

Lot [SG-1430] BR21151 - Mogiana - Cocapil - Regional Blend



Sample type	Offer
Tracking Number	#1840
Weight	0 g
Initial Weight	0 g
Expected Weight	320 x 60 kg Bags
Origin	Mogiana - Cocapil - Regional Blend
Status	Accepted

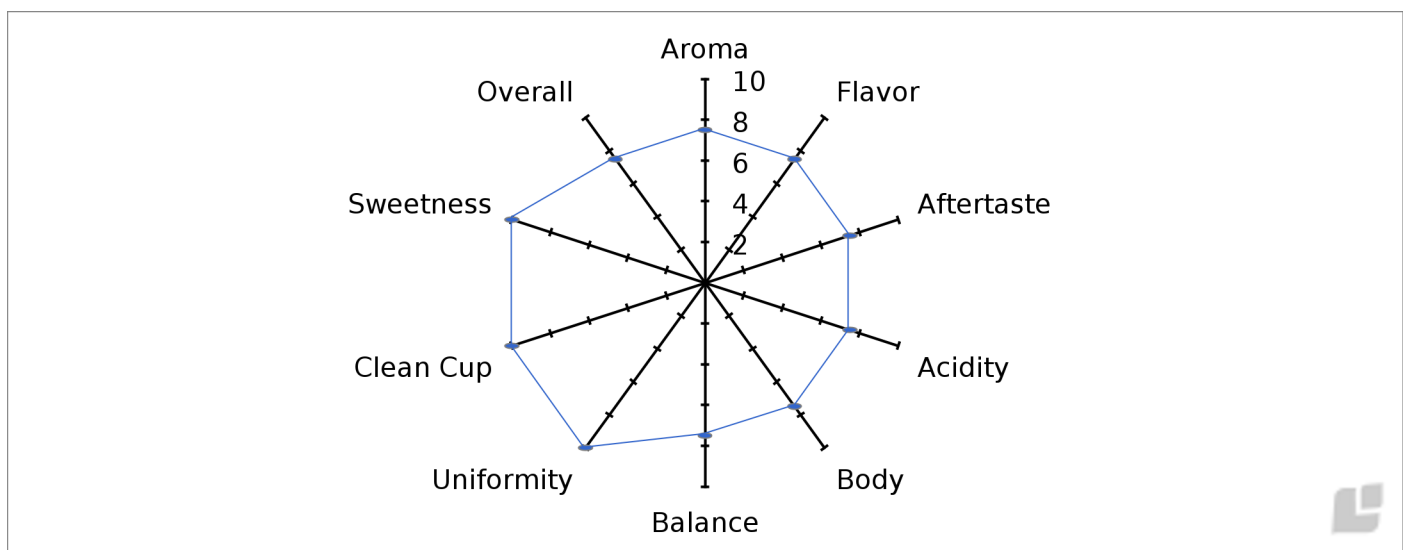
Sensorial Analysis - QC-3973 - 2021-09-30 09:00 (The Coffee Quest - Amsterdam)

Average	82.5	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

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.50	7.50	7.50	7.50	7.50	7.50	10.00	10.00	10.00	0.00	7.50	82.50
Average	7.50	7.50	7.50	7.50	7.50	7.50	10.00	10.00	10.00	0.00	7.50	82.50

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	(+) Hazelnut, Milk Chocolate, Nutty, Overall Sweet	Smooth milk chocolate and overall a sweet cup. Darker roast brings a full point increase!



● Friso Miguel Spoor

Physical Analysis / Green coffee evaluation - QC-3944 - 2021-09-28 16:27

Parchment Coffee	Green Coffee
Moisture of beans	9.1 % Note

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