

Lot [SG-1044] CL21020/Colombia: Finca La Esperanza -Gigante - Huila - Caturra Mejorado - Deiby Sair Sanchez Zabala - Microlot

Sample type	Pre-Shipment
Weight	1,000 g
Initial Weight	0 g
Note	Variety: Caturra, Caturra Mejorado, Comun Process: Washed Altitude: 1710 m.a.s.l
Origin	Finca La Esperanza, The Coffee Quest Colombia, The Coffee Quest Europe
Status	Accepted

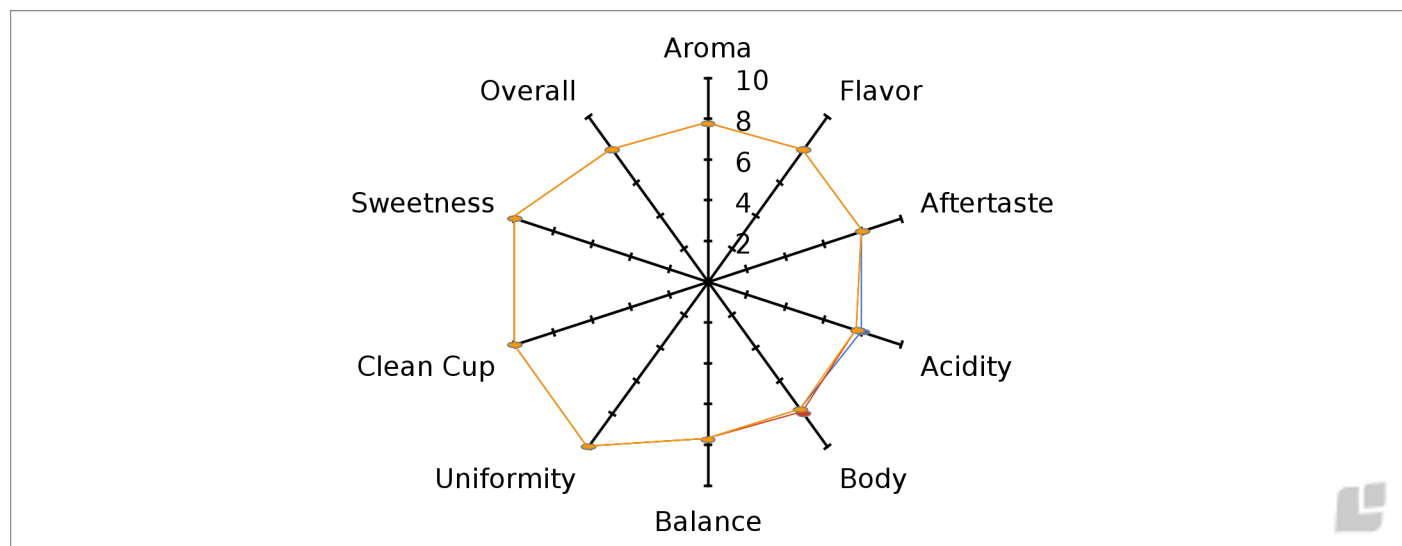
Sensorial Analysis - QC-2663 - 2021-03-10 10:20 (The Coffee Quest - Amsterdam)

Average	85.25	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	2

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.75	8.00	8.00	8.00	7.75	7.75	10.00	10.00	10.00	0.00	8.00	85.25
Rutger Overstegen	7.75	8.00	8.00	7.75	8.00	7.75	10.00	10.00	10.00	0.00	8.00	85.25
Average	7.75	8.00	8.00	7.75	7.75	7.75	10.00	10.00	10.00	0.00	8.00	85.25

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
Friso Miguel Spoor	(+) Sweet, Milk Chocolate, Citrus Fruit, Lemon, Mint	Low intensity in dry aroma. Intense citrus flavour. Cup is less interesting in cooldown.
Rutger Overstegen	(+) Citrus, Caramel, Milk Chocolate, Purple fruits	Ripe fruits flavors. Notes of purple fruits, caramel and milk chocolate.



● Friso Miguel Spoor ● Rutger Overstegen ● Average

Physical Analysis / Green coffee evaluation - QC-2642 - 2021-03-09 12:38

Parchment Coffee	Green Coffee
Moisture of beans	10.0 % Note

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