

Lot [SG-1090] UG21004/Uganda: Robusta - Uganda

Coffee Farmers Alliance - Screen 18 - Natural

Sample type	Offer
S#	The Edge
Weight	0 g
Initial Weight	0 g
Origin	Uganda Coffee Farmers Alliance, The Coffee Quest Europe
Status	Accepted
Grade	Fine Robusta

Physical Analysis / Green coffee evaluation - QC-2755 - 2021-03-25 11:11 (The Coffee Quest - Amsterdam)

Parchment Coffee	Green Coffee	100 g
Moisture of beans	12.0 %	Note

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

Group 1 Defects	Bean count	Defects
Full Black	0	0
Full Sour	0	0
Full Pod / Dried Cherry	0	0
Fungus	0	0
Severe Insect Damage	0	0
Foreign matter	0	0
Total		0

Group 2 Defects	Bean count	Defects
Partial Black	0	0
Partial Sour	0	0
Parchment/Pergamino	0	0
Floater	2	0
Immature	60	12
Withered	6	1
Shell	2	0
Broken/Chipped/Cut	24	4
Hull/Husk	0	0
Slight Insect Damage	5	0
Total		17

Sensorial Analysis - QC-2754 - 2021-03-23 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	Fr	Fl	Af	Sa	Bi	Mo	Ba	Un	Cl	De	Ov	FS
Average												0.00

Descriptors: Fr ... Fragrance/Aroma, Fl ... Flavor, Af ... Aftertaste, Sa ... Salt/Acid, Bi ... Bitter/Sweet, Mo ... Mouthfeel, Ba ... Balance, Un ... Uniform Cups, Cl ... Clean Cups, De ... Defects (# of cups), Ov ... Overall, FS ... Final Score

Evaluator	Descriptors	Notes
There is no data to display.		



● Average

Sensorial Analysis - QC-2753 - 2021-03-23 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	Fr	Fl	Af	Sa	Bi	Mo	Ba	Un	Cl	De	Ov	FS
Average												0.00

Descriptors: Fr ... Fragrance/Aroma, Fl ... Flavor, Af ... Aftertaste, Sa ... Salt/Acid, Bi ... Bitter/Sweet, Mo ... Mouthfeel, Ba ... Balance, Un ... Uniform Cups, Cl ... Clean Cups, De ... Defects (# of cups), Ov ... Overall, FS ... Final Score

Evaluator	Descriptors	Notes
There is no data to display.		



● Average

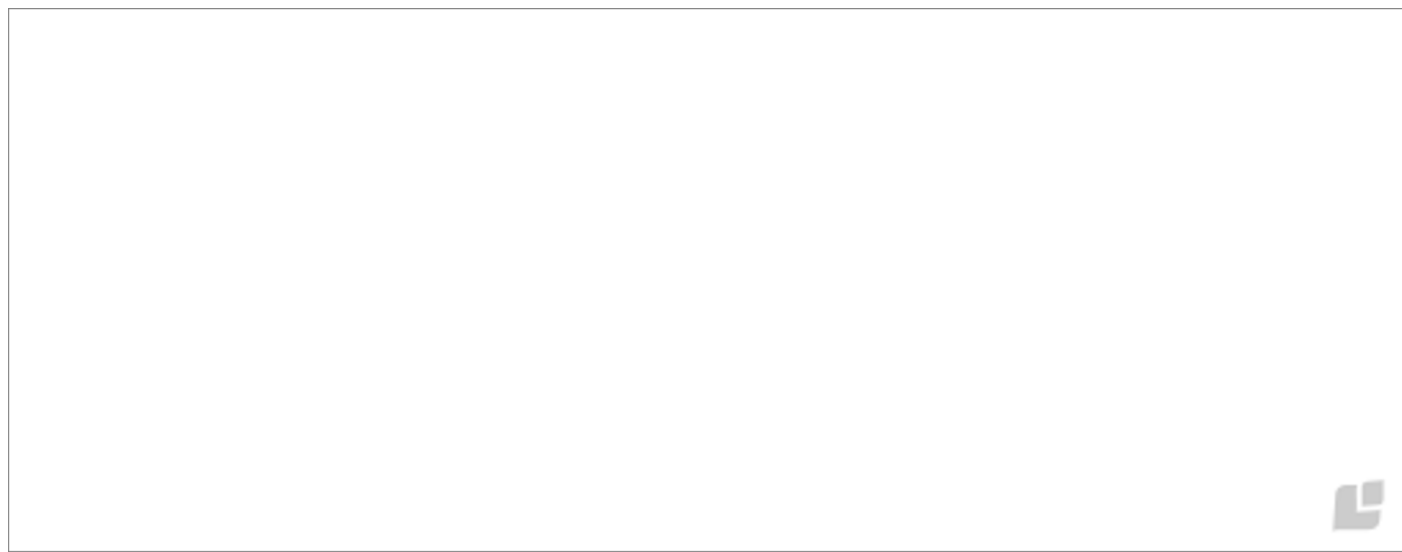
Sensorial Analysis - QC-2752 - 2021-03-23 13:55 (The Coffee Quest - Amsterdam)

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	Fr	Fl	Af	Sa	Bi	Mo	Ba	Un	Cl	De	Ov	FS
Average												0.00

Descriptors: Fr ... Fragrance/Aroma, Fl ... Flavor, Af ... Aftertaste, Sa ... Salt/Acid, Bi ... Bitter/Sweet, Mo ... Mouthfeel, Ba ... Balance, Un ... Uniform Cups, Cl ... Clean Cups, De ... Defects (# of cups), Ov ... Overall, FS ... Final Score

Evaluator	Descriptors	Notes
There is no data to display.		



● Average

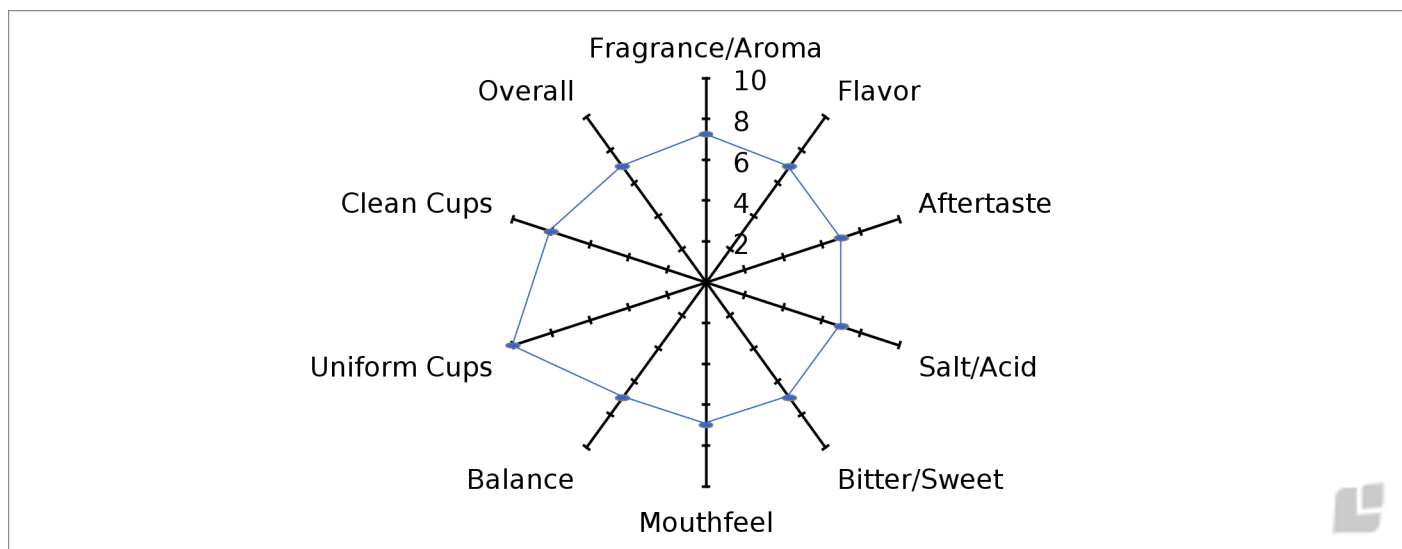
Sensorial Analysis - QC-2751 - 2021-03-23 13:55 (The Coffee Quest - Amsterdam)

Average	74.25	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	Fr	Fl	Af	Sa	Bi	Mo	Ba	Un	Cl	De	Ov	FS
TCQ Quality Control	7.25	7.00	7.00	7.00	7.00	7.00	7.00	10.00	8.00		7.00	74.25
Average	7.25	7.00	7.00	7.00	7.00	7.00	7.00	10.00	8.00	0.00	7.00	74.25

Descriptors: Fr ... Fragrance/Aroma, Fl ... Flavor, Af ... Aftertaste, Sa ... Salt/Acid, Bi ... Bitter/Sweet, Mo ... Mouthfeel, Ba ... Balance, Un ... Uniform Cups, Cl ... Clean Cups, De ... Defects (# of cups), Ov ... Overall, FS ... Final Score

Evaluator	Descriptors	Notes
TCQ Quality Control	(+) Chocolate	Notes of chocolate



● TCQ Quality Control

Sensorial Analysis - QC-2750 - 2021-03-23 13:55 (The Coffee Quest - Amsterdam)

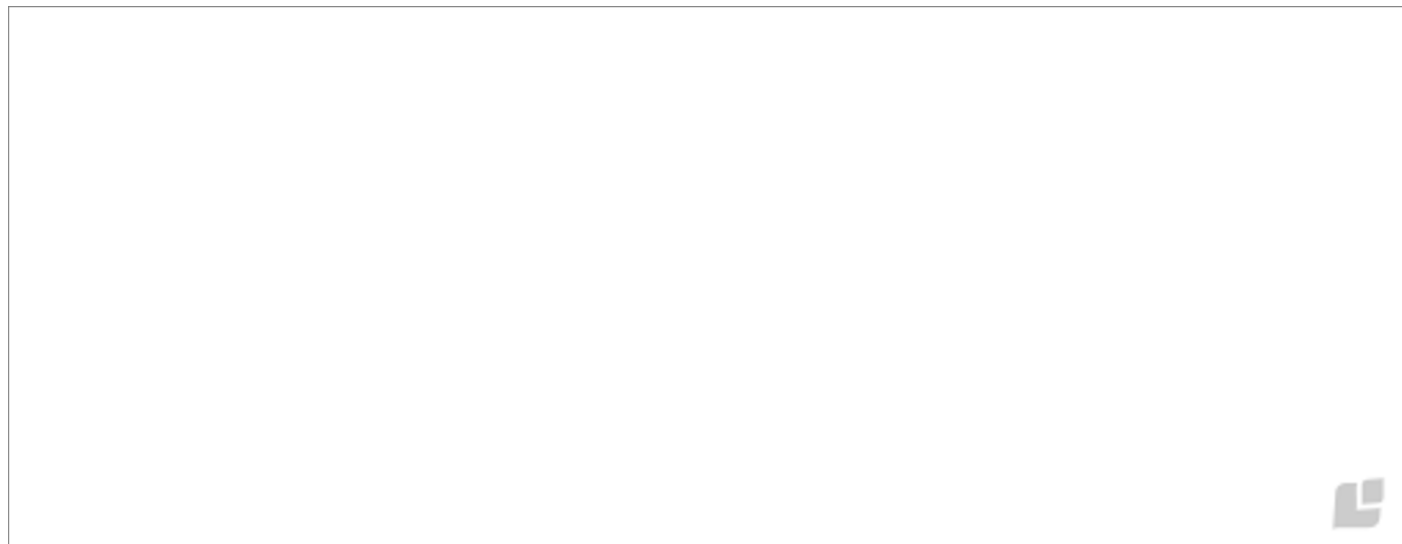
Average	0	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	0

Evaluator	Fr	Fl	Af	Sa	Bi	Mo	Ba	Un	Cl	De	Ov	FS
Average												0.00

Descriptors: Fr ... Fragrance/Aroma, Fl ... Flavor, Af ... Aftertaste, Sa ... Salt/Acid, Bi ... Bitter/Sweet, Mo ... Mouthfeel, Ba ... Balance, Un ... Uniform Cups, Cl ... Clean Cups, De ... Defects (# of cups), Ov ... Overall, FS ... Final Score

Evaluator	Descriptors	Notes
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There is no data to display.



● Average

Sensorial Analysis - QC-2749 - 2021-03-23 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	Fr	Fl	Af	Sa	Bi	Mo	Ba	Un	Cl	De	Ov	FS
Average												0.00

Descriptors: Fr ... Fragrance/Aroma, Fl ... Flavor, Af ... Aftertaste, Sa ... Salt/Acid, Bi ... Bitter/Sweet, Mo ... Mouthfeel, Ba ... Balance, Un ... Uniform Cups, Cl ... Clean Cups, De ... Defects (# of cups), 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-2748 - 2021-03-23 13:57

Parchment Coffee	Green Coffee
Moisture of beans 12.2 %	Note

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

Sensorial Analysis - QC-2736 - 2021-03-23 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.