

# Lot [SG-1006] ET21055/Ethiopia: Guji - Uruga- Natural

## - G1 - Laayoo #2

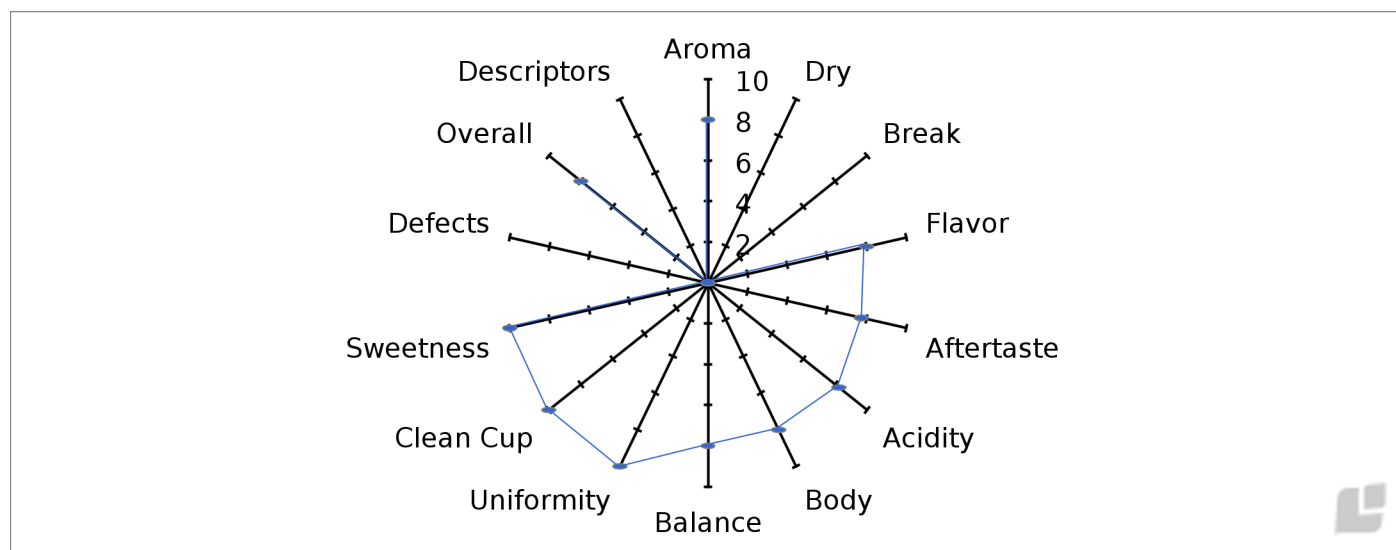
<b>Sample type</b>	Evaluation
<b>Weight</b>	0 g
<b>Sample Weight</b>	0 g
<b>Origin</b>	Dambi Uddo - Agro Industry, The Coffee Quest Europe
<b>Status</b>	Accepted
<b>Grade</b>	G1

### Sensorial Analysis - QC-2536 - 2021-02-17 16:45 (The Coffee Quest - Amsterdam)

Average	86	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											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
8.00	0.00	0.00	8.00	7.75	8.25	8.00	8.00	10.00	10.00	10.00	0.00	8.00	0.00	86.00

Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

Descriptors	Notes
(+) Berry, Citrus Fruit, Mandarin Orange	Citrus flavors with some notes of mandarin. Sweet sugary aftertaste and a solid body



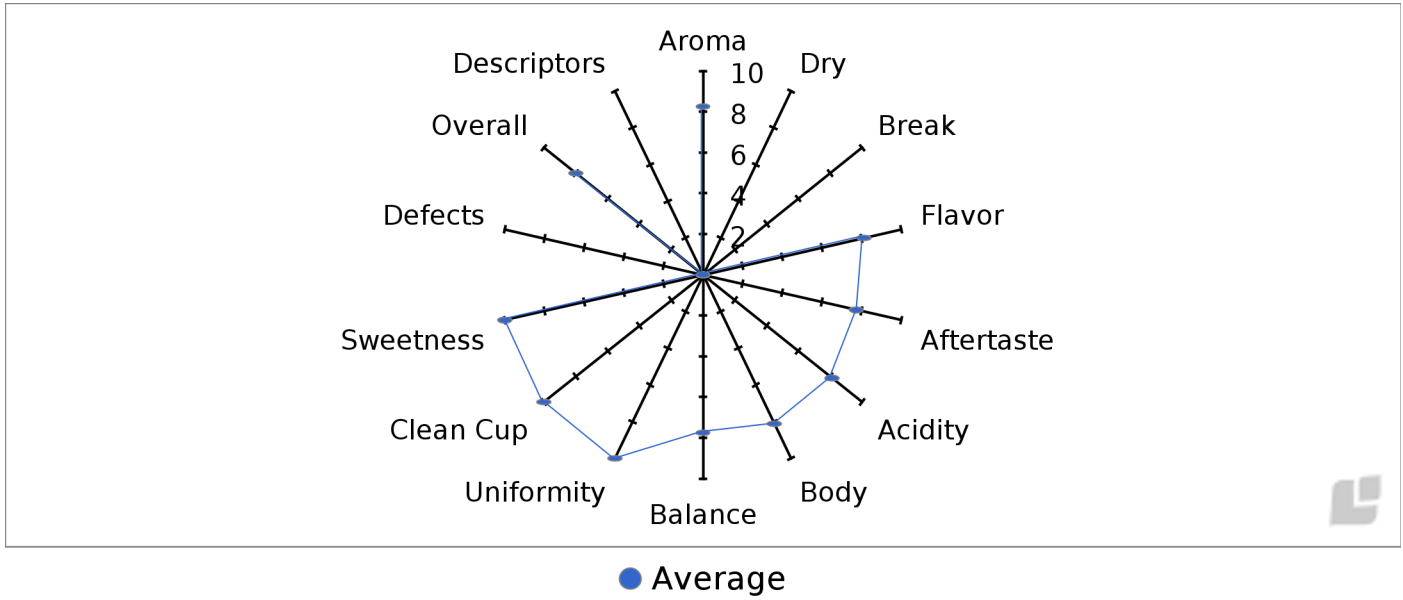
● Average

### Sensorial Analysis - QC-2529 - 2021-02-17 10:15 (The Coffee Quest - Amsterdam)

Average	86.13	Min (Value between average and lowest score)	-0.13											
Max (Value between average and highest score)	0.12	Number of results that are taken into account for the average value	2											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
8.25	0.00	0.00	8.12	7.75	8.12	8.12	7.75	10.00	10.00	10.00	0.00	8.00	0.00	86.13

Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

Descriptors	Notes
(+) Cacao, Cherry, Friendly, Lemon, Tropical Fruit	Full aroma, good intensity. Notes of (green) mango and lemon zest. Chocolate aftertaste. Cup changes a lot after the cooldown and becomes more acidic. Intensity and complexity is good!



**Physical Analysis - QC-2524 - 2021-02-15 14:41**

Moisture of beans	9.2	Group 1 Defects	0
Group 2 Defects	0		