

Lot [SG-1764] CI21088/Colombia: Finca El Vergel - Robinson Rozo - Geisha - Natural



| | |
|-----------------------|---|
| Sample type | Arrival |
| Weight | 0 g |
| Initial Weight | 0 g |
| Note | 1920 masl |
| Origin | Finca El Vergel, The Coffee Quest Colombia, The Coffee Quest Europe |
| Status | Accepted |

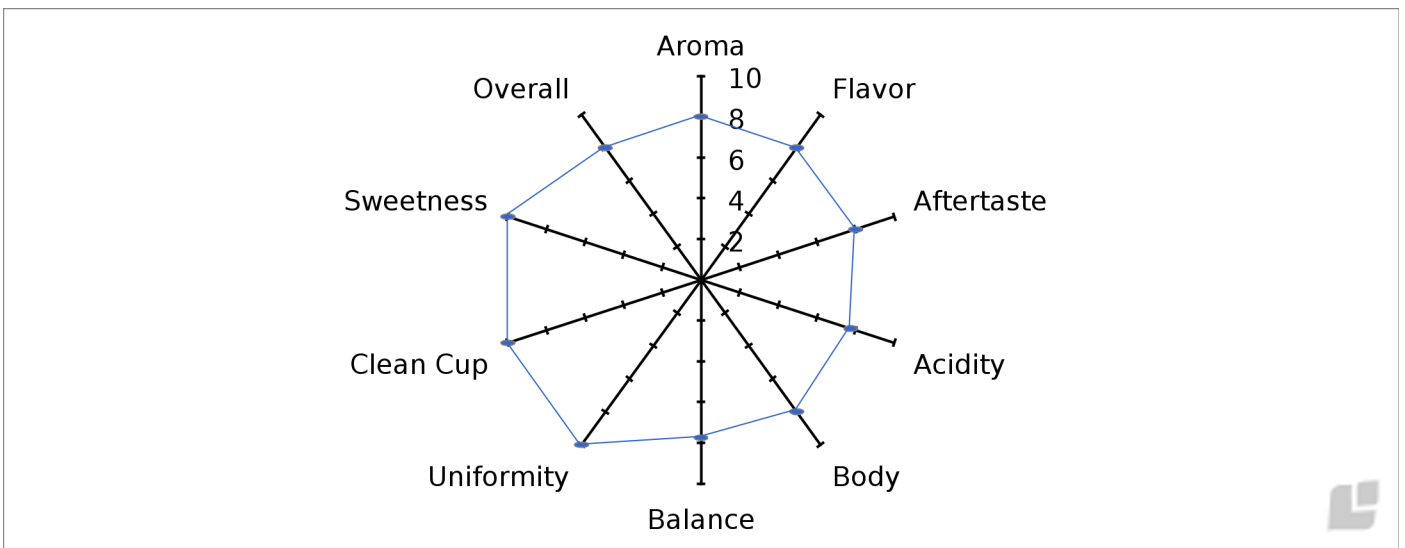
Sensorial Analysis - QC-4837 - 2022-01-21 10:15 (The Coffee Quest - Amsterdam)

| | | | |
|---|------|---|----|
| Average | 85.5 | 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 |
|---------------------|------|------|------|------|------|------|-------|-------|-------|------|------|-------|
| TCQ Quality Control | 8.00 | 8.00 | 8.00 | 7.75 | 8.00 | 7.75 | 10.00 | 10.00 | 10.00 | | 8.00 | 85.50 |
| Average | 8.00 | 8.00 | 8.00 | 7.75 | 8.00 | 7.75 | 10.00 | 10.00 | 10.00 | 0.00 | 8.00 | 85.50 |

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 |
|---------------------|--|---|
| TCQ Quality Control | (+) Citrus Fruit, Floral, Milk Chocolate, Honey, Stone Fruit | Delicate aroma and a chocolate, floral taste with citrus-like acidity |



● TCQ Quality Control

Sensorial Analysis - QC-4831 - 2022-01-21 10:05 (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 FS

There is no data to display.

, FS ... Final Score

Evaluator Descriptors

Notes

There is no data to display.

Sensorial Analysis - QC-4825 - 2022-01-19 10:20 (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 |

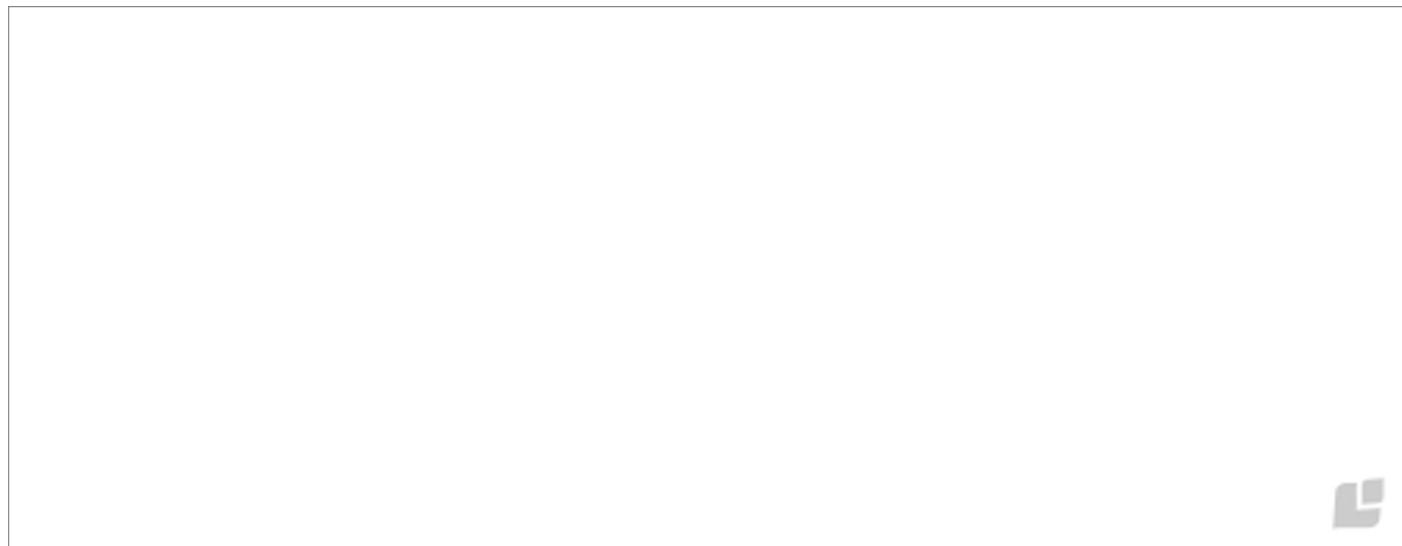
| Evaluator | Ar | Fl | Af | Ac | Bo | Ba | Un | Cl | Sw | De | Ov | FS |
|-----------|----|----|----|----|----|----|----|----|----|----|----|----|
|-----------|----|----|----|----|----|----|----|----|----|----|----|----|

| | | | | | | | | | | | | |
|---------|--|--|--|--|--|--|--|--|--|--|--|------|
| 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 |
|-----------|-------------|-------|
|-----------|-------------|-------|

There is no data to display.

| | | | | | | | | | | | | |
|--|--|--|--|--|--|--|--|--|--|--|--|--|
|  | | | | | | | | | | | | |
|--|--|--|--|--|--|--|--|--|--|--|--|--|

● Average

Sensorial Analysis - QC-4819 - 2022-01-17 13:10 (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 |
|-----------|----|----|----|----|----|----|----|----|----|----|----|----|
|-----------|----|----|----|----|----|----|----|----|----|----|----|----|

| | | | | | | | | | | | | |
|---------|--|--|--|--|--|--|--|--|--|--|--|------|
| 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 |
|-----------|-------------|-------|
|-----------|-------------|-------|

There is no data to display.



● Average

Physical Analysis / Green coffee evaluation - QC-4802 - 2022-01-14 15:24

| Parchment Coffee | Green Coffee |
|-------------------|--------------|
| Moisture of beans | 10.9 % Note |

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