

# Lot [SG-0977] CL21011/Colombia: Finca El Corozal - Huila - Caturra - Delfin Carvajal - Microlot

Sample type	Pre-Shipment
S#	
Weight	1 kg
Initial Weight	0 g
Origin	Finca El Corozal, The Coffee Quest Europe
Status	Accepted

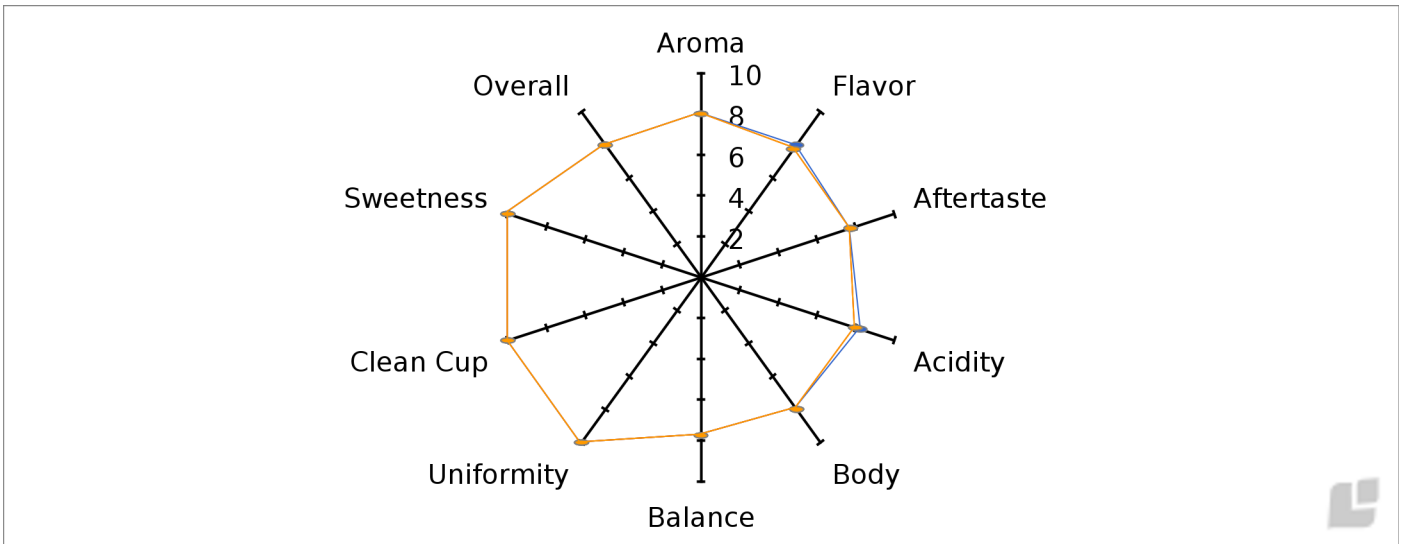
## Sensorial Analysis - QC-2404 - 2021-02-02 10:30 (The Coffee Quest - Amsterdam)

Average	85.5	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
Rutger Overstegen	8.00	8.00	7.75	8.25	8.00	7.75	10.00	10.00	10.00	0.00	8.00	85.75
Friso Miguel Spoor	8.00	7.75	7.75	8.00	8.00	7.75	10.00	10.00	10.00	0.00	8.00	85.25
Average	8.00	7.75	7.75	8.00	8.00	7.75	10.00	10.00	10.00	0.00	8.00	85.50

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
Rutger Overstegen		Tropical and fruity dry aroma. Tingling acidity with a creamy texture which is very interesting. Really nice aftertaste. Combination of cream and fruitiness!
Friso Miguel Spoor	(+) Blackberry, Melon, Dark Chocolate, Balanced	A balanced coffee with notes of blackberry, melon and dark chocolate.



● Rutger Overstegen ● Friso Miguel Spoor ● Average

## Physical Analysis / Green coffee evaluation - QC-2375 - 2021-01-28 11:16

Parchment Coffee	Green Coffee
Moisture of beans	9.5 % Note

Screen Size	Weight	Percent
20		
19		
18		
17		
16		
15		
14		
13		
12		
0		