, fudge, consistent. BAG44: a tiny bit musk bittersweet, chunky body, salty, spicy. no defects, but overall lower quality taste. For people that enjoy bitter and darker coffees. normal acidity, but though and chunky body bag 90: pretty musk overall too inconsistent
Skip Roeland		1 dry choc 2 almond nutty 3 brown spice choc dryish 4 choc dark dry 5 milk chocolate dry umami 6milk choc brown spice 7 overferment dry dark choc 8 dark choc dry fermented fruit 9 leather earthy 10 dark choc veggy almond
Emma Keyes	(+) Nutty, Condensed Milk	Not a very strong dry aroma. Nice fruity dry aroma in bag 42. Not a very flavoursome coffee, bag 42 has some more sweetness and red apple. 44 has cereal/toast and possibly rubbery? No massive defects, fairly consistent. Drying



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