

# Lot [SG-1239] CL21042/Colombia: Finca El Paraiso Castillo - Gigante Huila - Washed- Ernedis Rodriguez Liberato - Microlot

<b>Sample type</b>	Arrival
<b>Weight</b>	0 g
<b>Initial Weight</b>	0 g
<b>Note</b>	Variety: Caturra, Castillo, Bourbon Sidra, Java Nica, Pacamara Process: Washed Altitude: 1800 m.a.s.l.
<b>Origin</b>	Finca El Paraiso, The Coffee Quest Colombia, The Coffee Quest Europe
<b>Status</b>	Accepted

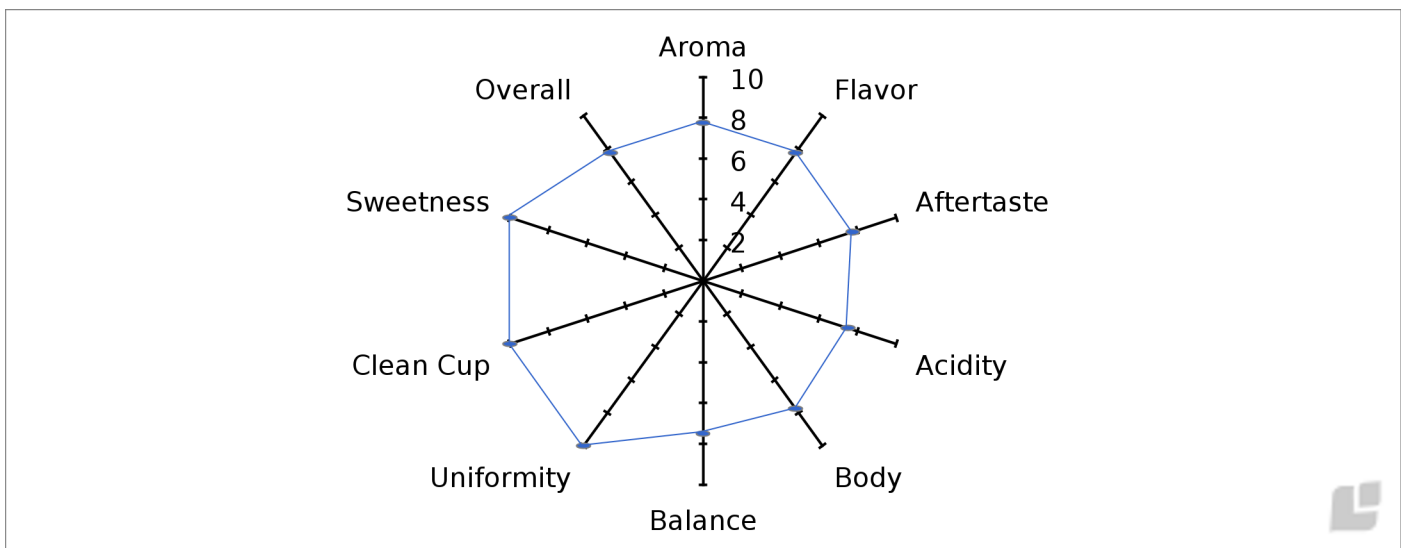
## Sensorial Analysis - QC-3271 - 2021-06-08 14:00 (The Coffee Quest - Amsterdam)

Average	83.75	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	7.75	7.75	7.50	7.75	7.50	10.00	10.00	10.00	0.00	7.75	83.75

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	(+) Citrus, Brown Sugar, Lemon, Caramel, Bright	



● Friso Miguel Spoor

## Physical Analysis / Green coffee evaluation - QC-3222 - 2021-06-02 17:27

Parchment Coffee	Green Coffee
Moisture of beans	10.4 %
	Note

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

### Sensorial Analysis - QC-3216 - 2021-06-02 10:20 (The Coffee Quest - Amsterdam)

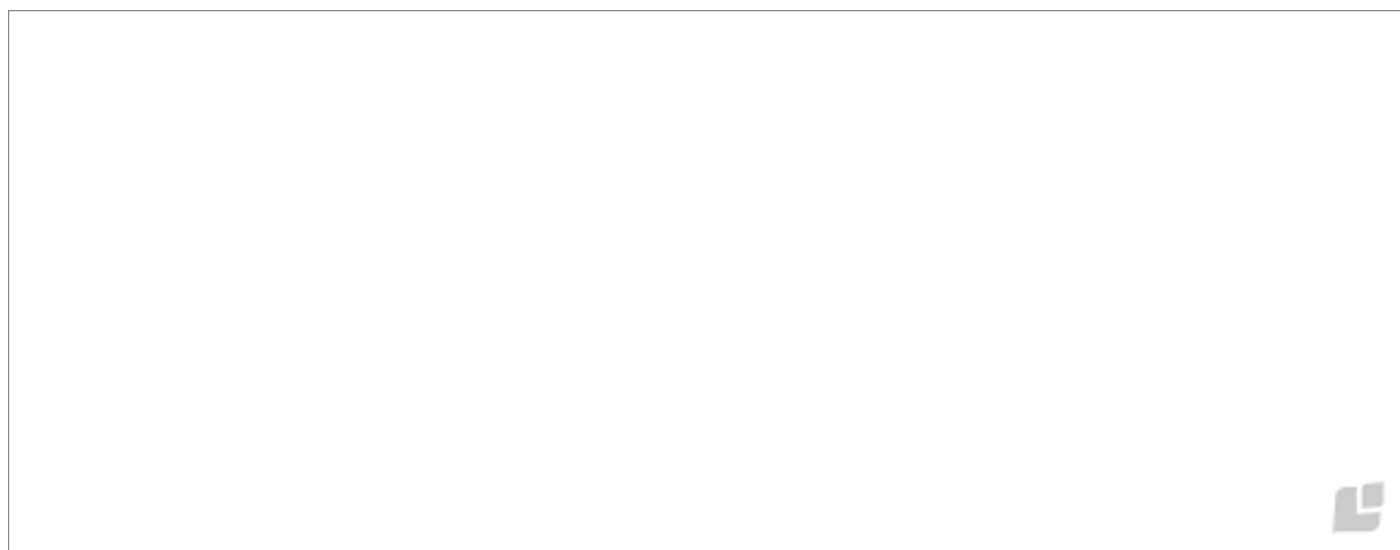
Average	0	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	0

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
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There is no data to display.



● Average

### Sensorial Analysis - QC-3204 - 2021-05-31 14:35 (The Coffee Quest - Amsterdam)

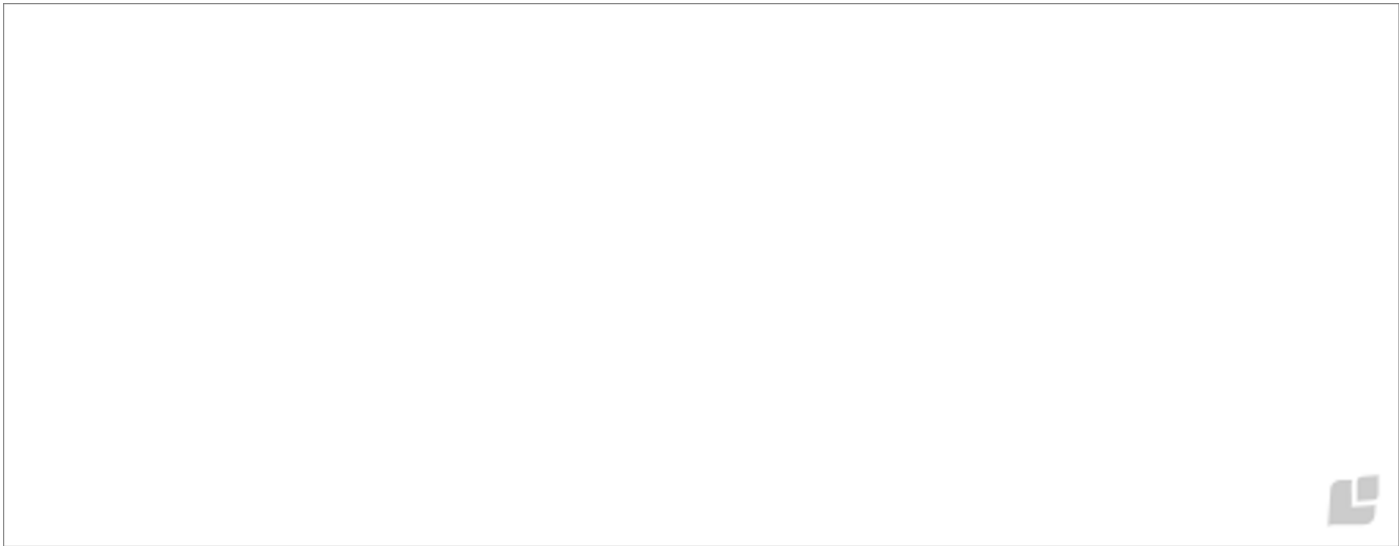
Average	0	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	0

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