

# Lot [SG-1140] CR21039/Costa Rica: Hacienda Sonora - Tipica - Natural

Sample type	Offer
S#	157
Weight	0 g
Initial Weight	0 g
Origin	The Coffee Quest Europe
Status	Accepted

## Sensorial Analysis - QC-3047 - 2021-04-26 09:35 (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.

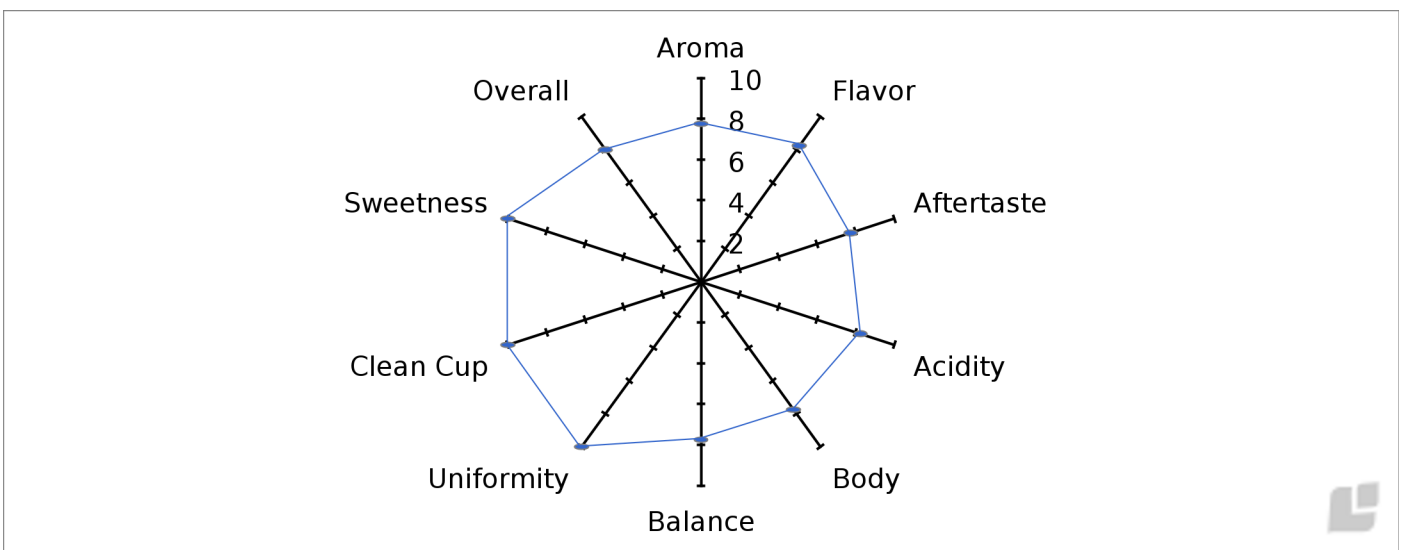
## Sensorial Analysis - QC-2923 - 2021-04-13 09:45 (The Coffee Quest - Amsterdam)

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	7.75	8.25	7.75	8.25	7.75	7.75	10.00	10.00	10.00	0.00	8.00	85.50
Average	7.75	8.25	7.75	8.25	7.75	7.75	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	(+) Brown Spice, Peach, Strawberry, Dark Chocolate, Lemonade	Beautiful flavors and acidity. Notes of brown spices, peach, strawberry and dark chocolate.



● Friso Miguel Spoor

## Sensorial Analysis - QC-2903 - 2021-04-12 13:40 (The Coffee Quest - Amsterdam)

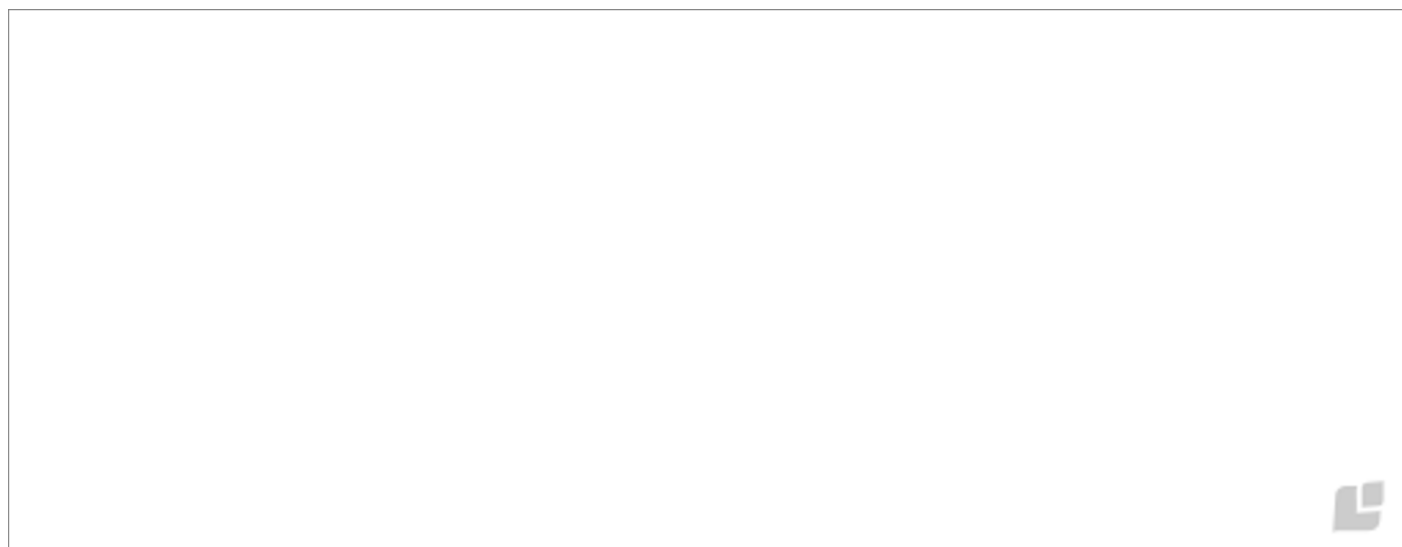
Average	0	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	0

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
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There is no data to display.



● Average

## Physical Analysis / Green coffee evaluation - QC-2882 - 2021-04-09 14:58

Parchment Coffee	Green Coffee
Moisture of beans	9.3 % Note

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