

Lot [SG-1063] CL21046/Colombia: La Sierrita - Giraldo

Antioquia - Washed - Nucleo Giraldo - Group Lot

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	La Sierrita, The Coffee Quest Colombia, The Coffee Quest Europe
Status	Accepted

Sensorial Analysis - QC-3036 - 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

There is no data to display.

, FS ... Final Score

Evaluator Descriptors Notes

There is no data to display.

Sensorial Analysis - QC-2797 - 2021-04-01 14:20 (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

There is no data to display.

, FS ... Final Score

Evaluator Descriptors Notes

There is no data to display.

Sensorial Analysis - QC-2707 - 2021-03-22 10:05 (The Coffee Quest - Amsterdam)

Average	84.06	Min (Value between average and lowest score)	-1.06
Max (Value between average and highest score)	0.44	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	7.75	7.75	7.75	8.00	7.75	10.00	10.00	10.00	0.00	7.75	84.50
Noussayr Abetoy	7.75	8.00	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.50
Skip Roeland	7.25	7.75	7.50	7.75	7.75	7.50	10.00	10.00	10.00	0.00	7.50	83.00
Friso Miguel Spoor	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	7.50	7.75	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.06

Descriptors: Ar ... Aroma, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov

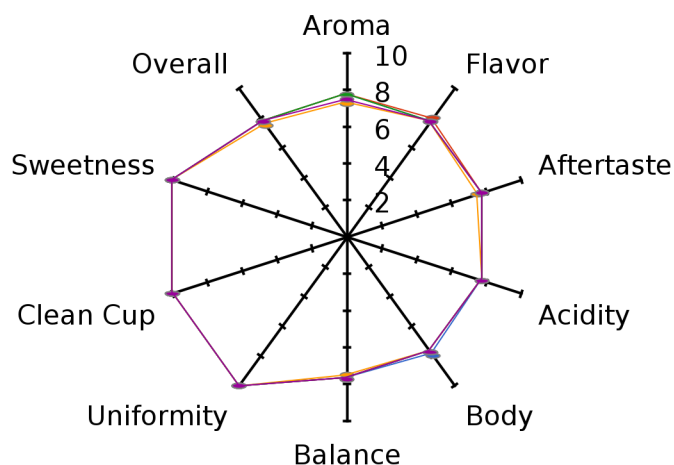
... Overall, FS ... Final Score

Evaluator Descriptors Notes

Rutger Overstegen (+) Milk Chocolate, Sweet
Milk chocolate dry aroma. Good sweetness and a long lasting aftertaste. Not really complex. First cup seems to be more intense

Noussayr Abetoy (+) Cinnamon, Chocolate, Peach

Evaluator	Descriptors	Notes
Skip Roeland	(+) Brown Spice, Milk Chocolate (-) Slightly dry	
Friso Miguel Spoor	(+) Bakers Chocolate, Body/Fullness, Brown Spice, Brown Sugar, Citrus	Thickness with a mix of flavours, spices choco and touch of sweet citrus.



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

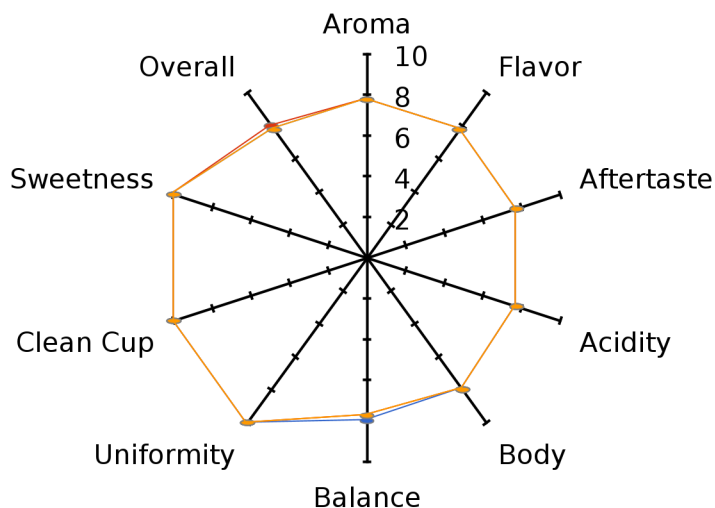
Sensorial Analysis - QC-2686 - 2021-03-16 14:25 (The Coffee Quest - Amsterdam)

Average	84.75	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	2

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.75	7.75	7.75	7.75	8.00	8.00	10.00	10.00	10.00	0.00	7.75	84.75
Noussayr Abetoy	7.75	7.75	7.75	7.75	8.00	7.75	10.00	10.00	10.00	0.00	8.00	84.75
Average	7.75	7.75	7.75	7.75	8.00	7.75	10.00	10.00	10.00	0.00	7.75	84.75

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, Sweet, Citrus, Balance	
Noussayr Abetoy	(+) Fruity, Pineapple, Dark Chocolate	Sweet fruity aroma. with Pineapple and Dark Chocolate in the flavors. Nice thick body



- Friso Miguel Spoor ● Noussayr Abetoy ● Average

Physical Analysis / Green coffee evaluation - QC-2681 - 2021-03-15 14:59

Parchment Coffee	Green Coffee
Moisture of beans	9.9 % Note

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