

# Lot [SG-1071] CL21044/Colombia: Finca La Yelena - Caicedo Antioquia - Natural - Elkin Dario Dioso Montoya - Microlot

<b>Sample type</b>	Pre-Shipment
<b>Weight</b>	1,000 g
<b>Initial Weight</b>	0 g
<b>Note</b>	Variety: Caturra , Castillo Process: Natural Altitude: 2100 m.a.s.l
<b>Origin</b>	Finca La Yelena, The Coffee Quest Colombia, The Coffee Quest Europe
<b>Status</b>	Accepted

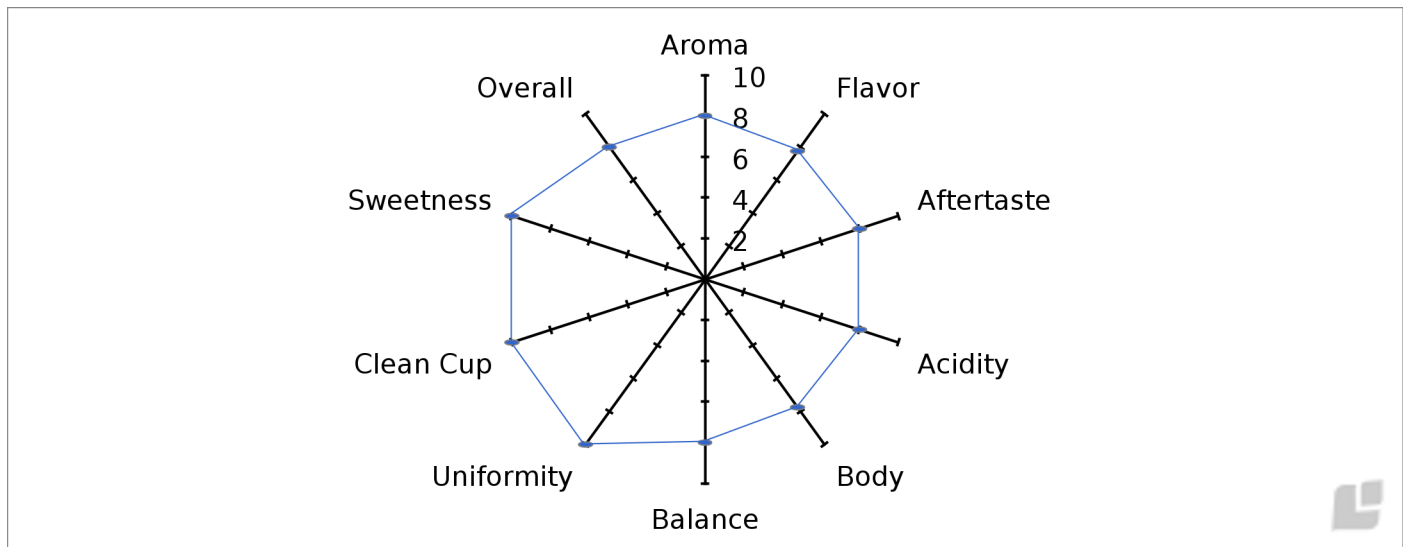
## Sensorial Analysis - QC-3052 - 2021-04-28 12:25 (The Coffee Quest - Amsterdam)

Average	85.5	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
Friso Miguel Spoor	8.00	7.75	8.00	8.00	7.75	8.00	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
Friso Miguel Spoor	(+) Cacao, Dried Fruit, Berry, Melon, Milk Chocolate, Vanilla	



● Friso Miguel Spoor

## Sensorial Analysis - QC-3034 - 2021-04-23 13:55 (The Coffee Quest - Amsterdam)

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

Evaluator	FS
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There is no data to display.

, FS ... Final Score

Evaluator	Descriptors	Notes
There is no data to display.		

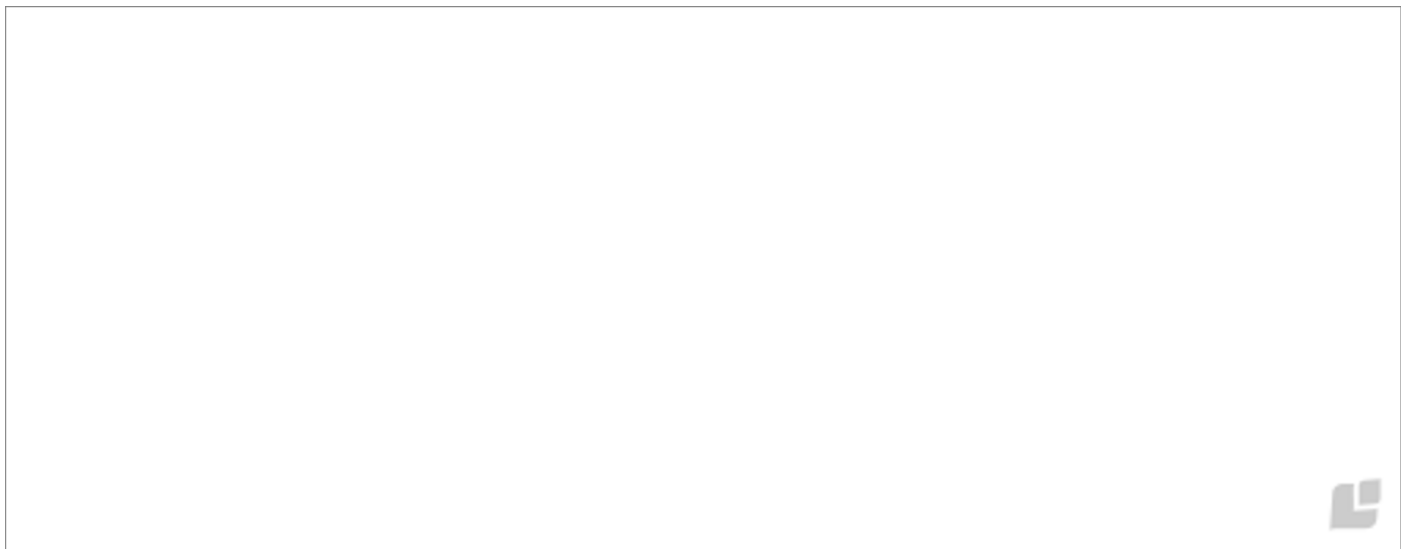
### Sensorial Analysis - QC-2714 - 2021-03-22 10:05 (The Coffee Quest - Amsterdam)

Average	0	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	0

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Average												0.00

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
There is no data to display.		



● Average

### Physical Analysis / Green coffee evaluation - QC-2691 - 2021-03-17 12:34

Parchment Coffee	Green Coffee
Moisture of beans	10.2 % Note

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