

Lot [SG-1060] CL21039/Colombia: Las Perlitas De Mujeres - Giraldo Antioquia - Washed - Nucleo Giraldo - Microlot

Sample type Pre-Shipment
Weight 1,000 g
Initial Weight 0 g
Note Variety: Caturra, Colombia, Castillo
 Process: Washed
 Altitude: 1750 - 2200 m.a.s.l
Origin Las Perlitas de Mujeres, The Coffee Quest Colombia, The Coffee Quest Europe
Status Accepted

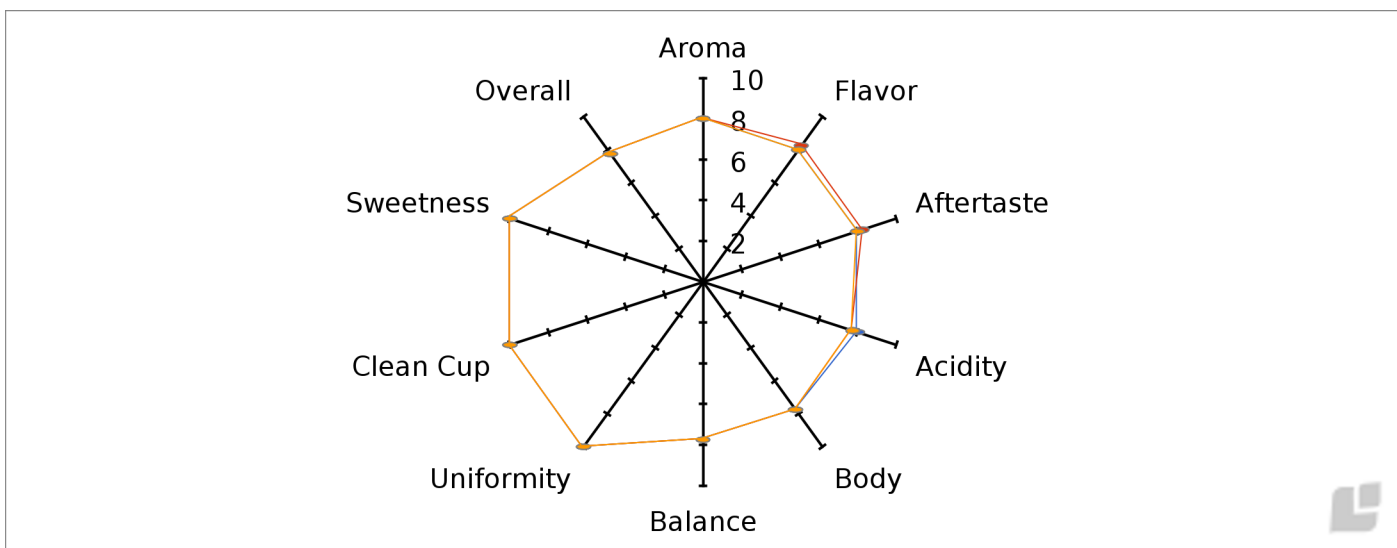
Sensorial Analysis - QC-2709 - 2021-03-22 10:05 (The Coffee Quest - Amsterdam)

Average	85.38	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	8.00	8.00	8.00	8.00	7.75	7.75	10.00	10.00	10.00	0.00	7.75	85.25
Noussayr Abetoy	8.00	8.25	8.25	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	85.50
Average	8.00	8.00	8.00	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	85.38

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	(+) Tropical Fruit, Dark Chocolate, Pomegranate, Cacao, Rum Raisin	Point higher when its hot!
Noussayr Abetoy	(+) Tropical Fruit, Cinnamon, Chocolate, Mandarin Orange, Fruit punch	



● Friso Miguel Spoor ● Noussayr Abetoy ● Average

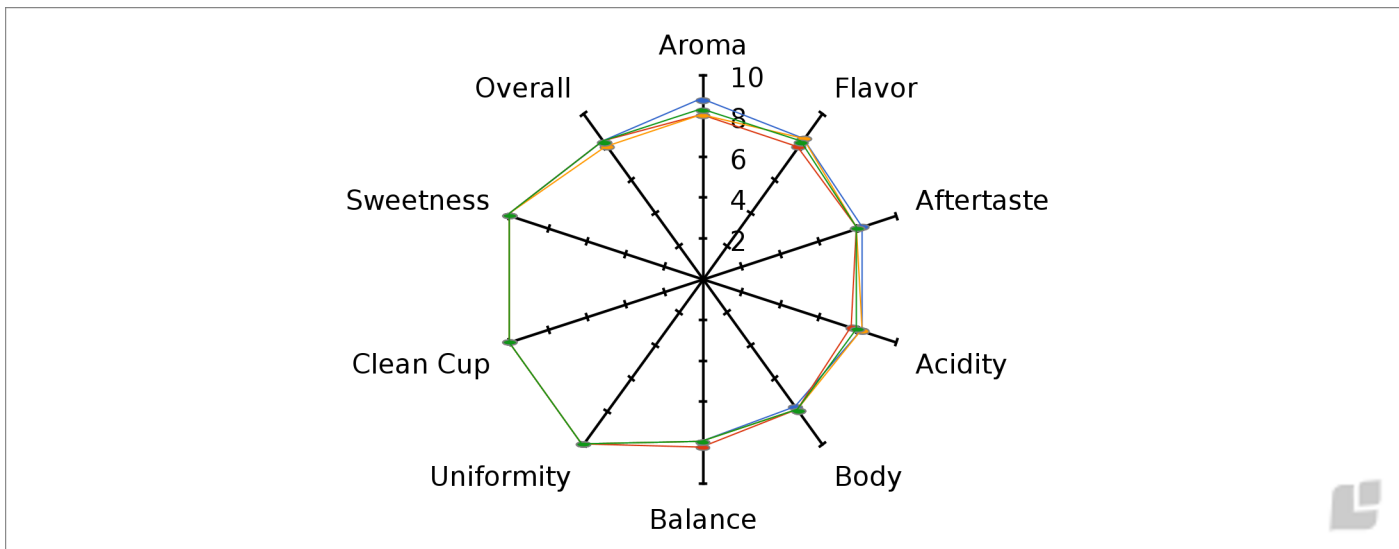
Sensorial Analysis - QC-2688 - 2021-03-16 14:25 (The Coffee Quest - Amsterdam)

Average	86.92	Min (Value between average and lowest score)	-0.67
Max (Value between average and highest score)	0.83	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	8.75	8.50	8.25	8.25	7.75	8.00	10.00	10.00	10.00	0.00	8.25	87.75
Noussayr Abetoy	8.00	8.00	8.00	7.75	8.00	8.25	10.00	10.00	10.00	0.00	8.25	86.25
Friso Miguel Spoor	8.00	8.50	8.00	8.25	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.75
Average	8.25	8.25	8.00	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.25	86.92

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	(+) Tropical Fruit, Lychee, Winey	
Noussayr Abetoy	(+) Tropical Fruit, Chocolate, Citrus Fruit, Fruit punch	Tropical fruit with creamy chocolate in the aroma. All kinds of sweet fruits in the flavors with nice citrus fruits in the after flavors.
Friso Miguel Spoor	(+) Raspberry, Milk Chocolate, Raisin, Winegum	Maybe 10 sec less dark.



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

Physical Analysis / Green coffee evaluation - QC-2678 - 2021-03-15 14:45

Parchment Coffee	Green Coffee
Moisture of beans	9.5 %
	Note

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