

Lot [SG-0939] BR20280/Brazil: Fazenda Catanduva - Pulped Natural - Red Catuaí

Sample type	Arrival
Project	100gr sample
Tracking Number	20/0781
Weight	0 g
Initial Weight	0 g
Expected Weight	200 x 60 kg Bags
Note	992 - 1044 m.a.s.l
Origin	Fazenda Catanduva, The Coffee Quest Europe
Status	Accepted
Grade	16up

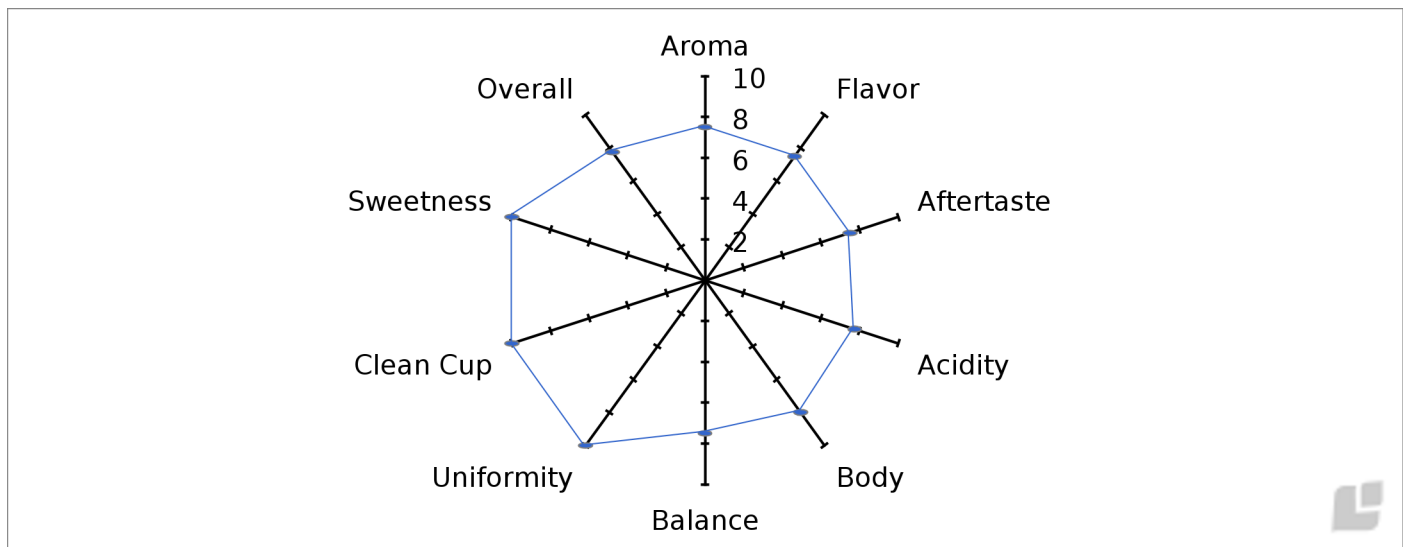
Sensorial Analysis - QC-2227 - 2021-01-12 15:30 (The Coffee Quest - Amsterdam)

Average	83.5	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.50	7.50	7.50	7.75	8.00	7.50	10.00	10.00	10.00	0.00	7.75	83.50
Average	7.50	7.50	7.50	7.75	8.00	7.50	10.00	10.00	10.00	0.00	7.75	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
Friso Miguel Spoor	(+) Body/Fullness, Milk Chocolate, Round, Palm sugar	The coffee has a great mouthfeel, nothing to exciting but a full milk chocolate palm sugar that is very likeable. Less smooth in the cooldown.



● Friso Miguel Spoor