

Lot [SG-1745] BR21197 - Mantiqueira de Minas - Fazenda do Juquinha



Sample type	Arrival
Tracking Number	Lote 20
Weight	0 g
Initial Weight	0 g
Expected Weight	8 x 60 kg Bags
Note	1290 m.a.s.l.
Origin	Mantiqueira de Minas - Fazenda do Juquinha, The Coffee Quest Brazil, The Coffee Quest Europe
Status	Accepted

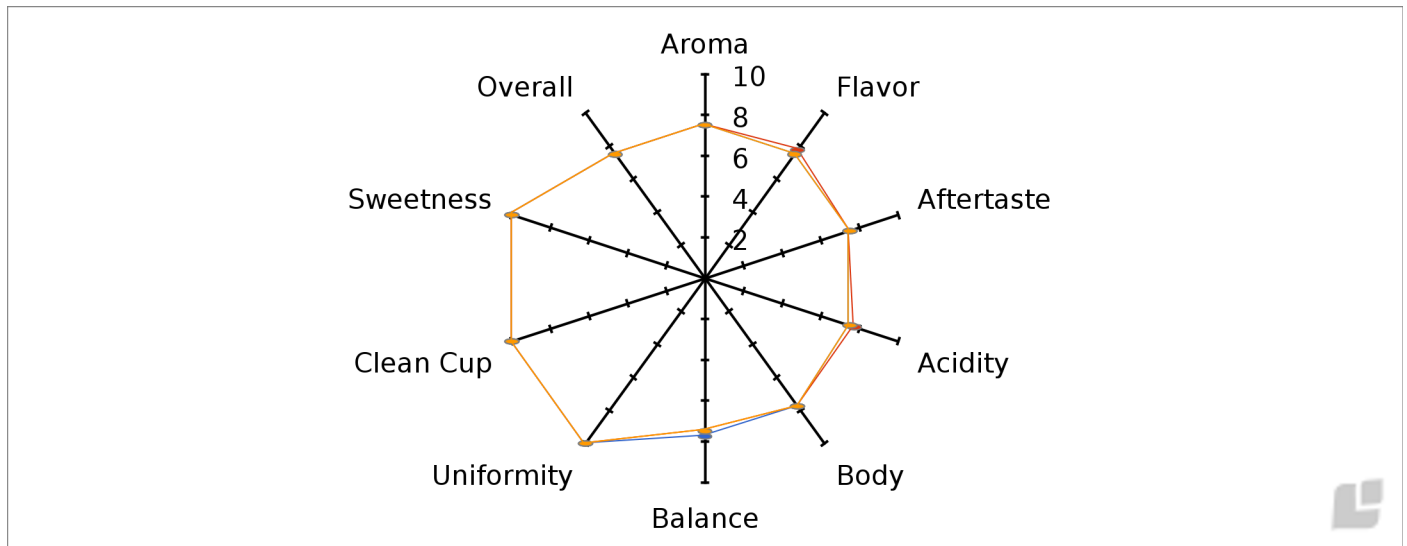
Sensorial Analysis - QC-4754 - 2021-12-24 11:25 (The Coffee Quest - Amsterdam)

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
Rutger Overstegen	7.50	7.50	7.50	7.50	7.75	7.75	10.00	10.00	10.00	0.00	7.50	83.00
TCQ Quality Control	7.50	7.75	7.50	7.75	7.75	7.50	10.00	10.00	10.00	0.00	7.50	83.25
Average	7.50	7.50	7.50	7.50	7.75	7.50	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
Rutger Overstegen		Creamy mouthfeel. Good chocolate and some fruit. Some nuttiness, but the fruit in the coffee might come out better after a rest.
TCQ Quality Control	(+) Milk Chocolate, Stone Fruit, Nutty	



● Rutger Overstegen ● TCQ Quality Control ● Average

Sensorial Analysis - QC-4747 - 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.	

There is no data to display.

Physical Analysis / Green coffee evaluation - QC-4740 - 2021-12-24 11:00

Parchment Coffee	Green Coffee
Moisture of beans 10.4 %	Note

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