

# Lot [SG-1749] BR21174 - Sul de Minas - Fazenda Pedra Preta - Eduardo - Selection #2



<b>Sample type</b>	Arrival
<b>Tracking Number</b>	Liga 83+
<b>Weight</b>	0 g
<b>Initial Weight</b>	0 g
<b>Expected Weight</b>	230 x 60 kg Bags
<b>Note</b>	Processing: Natural Variety: Arara Altitude: 1000-1100 m.a.s.l.
<b>Origin</b>	Sul de Minas - Fazenda Pedra Preta - Eduardo, The Coffee Quest Brazil, The Coffee Quest Europe
<b>Status</b>	Accepted
<b>Grade</b>	Selection to fit 83 points

## Sensorial Analysis - QC-4759 - 2021-12-24 11:25 (The Coffee Quest - Amsterdam)

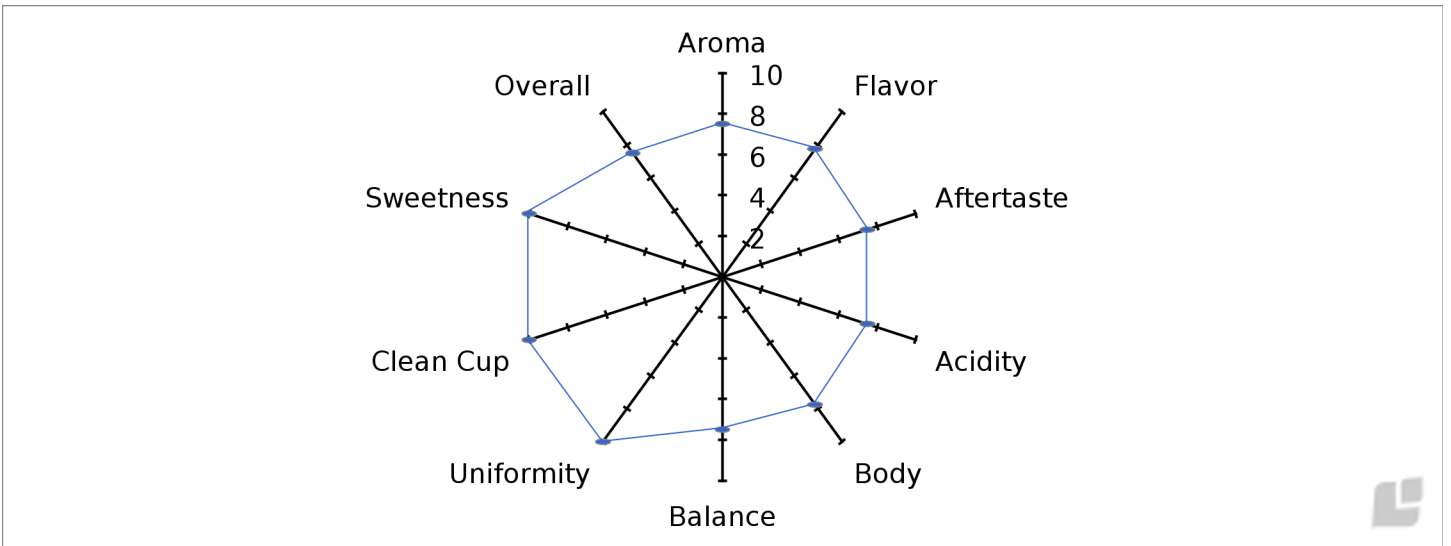
Average	83	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
TCQ Quality Control	7.50	7.75	7.50	7.50	7.75	7.50	10.00	10.00	10.00		7.50	83.00
Average	7.50	7.75	7.50	7.50	7.75	7.50	10.00	10.00	10.00	0.00	7.50	83.00

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
TCQ Quality Control	(+) Milk Chocolate, Smooth, Thickness	



● TCQ Quality Control

## Sensorial Analysis - QC-4752 - 2021-12-24 11:25 (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-4744 - 2021-12-24 11:02

Parchment Coffee	Green Coffee
Moisture of beans 9.0 %	Note

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