

Lot [SG-1768] CL21092/Colombia: Finca El Corozal - Delfin Carvajal Córdoba - Natural



Sample type	Arrival
Weight	0 g
Initial Weight	0 g
Note	1500 m.a.s.l
Origin	Finca El Corozal, The Coffee Quest Colombia, The Coffee Quest Europe
Status	Accepted

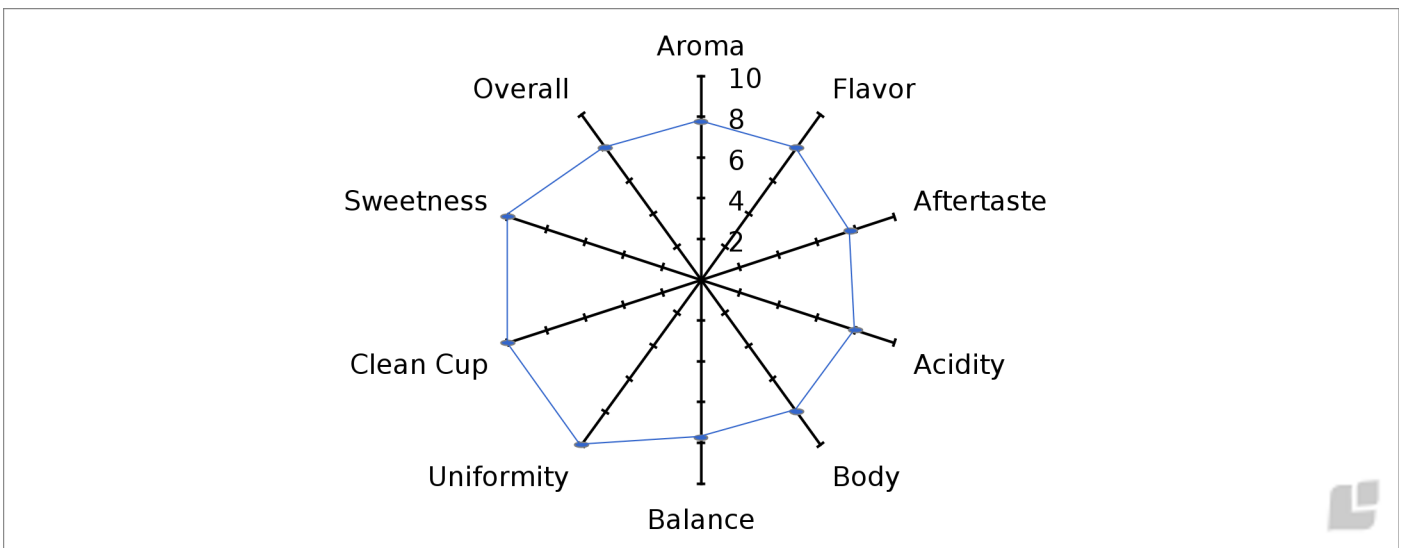
Sensorial Analysis - QC-4836 - 2022-01-21 10:15 (The Coffee Quest - Amsterdam)

Average	85.25	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	7.75	8.00	7.75	8.00	8.00	7.75	10.00	10.00	10.00		8.00	85.25
Average	7.75	8.00	7.75	8.00	8.00	7.75	10.00	10.00	10.00	0.00	8.00	85.25

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	(+) Cacao, Lime, Mango, Milk Chocolate, Juicy	The dry aroma is slightly muted. The taste is really juicy and has soft tropical notes



● TCQ Quality Control

Sensorial Analysis - QC-4830 - 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-4826 - 2022-01-19 10:20 (The Coffee Quest - Amsterdam)

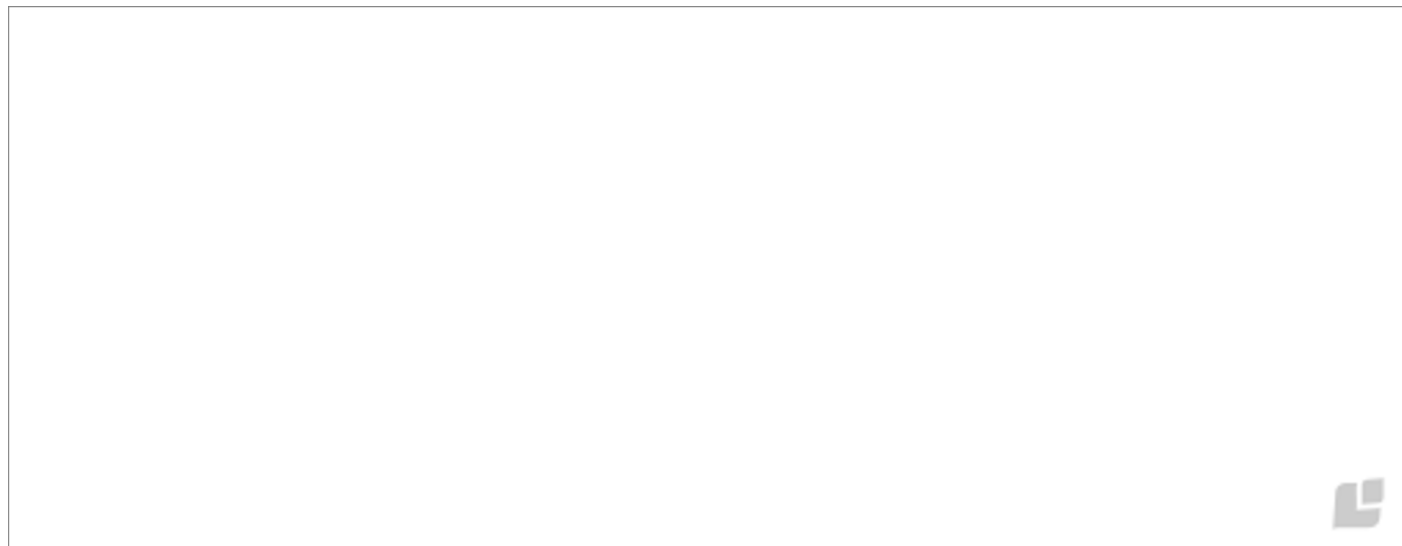
Average	0	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	0

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
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There is no data to display.



● Average

Sensorial Analysis - QC-4818 - 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
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There is no data to display.



● Average

Physical Analysis / Green coffee evaluation - QC-4807 - 2022-01-14 15:32

Parchment Coffee	Green Coffee
Moisture of beans	9.5 % Note

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