

Lot [SG-0736] CM20020 Anjang / Cameroon Natural (cherry Boyo: Anjang dried) village,

Sample type Arrival
S# 123 - 127
Weight 0 g
Initial Weight 0 g
Status Not rated

Sensorial Analysis - QC-1811 - 2020-10-30 00:00 (The Coffee Quest - Amsterdam)

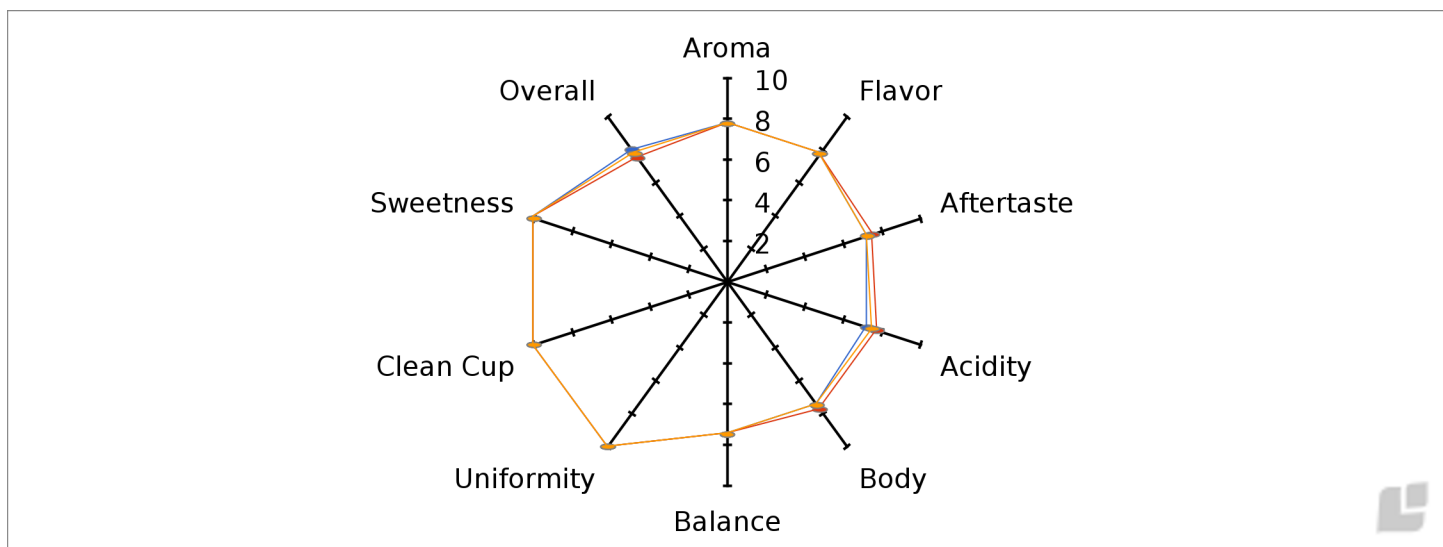
Average	83.25	Min (Value between average and lowest score)	-0.25
Max (Value between average and highest score)	0.25	Number of results that are taken into account for the average value	2

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Michiel Lampers	7.75	7.75	7.25	7.25	7.50	7.50	10.00	10.00	10.00	0.00	8.00	83.00
Friso Miguel Spoor	7.75	7.75	7.50	7.75	7.75	7.50	10.00	10.00	10.00	0.00	7.50	83.50
Average	7.75	7.75	7.25	7.50	7.50	7.50	10.00	10.00	10.00	0.00	7.75	83.25

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	(+) Cream, Chocolate, Apple, Brown Spice, Molasses Syrup, Wiskey, Raspberry, Crisp	Very interesting cup boasting berries, spices and chocolate, with some creaminess and a syrupy body. it's crisp acidity (within context) can also be considered a tad astringent however. Scored up on overall, because it's definately one of the more interesting lots of this Cameroon Boyo container. It represents the way farmers cope with conflict. Instead of pulping, washing and drying coffee, which is not always possible due to conflict, farmer learn how to dry coffee in cherry instead. It might be a way, in which we can keep creating value for the farmer, until the conflict ends.
Friso Miguel Spoor	(+) Dried Fig, Sweet, Milk Chocolate	



● Michiel Lampers ● Friso Miguel Spoor ● Average

Sensorial Analysis - QC-1704 - 2020-10-30 00:00 (The Coffee Quest - Amsterdam)

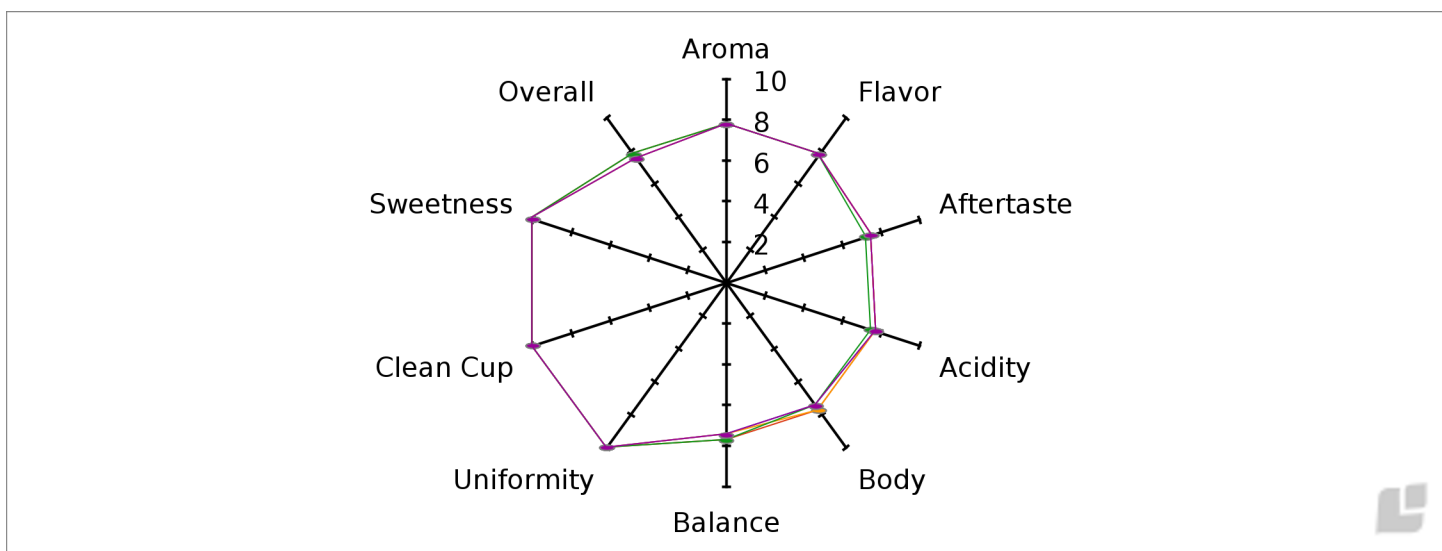
Average	83.5	Min (Value between average and lowest score)	-0.25
Max (Value between average and highest score)	0.5	Number of results that are taken into account for the average value	4

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Emma Keyes	7.75	7.75	7.50	7.75	7.50	7.50	10.00	10.00	10.00	0.00	7.50	83.25
Skip Roeland	7.75	7.75	7.50	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.00
Friso Miguel Spoor	7.75	7.75	7.50	7.75	7.75	7.50	10.00	10.00	10.00	0.00	7.50	83.50
Michiel Lampers	7.75	7.75	7.25	7.50	7.50	7.75	10.00	10.00	10.00	0.00	7.75	83.25
Average	7.75	7.75	7.50	7.75	7.50	7.50	10.00	10.00	10.00	0.00	7.50	83.50

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	(+) Kiwi, Nectarine, Tangerine, Caramel	Defect on 1st of 1st, mould? Not sure what but seems familiar. Like the second bag, not very consistent between bags. Toasty grainy aftertaste. But drying
Skip Roeland		1 super fruity raspberry. bottom left overferment 2 fruity and raspberry and acidic chocolate
Friso Miguel Spoor	(+) Sweet, Dried Fig, Milk Chocolate (-) Slightly dry	Slight fenolic feeling in last 5 cups on table, but overall very sweet and nice.
Michiel Lampers	(+) Cream, Chocolate, Apple, Brown Spice, Molasses Syrup, Wiskey, Raspberry, Crisp, Green Apple (-) Mouth Drying, Astringent	dry: fruity-like, creamy, apple-like fruitiness, chocolate. wet: speculaaskruiden/kruidkoek, met een scheutje wiskey aroma: consistent aroma: consistent: green apple, a bit dry, a bit astringent. raspberry



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