

Lot [SG-1729] CL21076/Colombia: Café Santa Maria - Huila - Washed - Type 2



Sample type Arrival
Weight 0 g
Sample Weight 0 g
Status Not rated

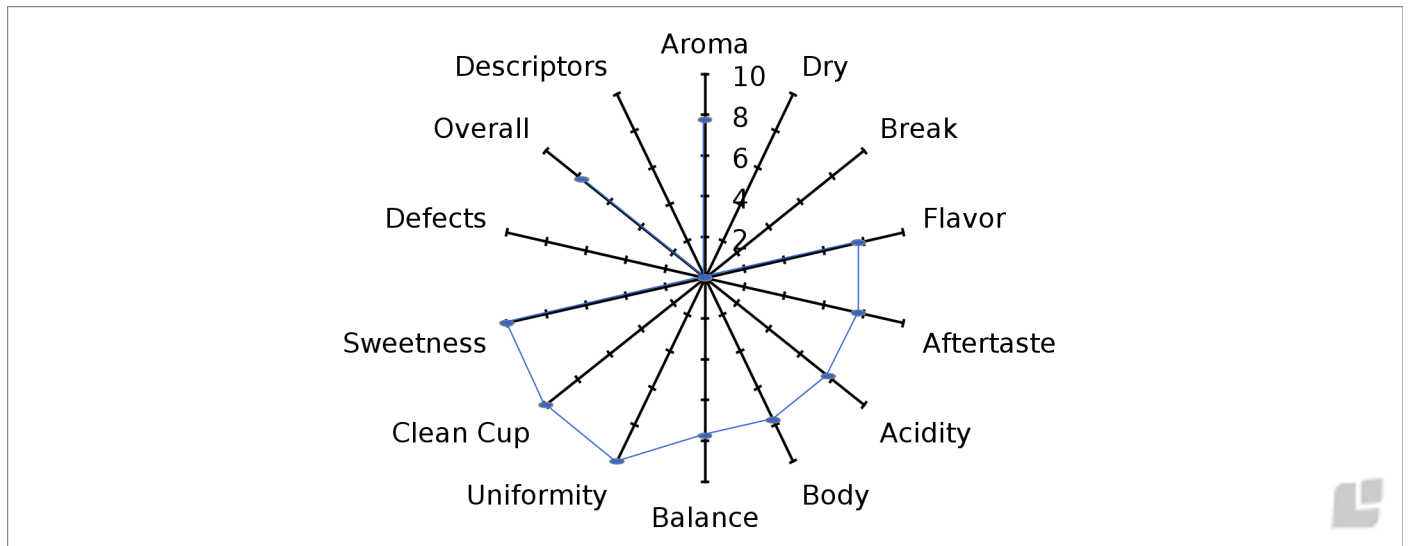
Sensorial Analysis - QC-4677 - 2021-12-07 10:10 (The Coffee Quest - Amsterdam)

Average	84.25	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											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
7.75	0.00	0.00	7.75	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	0.00	84.25

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
(+) Body/Fullness, Brown Spice, Chocolate, Sweet	Bright and full over a sweet cup. Lingering and pleasant aftertaste.



● Average

Physical Analysis - QC-4656 - 2021-12-06 18:01

Moisture of beans	10.6	Group 1 Defects	0
Group 2 Defects	0		