

Lot [SG-1162] ET21010/Ethiopia: Daye Bensa Coffee - Sidama - Hamasho - G1 - Natural - NEW

Sample type Offer
S# NEW SAMPLE
Weight 295 g
Initial Weight 295 g
Note Sample Declined. New sample will send
Origin The Coffee Quest Europe
Status Not rated

Sensorial Analysis - QC-3028 - 2021-04-22 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-3018 - 2021-04-22 13:55 (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 FS

There is no data to display.

, FS ... Final Score

Evaluator Descriptors Notes

There is no data to display.

Sensorial Analysis - QC-3008 - 2021-04-22 13:55 (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	1

Evaluator Ar FI Af Ac Bo Ba Un Cl Sw De Ov FS

Friso Miguel Spoor 0.00

Descriptors: Ar ... Aroma, FI ... 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.



● Friso Miguel Spoor

Sensorial Analysis - QC-2998 - 2021-04-22 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-2989 - 2021-04-22 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-2982 - 2021-04-21 14:00 (The Coffee Quest - Amsterdam)

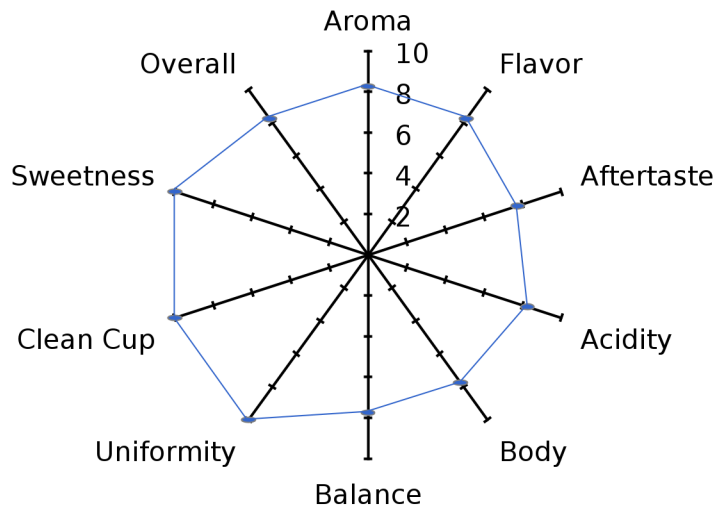
Average	86.25	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
TCQ Quality Control	8.25	8.25	7.75	8.25	7.75	7.75	10.00	10.00	10.00	0.00	8.25	86.25
Average	8.25	8.25	7.75	8.25	7.75	7.75	10.00	10.00	10.00	0.00	8.25	86.25

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

TCQ Quality Control (+) Peach, Milk Chocolate, Blueberry, Lemon
Excellent complexity in fruit and a really round body. This particular roast was on the dark side, it could be even better with a re-roast. Very nice blueberry notes!



● TCQ Quality Control

Physical Analysis / Green coffee evaluation - QC-2974 - 2021-04-20 14:15

Parchment Coffee	Green Coffee
Moisture of beans	8.4 % Note

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