

Lot [SG-1011] ET21005/Ethiopia: Daye Bensa Coffee - Sidama - Keramo - G1 - Washed

Sample type	Offer
Weight	300 g
Initial Weight	300 g
Note	TY3019
Origin	Daya Bensa, The Coffee Quest Europe
Status	Accepted
Grade	G1

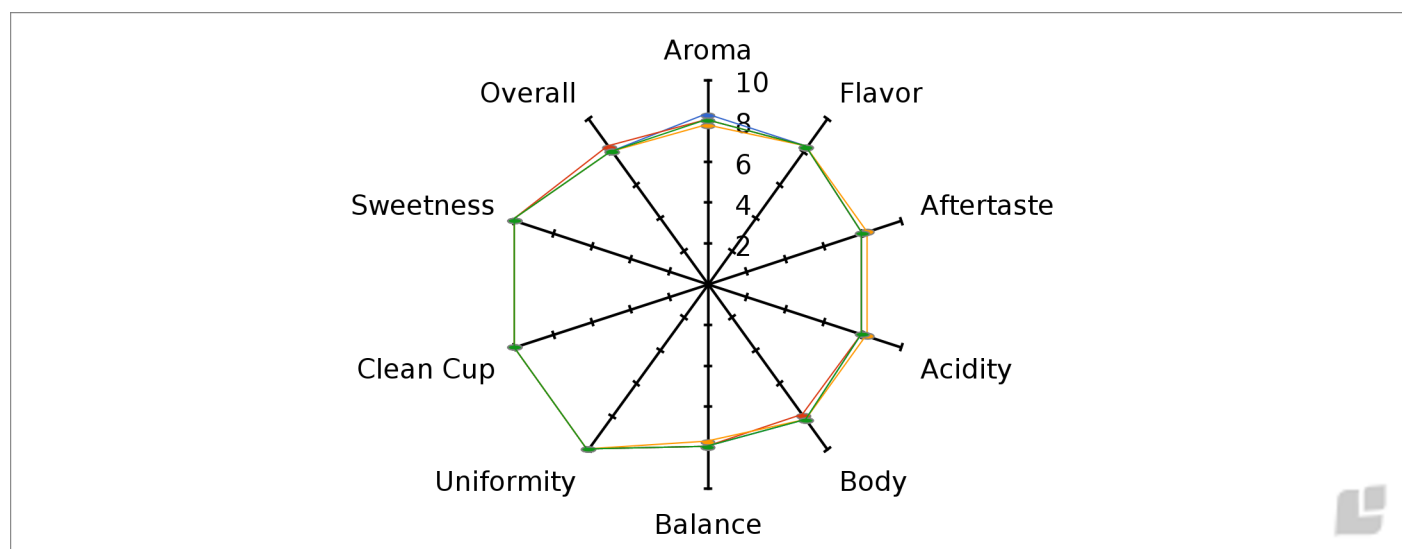
Sensorial Analysis - QC-2575 - 2021-02-24 09:45 (The Coffee Quest - Amsterdam)

Average	86.58	Min (Value between average and lowest score)	-0.08
Max (Value between average and highest score)	0.17	Number of results that are taken into account for the average value	3

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Michiel Lampers	8.25	8.25	8.00	8.00	8.25	8.00	10.00	10.00	10.00	0.00	8.00	86.75
Friso Miguel Spoor	8.00	8.25	8.00	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.25	86.50
Rutger Overstegen	7.75	8.25	8.25	8.25	8.25	7.75	10.00	10.00	10.00	0.00	8.00	86.50
Average	8.00	8.25	8.00	8.00	8.25	8.00	10.00	10.00	10.00	0.00	8.00	86.58

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	(+) Cacao, Honey, Raspberry, Raspberry, Cacao, Bergamot, Nectarine, Crisp, Condensed Milk	Heavy cup, intense like cacao. Fruity raspberry with bergamot.
Friso Miguel Spoor	(+) Syrupy, Sweet, Floral, Bergamot, Milk Chocolate, Marsepan	Chocolate in wet aroma. Bergamot, a nice complexity and chocolate in the aftertaste. Good intensity coffee with some classic flavors.
Rutger Overstegen	(+) Nutmeg, Berry	Nutmeg aroma. Really wild berries in this cup, which makes it a bit out of balance. Long lasting aftertaste.



● Michiel Lampers ● Friso Miguel Spoor ● Rutger Overstegen ● Average

Physical Analysis / Green coffee evaluation - QC-2566 - 2021-02-23 11:59

Parchment Coffee		Green Coffee	
Moisture of beans	8.6 %	Note	

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