

Lot [SG-1059] CL21038/Colombia: Las Perlitas Huila - Pilatilo Huila - Washed - Nucleo Pitalito - Microlot

Sample type	Pre-Shipment
Weight	1,000 g
Initial Weight	0 g
Note	Variety: Caturra, Colombia, Castillo, Bourbon Process: Washed Altitude: 1650 - 2000 m.a.s.l
Origin	Las Perlitas Huila, The Coffee Quest Colombia, The Coffee Quest Europe
Status	Not rated

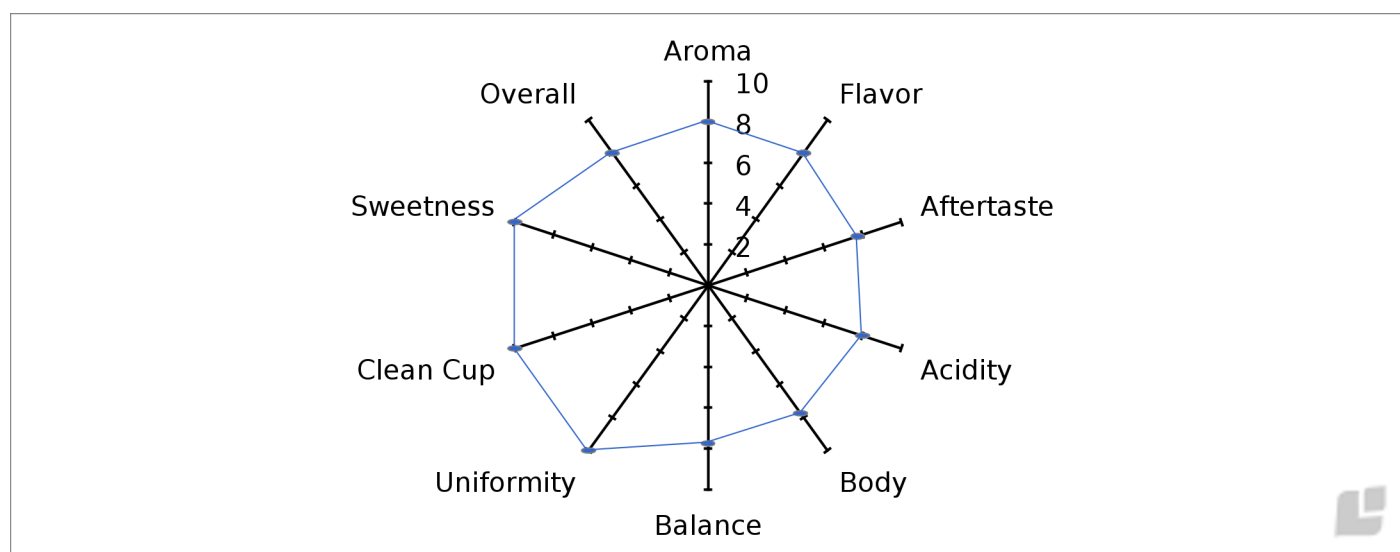
Sensorial Analysis - QC-2719 - 2021-03-22 10:05 (The Coffee Quest - Amsterdam)

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	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	8.00	8.00	7.75	8.00	7.75	7.75	10.00	10.00	10.00	0.00	8.00	85.25
Average	8.00	8.00	7.75	8.00	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	(+) Body/Fullness, Milk Chocolate, White Grape, Lemonade	



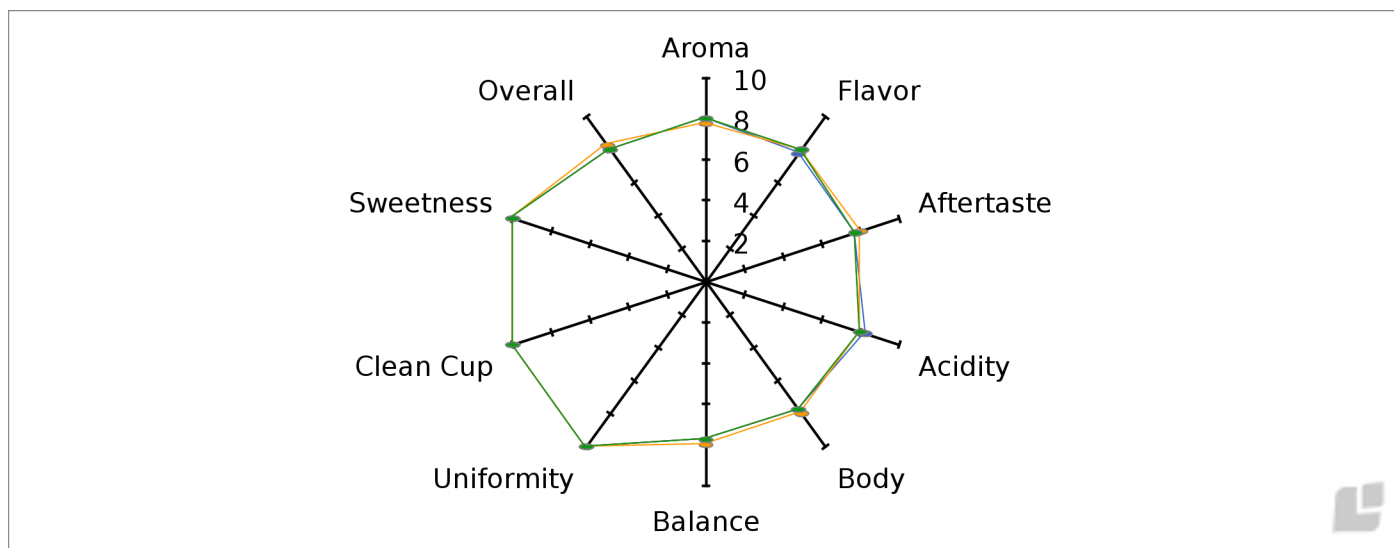
Sensorial Analysis - QC-2683 - 2021-03-16 14:25 (The Coffee Quest - Amsterdam)

Average	85.5	Min (Value between average and lowest score)	-0.25
Max (Value between average and highest score)	0.5	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
Guest User #2	8.00	7.75	7.75	8.25	7.75	7.75	10.00	10.00	10.00	0.00	8.00	85.25
Friso Miguel Spoor	8.00	8.00	7.75	8.00	7.75	7.75	10.00	10.00	10.00	0.00	8.00	85.25
Noussayr Abetoy	7.75	8.00	8.00	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.25	86.00
Average	8.00	8.00	7.75	8.00	7.75	7.75	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
Guest User #2	(+) Brown Sugar, Citrus Fruit	panela citrus high acid
Friso Miguel Spoor	(+) Citrus Fruit, Brown Spice, Cream, Sweet, Lychee, Strawberry	Good intensity. Dark side of the roast comes through in cooldown. Adapt roast a bit.
Noussayr Abetoy	(+) Caramel, Sweet Aromatics, Citrus Fruit, Red plum, Red fruit	Caramel and sweet aroma's. Citrus fruit, red fruit in the flavor. Nice mandarin like acidity. In the cooling down Red plum flavor. Nice smooth body.



● Guest User #2 ● Friso Miguel Spoor ● Noussayr Abetoy ● Average

Physical Analysis / Green coffee evaluation - QC-2677 - 2021-03-15 14:36

Parchment Coffee	Green Coffee
Moisture of beans 10.3 %	Note

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