

Lot [SG-0732] CM20012 Muloin/Mentang / Cameroon

Boyo: blendMuloin (farmer&washed)

Sample type Arrival
S# AA/91-99; DH/100-101
Weight 0 g
Initial Weight 0 g
Status Not rated

Sensorial Analysis - QC-1809 - 2020-10-30 00:00 (The Coffee Quest - Amsterdam)

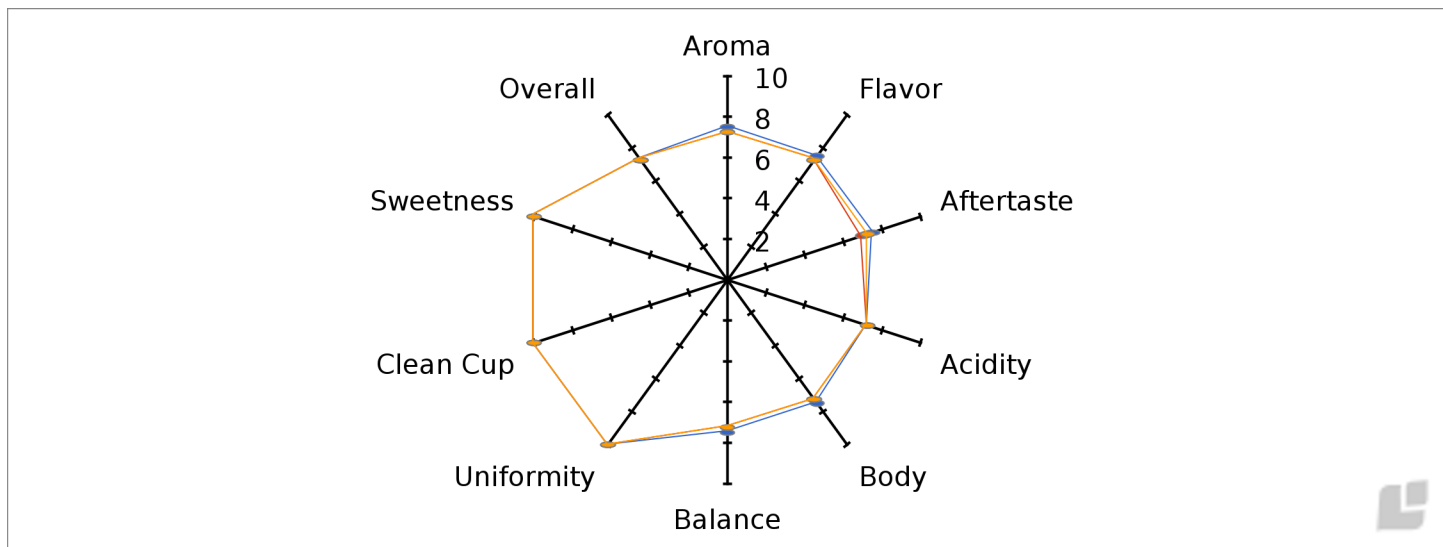
Average	81.25	Min (Value between average and lowest score)	-0.75
Max (Value between average and highest score)	0.75	Number of results that are taken into account for the average value	2

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Michiel Lampers	7.50	7.50	7.50	7.25	7.50	7.50	10.00	10.00	10.00	0.00	7.25	82.00
Friso Miguel Spoor	7.25	7.25	7.00	7.25	7.25	7.25	10.00	10.00	10.00	0.00	7.25	80.50
Average	7.25	7.25	7.25	7.25	7.25	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
Michiel Lampers	(+) Peanut butter, Chocolate, Spicy (-) Slightly dry	
Friso Miguel Spoor	(+) Milk Chocolate, Nut (-) Mouth Drying	



● Michiel Lampers ● Friso Miguel Spoor ● Average

Sensorial Analysis - QC-1699 - 2020-10-30 00:00 (The Coffee Quest - Amsterdam)

Average	80.5	Min (Value between average and lowest score)	-2.25
Max (Value between average and highest score)	2.25	Number of results that are taken into account for the average value	4

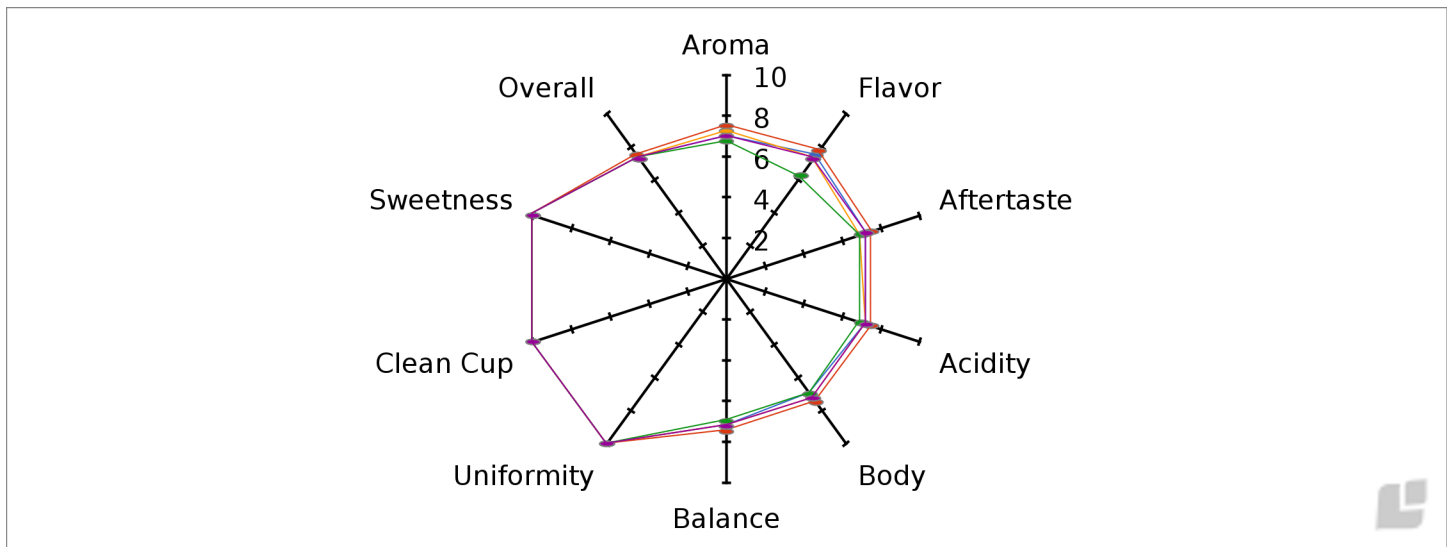
Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Emma Keyes	7.00	7.50	7.25	7.25	7.00	7.25	10.00	10.00	10.00	0.00	7.25	80.50
Michiel Lampers	7.50	7.75	7.50	7.50	7.50	7.50	10.00	10.00	10.00	0.00	7.50	82.75

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.25	7.25	7.00	7.25	7.25	7.25	10.00	10.00	10.00	0.00	7.25	80.50
Skip Roeland	6.75	6.25	7.00	7.00	7.00	7.00	10.00	10.00	10.00	0.00	7.25	78.25
Average	7.00	7.25	7.25	7.25	7.25	7.25	10.00	10.00	10.00	0.00	7.25	80.50

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	(+) Toast, Nutty (-) Rubber, Grain & Cereal	Rubbery plastic dry aroma in bag 1 and last cup of bag 2. Cereal/toasty aroma. 2nd bag is ok but maybe bit phenolic, very drying stuff. No distinguishing flavours
Michiel Lampers	(+) Peanut butter, Nut, Chocolate, Caramel, Spicy, Nut, Milk Chocolate (-) Peanuts	dry: 1 bag is overroasted, the other is good. peanut utter, creamy, nut, chocolate. wet: spicy, peanut peanut nutty, milk chocolate. lowmed acidit, med body.
Friso Miguel Spoor	(+) Milk Chocolate (-) Mouth Drying	First 5 dark roast. Sweetness is mhah, a lot of drying notes. Relatively in balance... one cup with moldy feeling.
Skip Roeland		1 Leather earthy bitter going towards moldy. 2 overroast



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