

Lot [SG-1064] CL21047/Colombia: Laboyano - Pilatilo

Huila - Washed - Nucleo Pitalito - Group lot

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	Laboyano, The Coffee Quest Colombia, The Coffee Quest Europe
Status	Accepted

Sensorial Analysis - QC-3037 - 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-2795 - 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-2708 - 2021-03-22 10:05 (The Coffee Quest - Amsterdam)

Average	85.25	Min (Value between average and lowest score)	-0.25
Max (Value between average and highest score)	0.25	Number of results that are taken into account for the average value	2

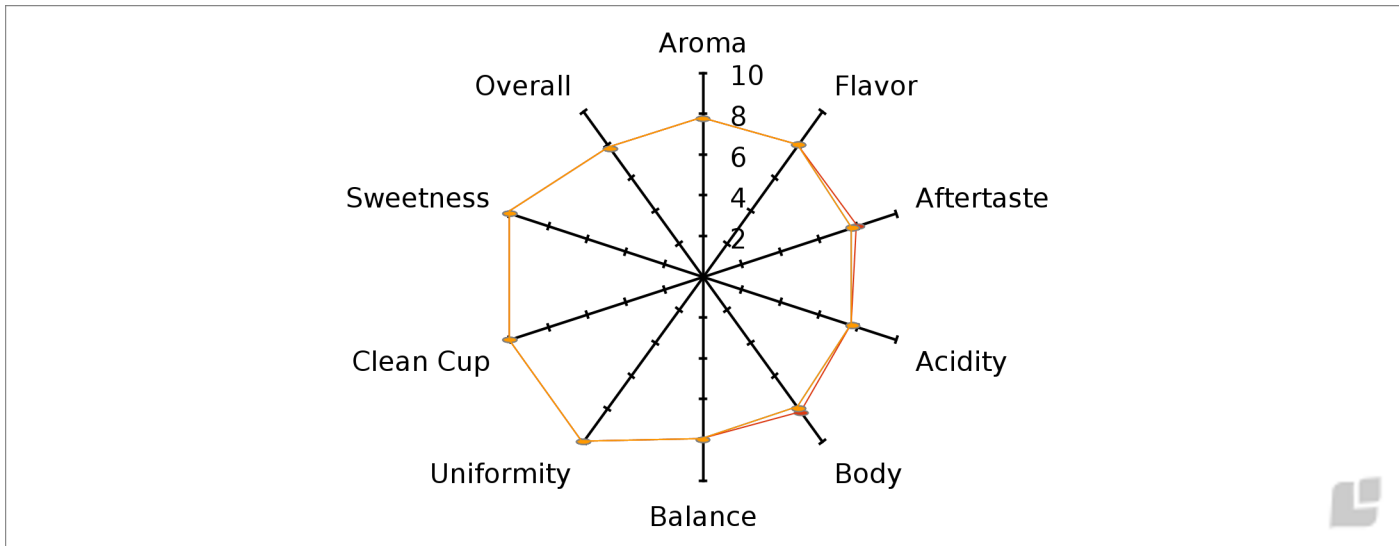
Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.75	8.00	7.75	7.75	8.00	8.00	10.00	10.00	10.00	0.00	7.75	85.00
Noussayr Abetoy	7.75	8.00	8.00	7.75	8.25	8.00	10.00	10.00	10.00	0.00	7.75	85.50
Average	7.75	8.00	7.75	7.75	8.00	8.00	10.00	10.00	10.00	0.00	7.75	85.25

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 (+) Stone Fruit, Body/Fullness, Syrupy, Milk Chocolate

Noussayr Abetoy (+) Sweet, Stone Fruit, Citrus Fruit, Peach, Tea Like Smooth body



● Friso Miguel Spoor ● Noussayr Abetoy ● Average

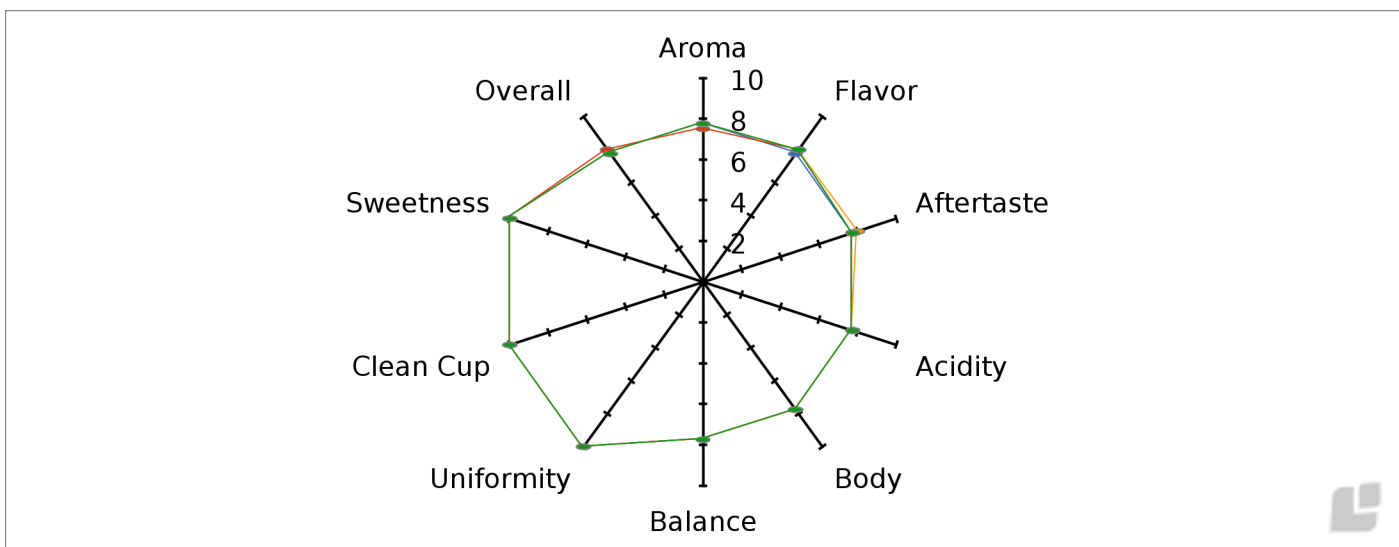
Sensorial Analysis - QC-2685 - 2021-03-16 14:25 (The Coffee Quest - Amsterdam)

Average	84.5	Min (Value between average and lowest score)	-0.25
Max (Value between average and highest score)	0.25	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
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
Guest User #2	7.50	8.00	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	8.00	84.50
Noussayr Abetoy	7.75	8.00	8.00	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.75
Average	7.75	8.00	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	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
Friso Miguel Spoor	(+) Marsepan, Smooth, Lime, Milky	10 sec too dark.
Guest User #2	(+) Chocolate, Orange Blossom, Mandarin Orange	
Noussayr Abetoy	(+) Cinnamon, Blueberry, White Grape, Peach, Yellow fruit	Yellow fruits and Cinnamon in the aroma. Blueberry and white grape in the flavor. And nice peach in the after flavor.



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

Physical Analysis / Green coffee evaluation - QC-2682 - 2021-03-15 15:02

Parchment Coffee	Green Coffee
Moisture of beans	10.2 % Note

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