

Lot [SG-1576] ET21066/Ethiopia: Bombe Natural



Sample type	Arrival
Weight	0 g
Initial Weight	0 g
Expected Weight	10 x 60 kg Bags
Note	Coffeemax Cupping: Table 3 Lot 2
Origin	Daye Bensa Coffee, The Coffee Quest Europe
Status	Accepted
Grade	G1

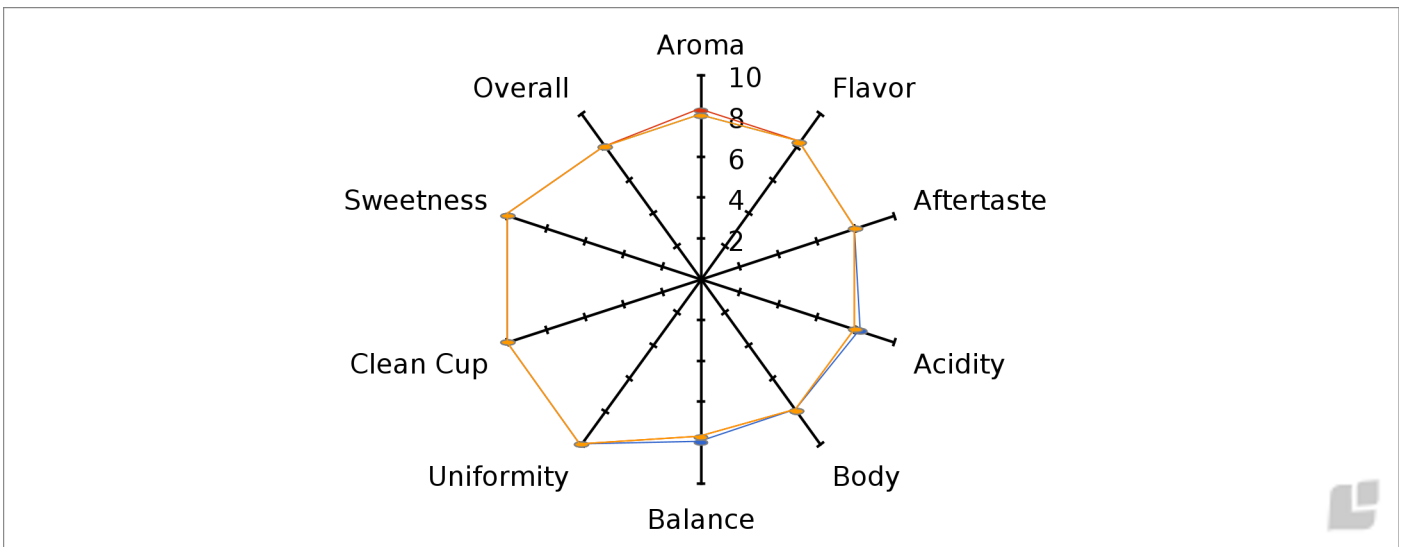
Sensorial Analysis - QC-4582 - 2021-11-26 14:00 (The Coffee Quest - Amsterdam)

Average	86.38	Min (Value between average and lowest score)	-0.13
Max (Value between average and highest score)	0.12	Number of results that are taken into account for the average value	2

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	8.00	8.25	8.00	8.25	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.50
Rutger Overstegen	8.25	8.25	8.00	8.00	8.00	7.75	10.00	10.00	10.00	0.00	8.00	86.25
Average	8.00	8.25	8.00	8.00	8.00	7.75	10.00	10.00	10.00	0.00	8.00	86.38

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	(+) Mandarin Orange, Floral, Honey, Lemon Zest	
Rutger Overstegen		Candy dry aroma. Acidity and still a thick and solid body.



● Friso Miguel Spoor ● Rutger Overstegen ● Average

Sensorial Analysis - QC-4561 - 2021-11-22 16:00 (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.		

Physical Analysis / Green coffee evaluation - QC-4163 - 2021-10-27 15:27

Parchment Coffee		Green Coffee
Moisture of beans	9.4 %	Note

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