

Lot [SG-0980] CL21016/Colombia: Finca Bella Vista - Huila - Caturra - Deiro Gasca Trivino - Microlot

Sample type	Pre-Shipment
Weight	1 kg
Initial Weight	0 g
Origin	Finca Bella Vista, The Coffee Quest Europe
Status	Accepted

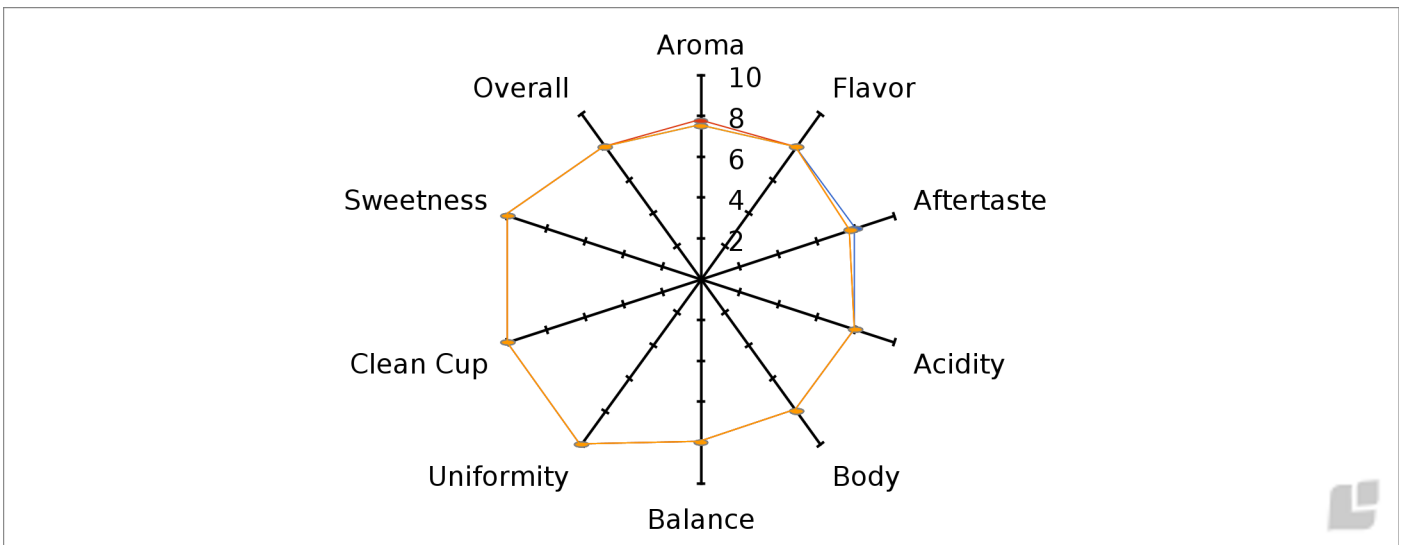
Sensorial Analysis - QC-2409 - 2021-02-02 10:30 (The Coffee Quest - Amsterdam)

Average	85.5	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	2

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Rutger Overstegen	7.50	8.00	8.00	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.00	85.50
Friso Miguel Spoor	7.75	8.00	7.75	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.00	85.50
Average	7.50	8.00	7.75	8.00	8.00	8.00	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	(+) Stone Fruit, Milk Chocolate	Lots of yellow fruits, brown spices and chocolate. The aftertaste is really lasting. I like how the acidity has a lingering flavor in your cheeks with this coffee!
Friso Miguel Spoor	(+) Body/Fullness, Sweet, Brown Sugar, Peach, Brown Spice	



● Rutger Overstegen ● Friso Miguel Spoor ● Average

Physical Analysis / Green coffee evaluation - QC-2362 - 2021-01-28 09:34

Parchment Coffee		Green Coffee
Moisture of beans	10.5 %	Note

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