

# Lot [SG-1061] CL21040/Colombia: Mujeres De Giraldo

## - Giraldo Antioquia - Washed - Nucleo Giraldo - Group

### Lot

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

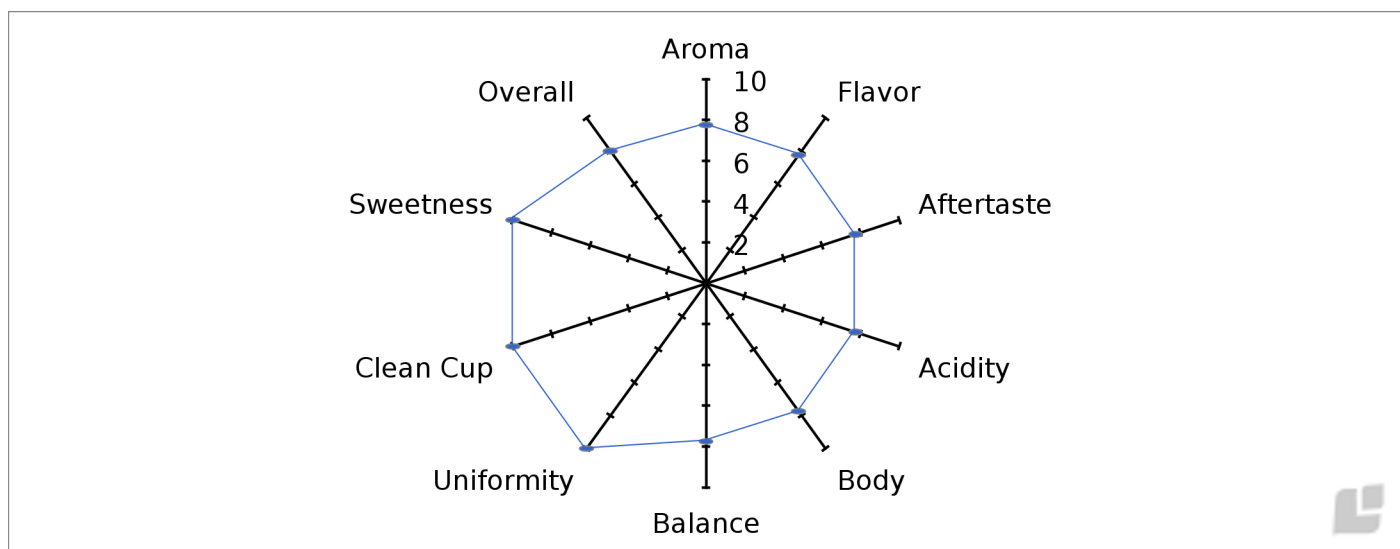
### Sensorial Analysis - QC-2712 - 2021-03-22 10:05 (The Coffee Quest - Amsterdam)

Average	84.5	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
TCQ Quality Control	7.75	7.75	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	8.00	84.50
Average	7.75	7.75	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	8.00	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
TCQ Quality Control	(+) Bakers Chocolate, Citrus Fruit, Cream, Lingering	



● TCQ Quality Control

### Sensorial Analysis - QC-2684 - 2021-03-16 14:25 (The Coffee Quest - Amsterdam)

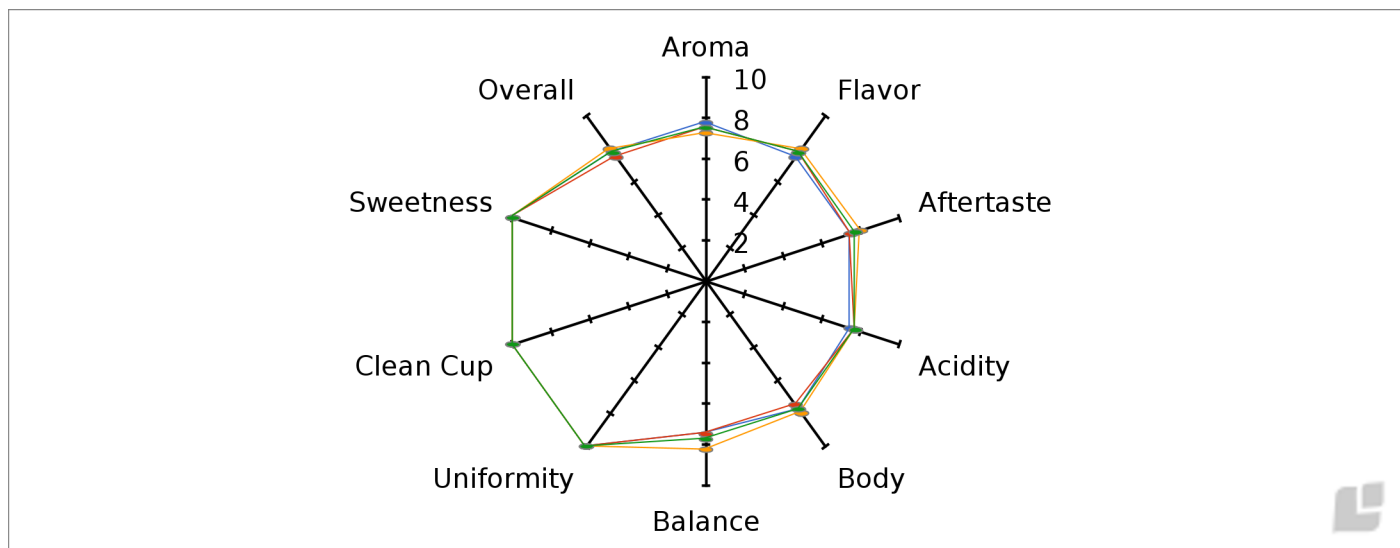
Average	83.83	Min (Value between average and lowest score)	-0.83
Max (Value between average and highest score)	1.42	Number of results that are taken into account for the average value	3

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Noussayr Abetoy	7.75	7.50	7.50	7.50	7.75	7.50	10.00	10.00	10.00	0.00	7.75	83.25
Friso Miguel Spoor	7.50	7.75	7.50	7.75	7.50	7.50	10.00	10.00	10.00	0.00	7.50	83.00
Guest User #2	7.25	8.00	8.00	7.75	8.00	8.25	10.00	10.00	10.00	0.00	8.00	85.25

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Average	7.50	7.75	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	83.83

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
Noussayr Abetoy	(+) Cinnamon, Chocolate, Dark Chocolate, Red fruit (-) Roasted	Feels like this coffee needs to re-roast. The good flavours are there. The acidity also fade with this dark roast.
Friso Miguel Spoor	(+) Milk Chocolate, Brown Spice, Sweet	Bit too dark! RE-ROAST
Guest User #2	(+) Chocolate, Brown Sugar, Mandarin Orange (-) Vegetative	Panela very balanced



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

### Physical Analysis / Green coffee evaluation - QC-2679 - 2021-03-15 14:51

Parchment Coffee	Green Coffee
Moisture of beans	9.8 % Note

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