

Lot [SG-1515] BR21104/Brazil: Montanhas ES - Sítio Bateia - Vagner Sartori



Sample type	Pre-Shipment
Tracking Number	4
Weight	0 g
Initial Weight	0 g
Expected Weight	50 x 60 kg Bags
Origin	Sítio Bateia - Vagner Sartori
Status	Accepted

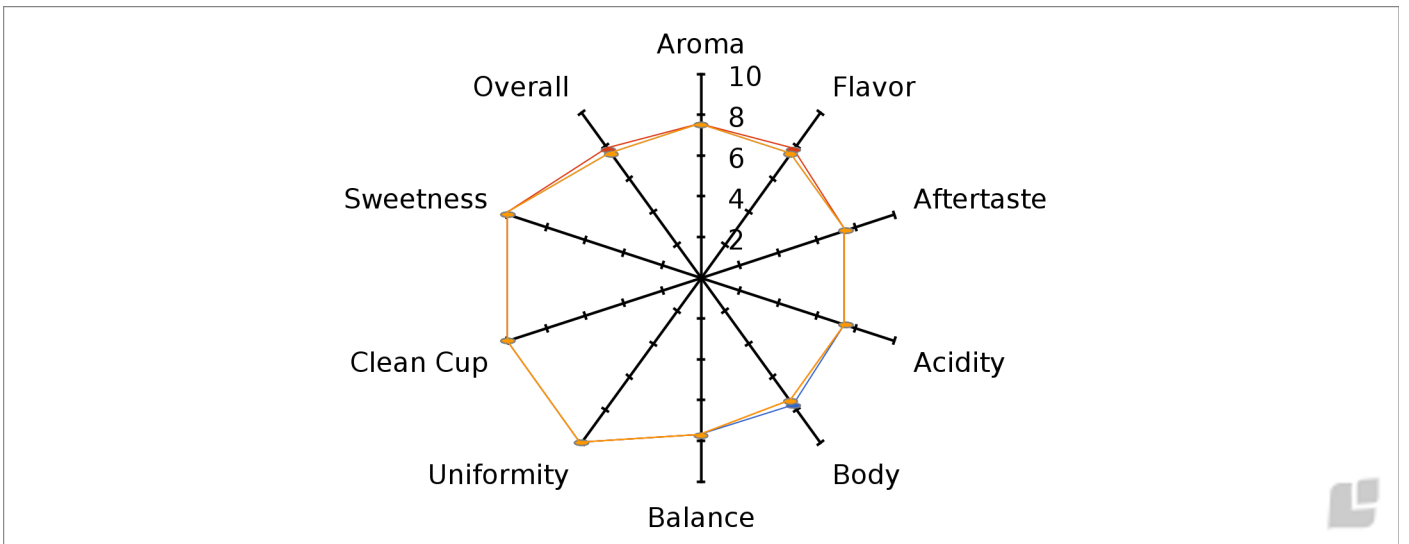
Sensorial Analysis - QC-4563 - 2021-11-26 14:00 (The Coffee Quest - Amsterdam)

Average	83.13	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	7.50	7.50	7.50	7.50	7.75	7.75	10.00	10.00	10.00	0.00	7.50	83.00
Rutger Overstegen	7.50	7.75	7.50	7.50	7.50	7.75	10.00	10.00	10.00	0.00	7.75	83.25
Average	7.50	7.50	7.50	7.50	7.50	7.75	10.00	10.00	10.00	0.00	7.50	83.12

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	(+) Milk Chocolate, Cream, Low acidity, Smooth	
Rutger Overstegen		Hazelnut dry aroma. A nice mix of yellow fruits and caramel.



● Friso Miguel Spoor ● Rutger Overstegen ● Average

Sensorial Analysis - QC-4382 - 2021-11-16 19:50 (The Coffee Quest - Varginha)

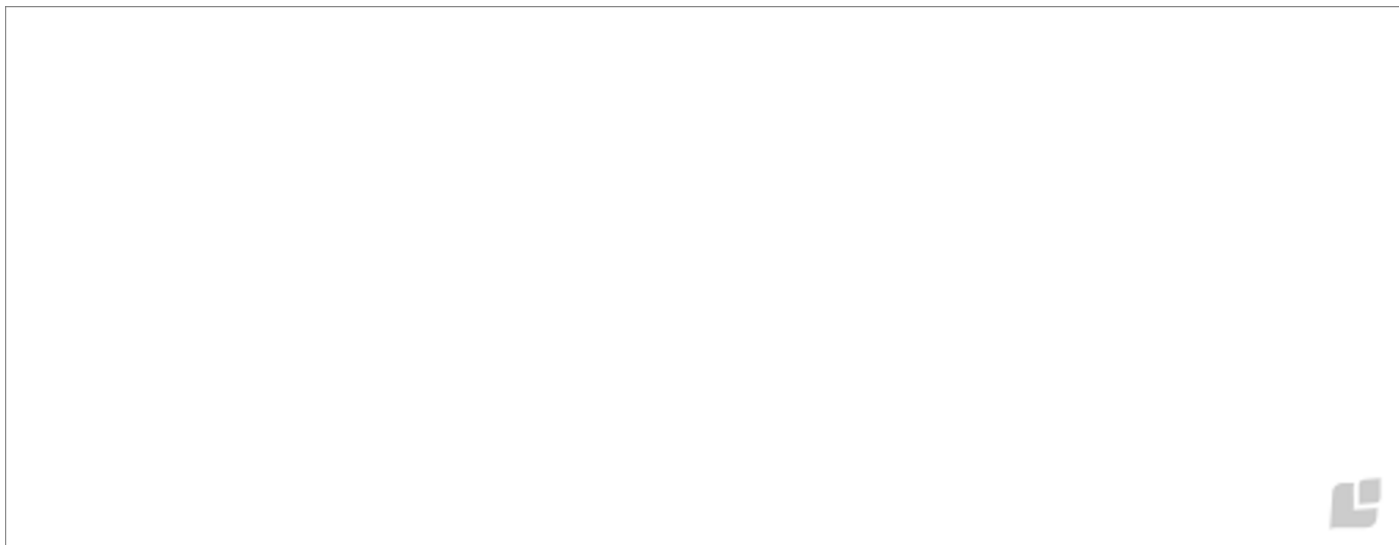
Average	0	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	0

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-4131 - 2021-10-18 14:00 (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
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There is no data to display.

, FS ... Final Score

Evaluator	Descriptors	Notes
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There is no data to display.

Sensorial Analysis - QC-4091 - 2021-10-07 09:20 (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
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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

Physical Analysis / Green coffee evaluation - QC-4064 - 2021-10-06 16:19 (The Coffee Quest - Amsterdam)

Parchment Coffee	Green Coffee
Moisture of beans	9.9 % Note

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

Physical Analysis / Green coffee evaluation - QC-4030 - 2021-10-06 16:14 (The Coffee Quest - Amsterdam)

Parchment Coffee	Green Coffee
Moisture of beans	350 g Note

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

Sensorial Analysis - QC-3997 - 2021-09-30 19:50 (The Coffee Quest - Varginha)

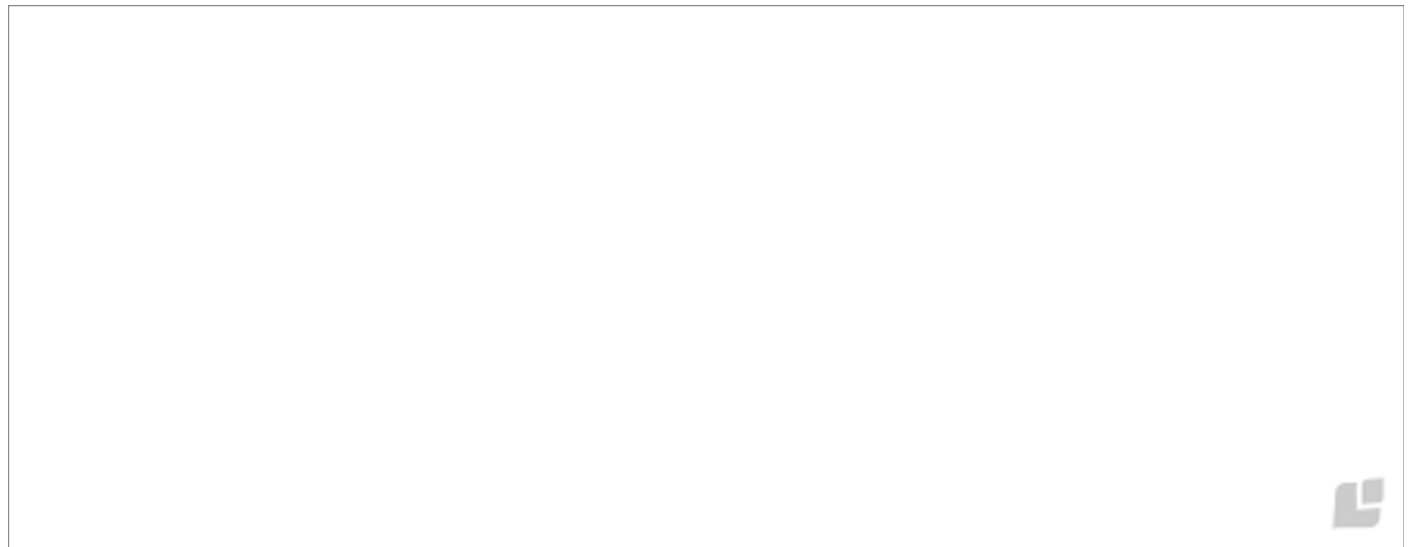
Average	0	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	0

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

Physical Analysis / Green coffee evaluation - QC-3992 - 2021-09-30 19:45

Parchment Coffee		Green Coffee
Moisture of beans	11.7 %	Note

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