

Lot [SG-0734] CM20014 BOYO/ Cameroon General (regional Boyo: General blend)washed

Sample type Arrival
S# 209 - 228
Weight 0 g
Initial Weight 0 g
Status Not rated

Sensorial Analysis - QC-1810 - 2020-10-30 00:00 (The Coffee Quest - Amsterdam)

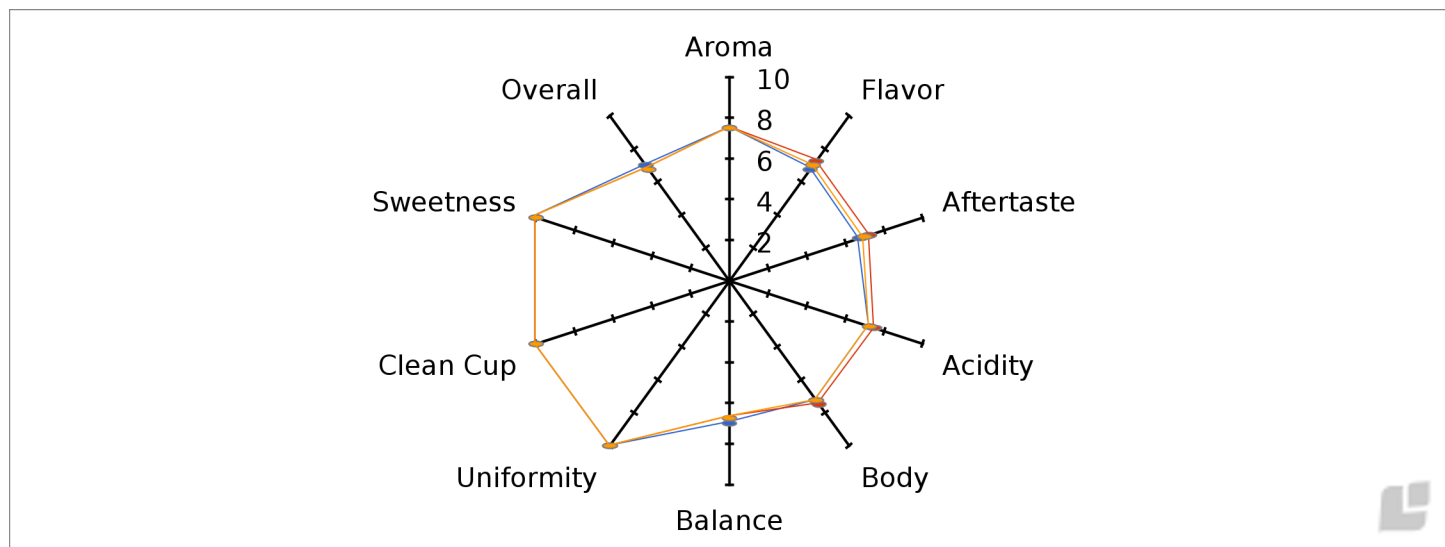
Average	80	Min (Value between average and lowest score)	-0.5
Max (Value between average and highest score)	0.5	Number of results that are taken into account for the average value	2

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Michiel Lampers	7.50	6.75	6.75	7.25	7.25	7.00	10.00	10.00	10.00	0.00	7.00	79.50
Friso Miguel Spoor	7.50	7.25	7.25	7.50	7.50	6.75	10.00	10.00	10.00	0.00	6.75	80.50
Average	7.50	7.00	7.00	7.25	7.25	6.75	10.00	10.00	10.00	0.00	6.75	80.00

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	(+) Bittersweet Chocolate, Cacao (-) Bitter, Earthy	A Boyo regional blend of various traceable sources in the region. Overall remarkably consistent, but also quite rough and bitter. Again, useful for darker roasts and consumers that appreciate a coffee with cream and sugar. Below usual The Coffee Quest quality standards, but certainly a useful product, with a social cause!
Friso Miguel Spoor	(+) Cedar Wood, Musk, Bittersweet Chocolate (-) Bitter	



● Michiel Lampers ● Friso Miguel Spoor ● Average

Sensorial Analysis - QC-1703 - 2020-10-30 00:00 (The Coffee Quest - Amsterdam)

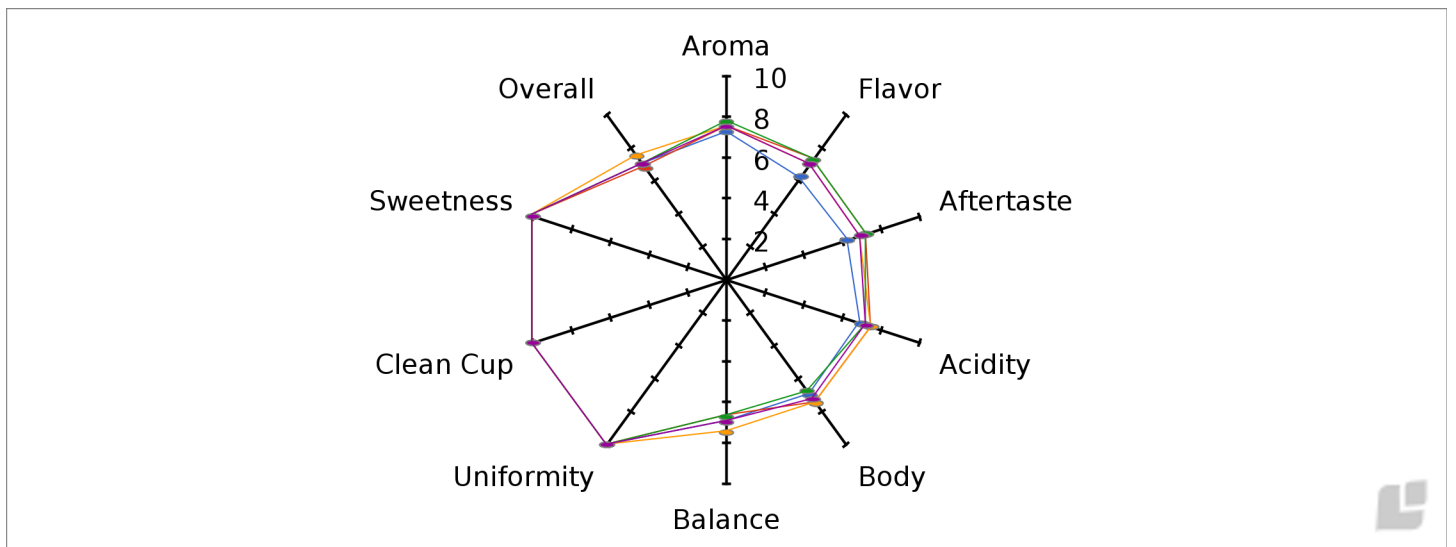
Average	79.94	Min (Value between average and lowest score)	-2.19
Max (Value between average and highest score)	1.56	Number of results that are taken into account for the average value	4

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Michiel Lampers	7.25	6.25	6.25	7.00	7.00	7.00	10.00	10.00	10.00	0.00	7.00	77.75
Friso Miguel Spoor	7.50	7.25	7.25	7.50	7.50	6.75	10.00	10.00	10.00	0.00	6.75	80.50
Skip Roeland	7.50	7.00	7.00	7.50	7.50	7.50	10.00	10.00	10.00	0.00	7.50	81.50
Emma Keyes	7.75	7.25	7.25	7.25	6.75	6.75	10.00	10.00	10.00	0.00	7.00	80.00
Average	7.50	7.00	7.00	7.25	7.25	7.00	10.00	10.00	10.00	0.00	7.00	79.94

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 (-) Peanuts, Earthy, Earthy, Moldy, Bitter, Salty, Mouth Drying	dry: consistent. some chocolate and cacao...darker aroma's, but also some lighter mild peanuts wet: consistent, choco, cacao and earthy Flavor: earthy, moldy, bitter and salty. If i would taste a single cup like this among a 82 point coffee, I would say its a primary defect. So basically the whole lot is consistently horrible,...but not primary defective. REJECT (others don't reject this)
Friso Miguel Spoor	(+) Milk Chocolate, Musk, Cedar Wood, Sweet	On the verge of moldy in mouthfeel.
Skip Roeland		1. Papery woody 2. All woody and earthy but consistent
Emma Keyes	(+) Dried Fruit, Caramel, Milk Chocolate	Lots of consistency between cups and bags. Not sure if it was defects though



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