

Lot [SG-1055] CL21031/Colombia: Santa Maria - Type 2 - Washed

Sample type	Pre-Shipment
Weight	1,000 g
Initial Weight	0 g
Note	Variety: Caturra, Castillo, Colombia, Tipica Process: Washed Altitude: 1750 - 2100 m.a.s.l
Origin	Santa Maria Station - Huila, The Coffee Quest Colombia, The Coffee Quest Europe
Status	Accepted

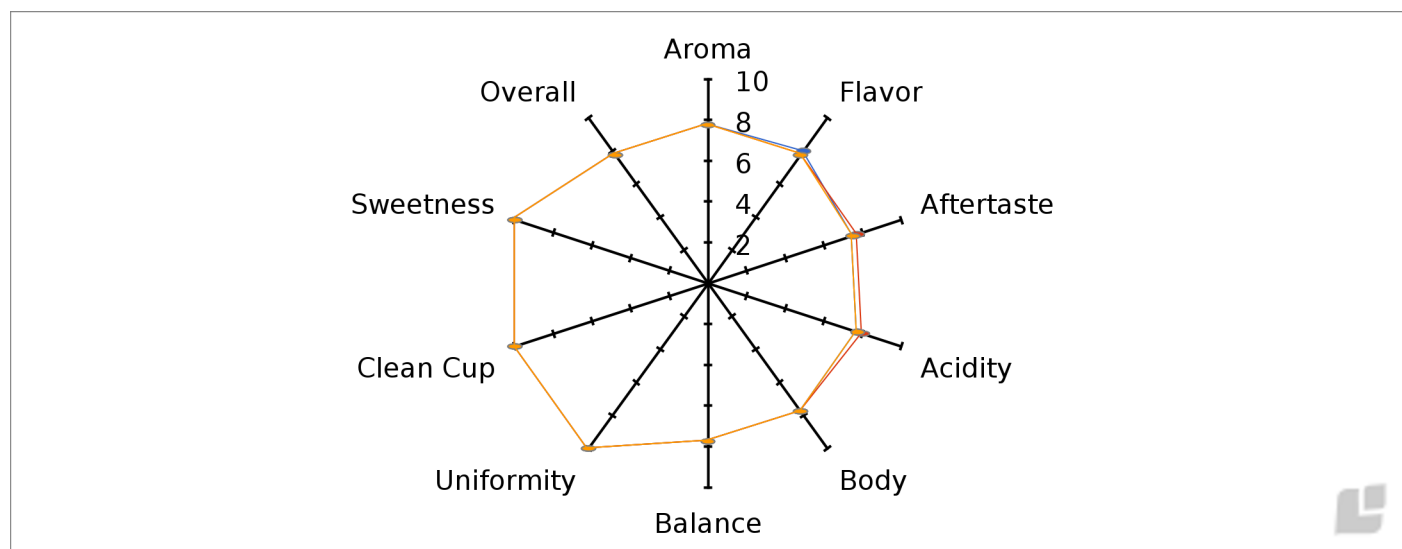
Sensorial Analysis - QC-2710 - 2021-03-22 10:05 (The Coffee Quest - Amsterdam)

Average	84.38	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

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.75	8.00	7.50	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.25
Noussayr Abetoy	7.75	7.75	7.75	8.00	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.50
Average	7.75	7.75	7.50	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.38

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	(+) Brown Spice, Red Grape, Dark Chocolate, Dense	
Noussayr Abetoy	(+) Chocolate, Dried Fruit, Citrus Fruit, Mandarin Orange	



● Friso Miguel Spoor ● Noussayr Abetoy ● Average

Sensorial Analysis - QC-2675 - 2021-03-10 10:20 (The Coffee Quest - Amsterdam)

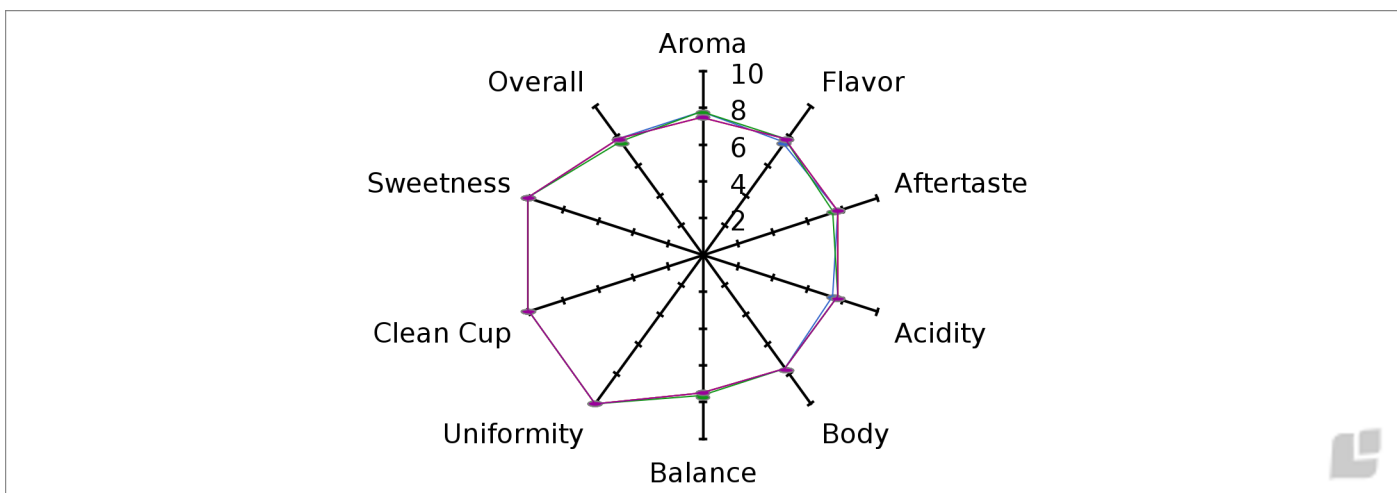
Average	83.69	Min (Value between average and lowest score)	-0.19
Max (Value between average and highest score)	0.06	Number of results that are taken into account for the average value	4

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Rutger Overstegen	7.75	7.50	7.75	7.50	7.75	7.50	10.00	10.00	10.00	0.00	7.75	83.50
Noussayr Abetoy	7.50	7.75	7.75	7.75	7.75	7.50	10.00	10.00	10.00	0.00	7.75	83.75
Friso Miguel Spoor	7.50	7.75	7.75	7.75	7.75	7.50	10.00	10.00	10.00	0.00	7.75	83.75

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Skip Roeland	7.75	7.75	7.50	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.50	83.75
Average	7.50	7.75	7.75	7.75	7.75	7.50	10.00	10.00	10.00	0.00	7.75	83.69

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	(+) Milk Chocolate, Yellow fruits	Milk chocolate and yellow fruits. Q is the better cup.
Noussayr Abetoy	(+) Milk Chocolate	
Friso Miguel Spoor	(+) Milk Chocolate, Citrus Fruit, Long lasting (-) Slightly dry	Not the perfect roast, acidity is harsher than normal and less complexity in cup
Skip Roeland	(+) Sweet, Milk Chocolate, Caramel, Hazelnut	Round caramel throughout the cup



- Rutger Overstegen ● Noussayr Abetoy ● Friso Miguel Spoor ● Skip Roeland
- Average

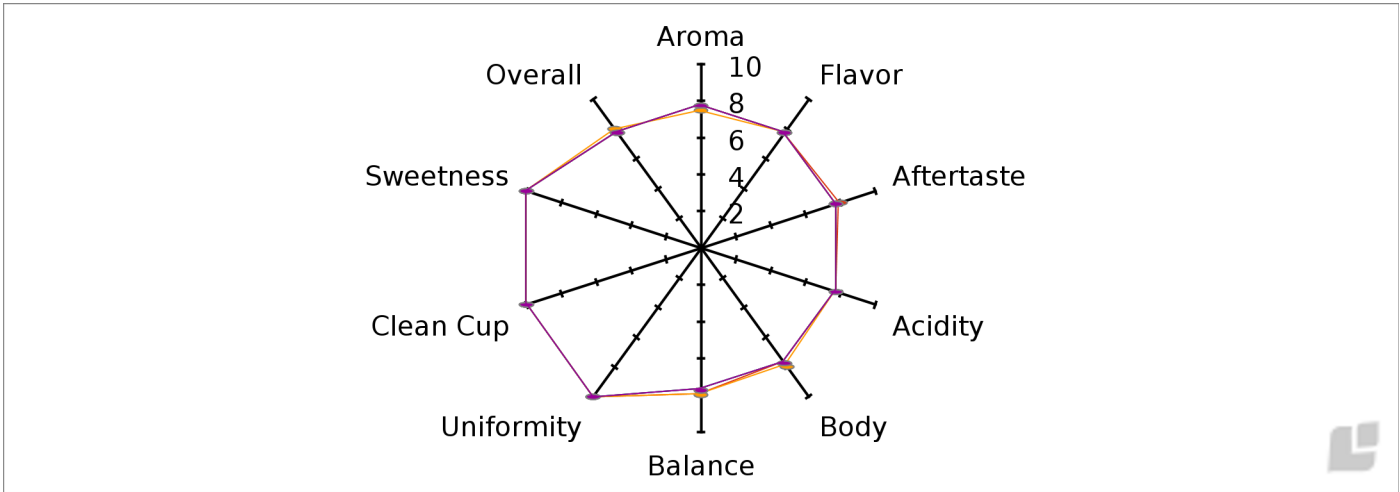
Sensorial Analysis - QC-2674 - 2021-03-10 10:20 (The Coffee Quest - Amsterdam)

Average	84.5	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	4

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Skip Roeland	7.75	7.75	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.25
Friso Miguel Spoor	7.75	7.75	8.00	7.75	7.75	8.00	10.00	10.00	10.00	0.00	7.75	84.75
Noussayr Abetoy	7.50	7.75	7.75	7.75	8.00	8.00	10.00	10.00	10.00	0.00	8.00	84.75
Rutger Overstegen	7.75	7.75	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.25
Average	7.75	7.75	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.50

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
Skip Roeland	(+) Bakers Chocolate, Hazelnut, Cream	Creamy mouthfeel and a full body. Sweet cup with not too much complexity but still a good acidity in the background.
Friso Miguel Spoor	(+) Milk Chocolate, Citrus Fruit, Raisin, Lingering	
Noussayr Abetoy	(+) Cinnamon, Red fruit	
Rutger Overstegen	(+) Milk Chocolate, Yellow fruits	Milk chocolate and some yellow fruits.



- Skip Roeland ● Friso Miguel Spoor ● Noussayr Abetoy ● Rutger Overstegen
- Average

Physical Analysis / Green coffee evaluation - QC-2653 - 2021-03-09 12:43

Parchment Coffee	Green Coffee
Moisture of beans	10.2 % Note

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