

Lot [SG-1496] CL21054/Colombia: Finca El Corozal - Huila - Natural - Delfin Carvajal - Microlot - Caturra



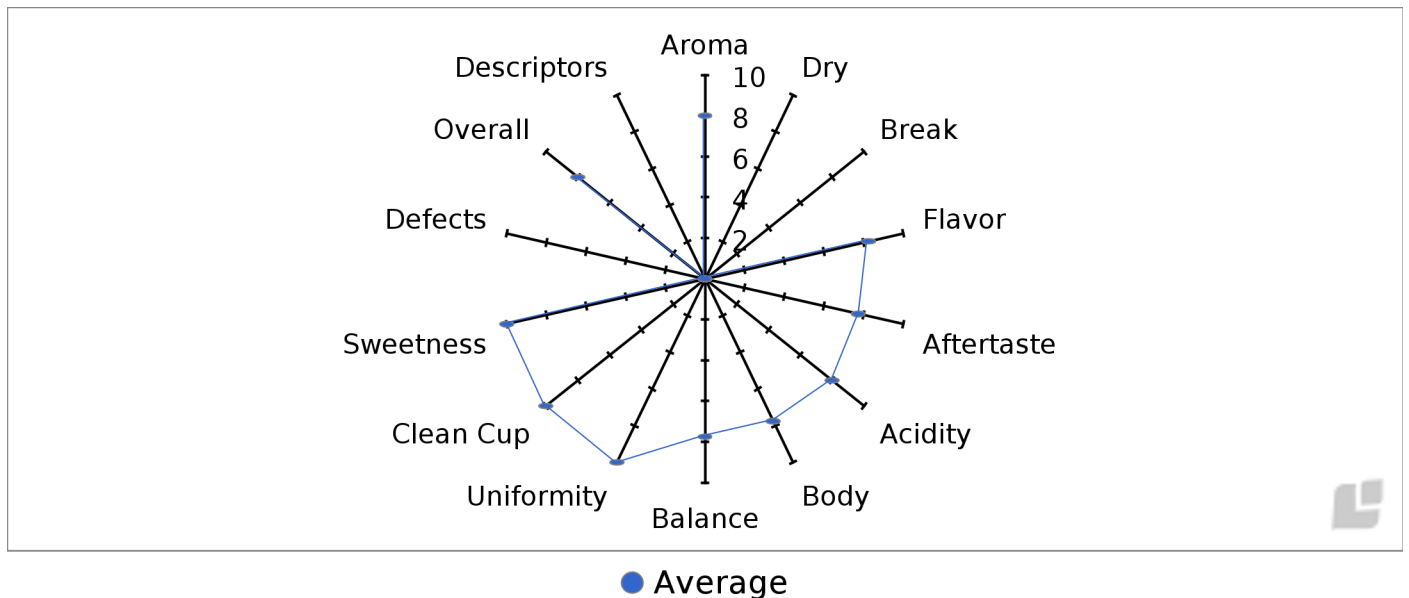
Sample type	Arrival
Weight	0 g
Sample Weight	0 g
Expected Weight	19 x 70 kg Bags
Note	Variety: Caturra, Castillo, Colombia Processing: Natural Altitude: 1500
Origin	Finca El Corozal, The Coffee Quest Colombia, The Coffee Quest Europe
Status	Accepted

Sensorial Analysis - QC-4395 - 2021-11-17 09:30 (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											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
8.00	0.00	0.00	8.25	7.75	8.00	7.75	7.75	10.00	10.00	10.00	0.00	8.00	0.00	85.50

Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

Descriptors	Notes
(+) Cantaloupe, Caramel, Lime, Milk Chocolate, Peach, Thickness	Delicate dry aroma lends to a fruity sweet cup carrying notes of caramel and stonefruit. Light citric acidity covers a thick, full-bodied cup.

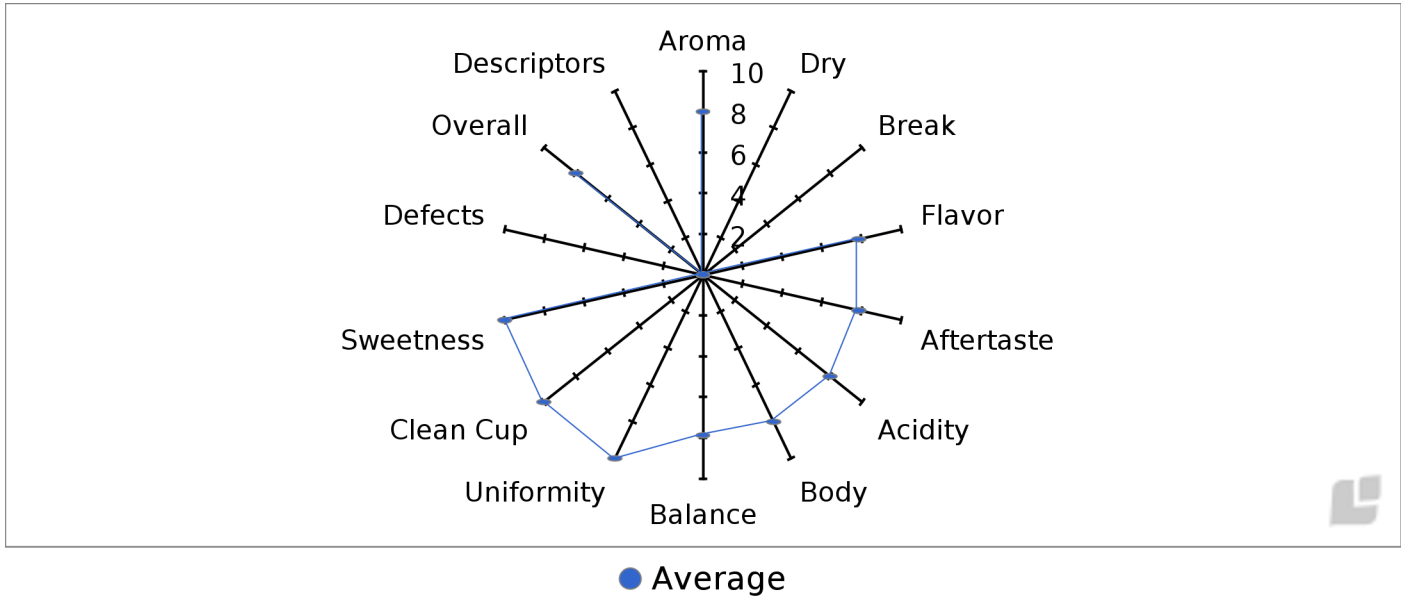


Sensorial Analysis - QC-4006 - 2021-10-05 11:30 (The Coffee Quest - Amsterdam)

Average	85.63	Min (Value between average and lowest score)	-0.38											
Max (Value between average and highest score)	0.37	Number of results that are taken into account for the average value	2											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
8.00	0.00	0.00	7.88	7.88	8.00	8.00	7.88	10.00	10.00	10.00	0.00	8.00	0.00	85.63

Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

Descriptors	Notes
(+) Cherry, Lime, Milk Chocolate, Rum Raisin	Cassis in the dry aroma. Cherry when wet. Rum and raisin flavour with a very fine acidity. A bit alcoholic and cacaoish in the aftertaste.



Sensorial Analysis - QC-3948 - 2021-09-29 10:50 (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

FS

0.00

, FS ... Final Score

Physical Analysis - QC-3926 - 2021-09-28 13:04

Moisture of beans	9.3	Group 1 Defects	0
Group 2 Defects	0		