

# Lot [SG-1237] CL21040/Colombia: Mujeres De Giraldo - Giraldo Antioquia - Washed - Nucleo Giraldo - Group Lot

|                       |  |
|-----------------------|--|
| <b>Sample type</b>    | Arrival  |
| <b>Weight</b>         | 0 g  |
| <b>Initial Weight</b> | 0 g  |
| <b>Note</b>           | Variety: Caturra, Colombia, Castillo<br>Process: Washed<br>Altitude: 1750 - 2200 m.a.s.l |
| <b>Origin</b>         | Mujeres De Giraldo, The Coffee Quest Colombia, The Coffee Quest Europe                   |
| <b>Status</b>         | Accepted   |

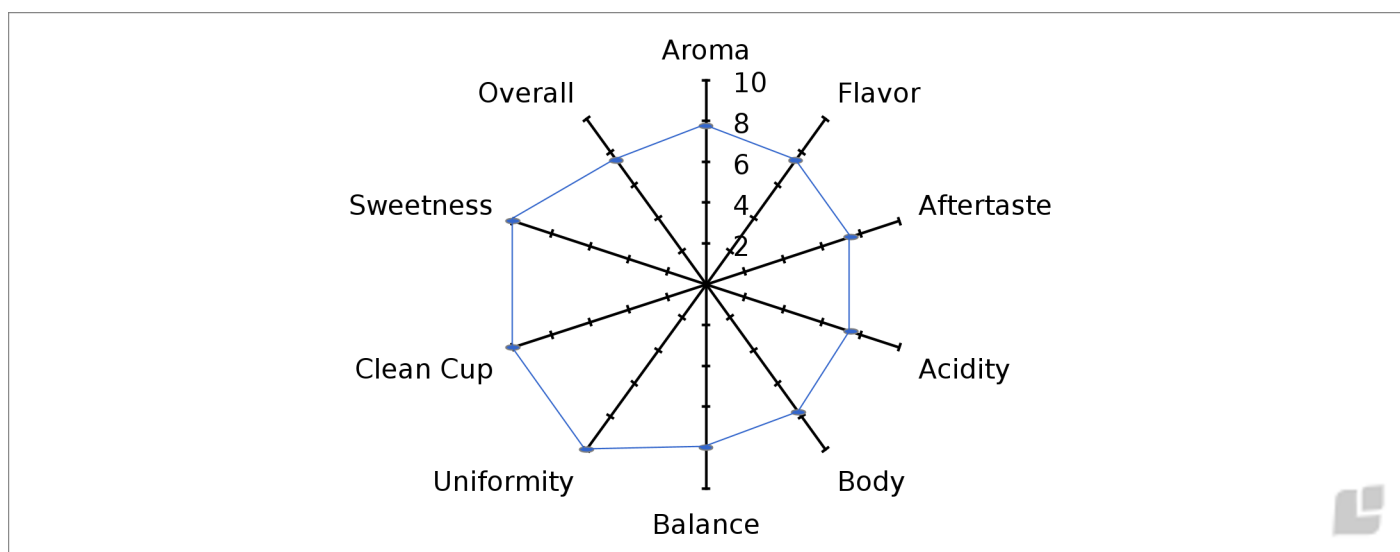
## Sensorial Analysis - QC-3267 - 2021-06-08 14:00 (The Coffee Quest - Amsterdam)

|   |      |   |    |
|---|------|---|----|
| Average                                       | 83.5 | 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 | 7.50 | 7.50 | 7.50 | 7.75 | 8.00 | 10.00 | 10.00 | 10.00 | 0.00 | 7.50 | 83.50 |

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 | (+) Smooth, Citrus Fruit, Bittersweet Chocolate, Sweet, Almond, Balanced |       |



● Friso Miguel Spoor

## Physical Analysis / Green coffee evaluation - QC-3229 - 2021-06-03 15:44

| Parchment Coffee  | Green Coffee   |
|-------------------|----------------|
| Moisture of beans | 10.3 %<br>Note |

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

### Sensorial Analysis - QC-3214 - 2021-06-02 10:20 (The Coffee Quest - Amsterdam)

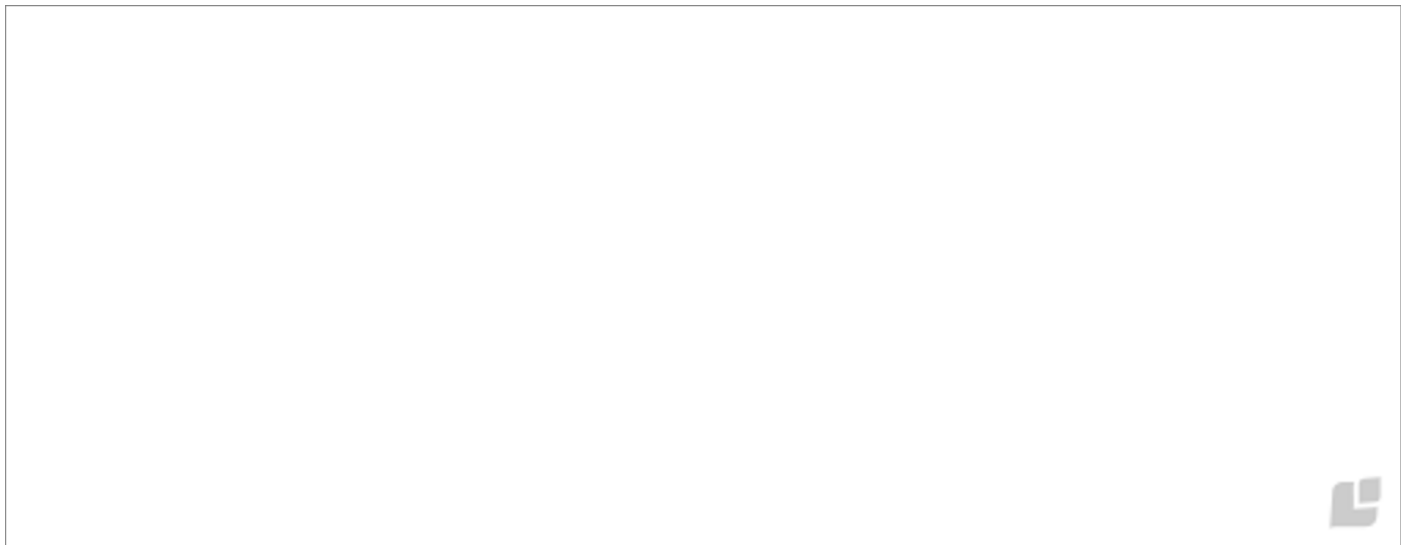
|   |   |   |    |
|---|---|---|----|
| Average                                       | 0 | Min (Value between average and lowest score)                        | -0 |
| Max (Value between average and highest score) | 0 | Number of results that are taken into account for the average value | 0  |

| 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 |
|-----------|-------------|-------|
|-----------|-------------|-------|

There is no data to display.



● Average