

Lot [SG-1769] CL21093/Colombia: Finca El Paraíso Gigante - Ernedis Rodriguez - Caturra - Washed - Micro lot



Sample type	Arrival
Weight	0 g
Initial Weight	0 g
Note	1840 masl
Origin	Finca El Paraíso, The Coffee Quest Colombia, The Coffee Quest Europe
Status	Accepted

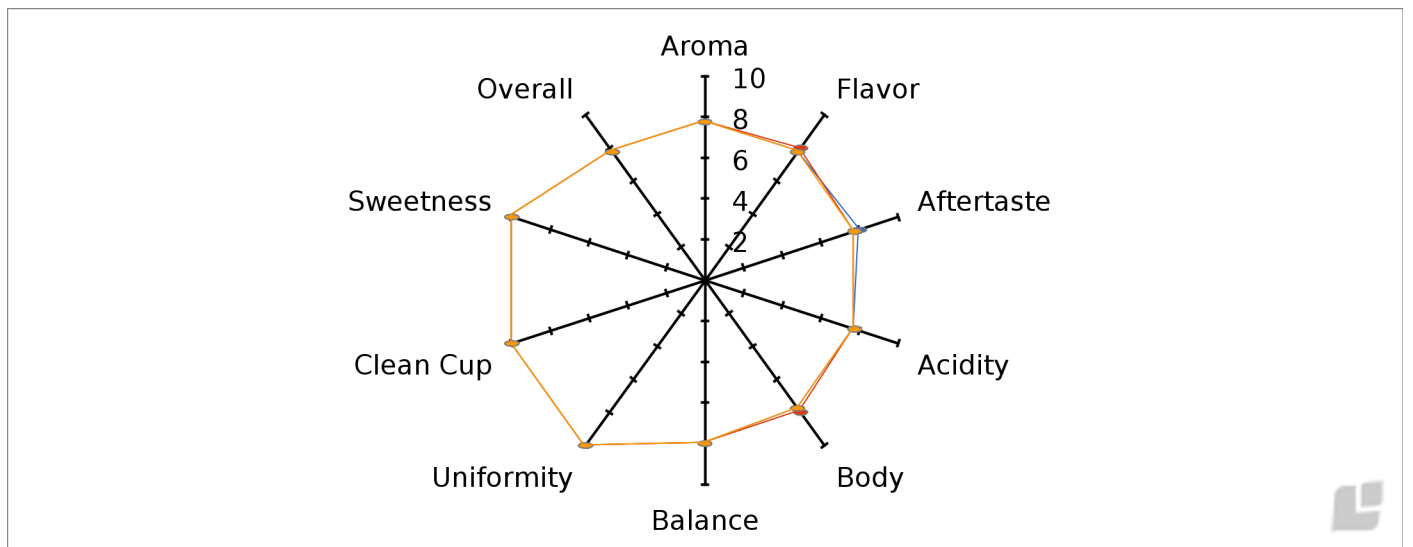
Sensorial Analysis - QC-4822 - 2022-01-19 10:20 (The Coffee Quest - Amsterdam)

Average	84.88	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	7.75	7.75	8.00	7.75	7.75	8.00	10.00	10.00	10.00	0.00	7.75	84.75
Friso Miguel Spoor	7.75	8.00	7.75	7.75	8.00	8.00	10.00	10.00	10.00	0.00	7.75	85.00
Average	7.75	7.75	7.75	7.75	7.75	8.00	10.00	10.00	10.00	0.00	7.75	84.88

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	(+) Marsepan, Milk Chocolate, Stone Fruit	Dry aroma slightly muted. Coffee is really delicate in body but still has chocolate and marsepan in it. Funny combination. Some yellow fruits in the after.
Friso Miguel Spoor	(+) Milk Chocolate, Soft, Apricot, Cream, Balance	



● Rutger Overstegen ● Friso Miguel Spoor ● Average

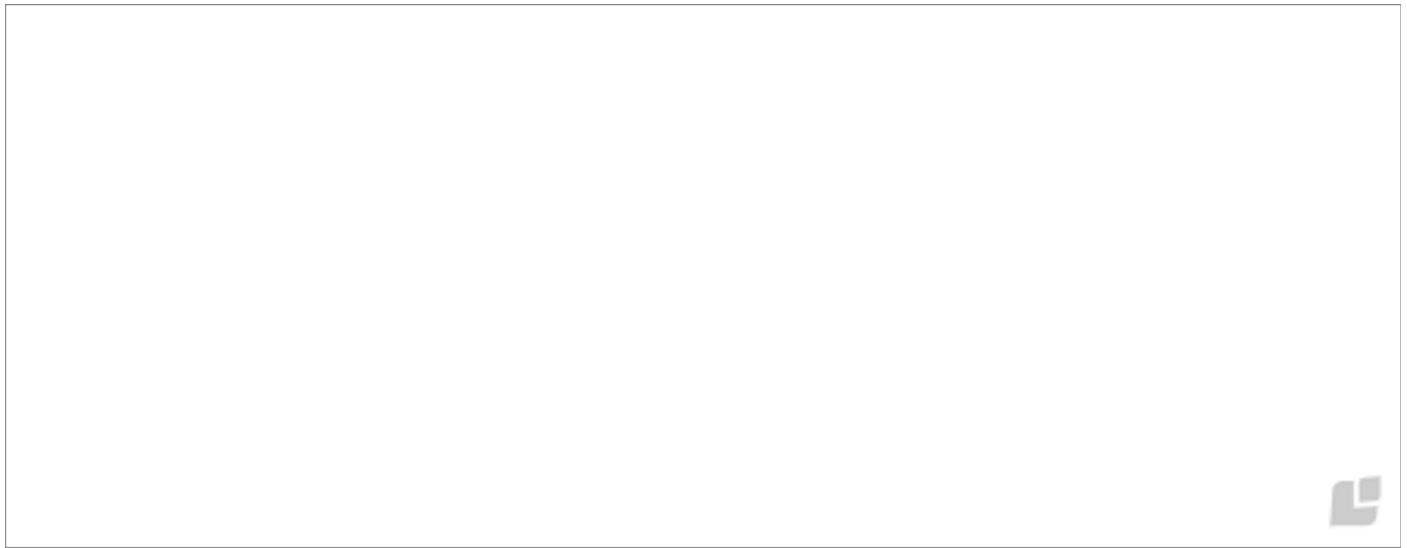
Sensorial Analysis - QC-4815 - 2022-01-17 13:10 (The Coffee Quest - Amsterdam)

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-4808 - 2022-01-14 15:33

Parchment Coffee	Green Coffee
Moisture of beans 10.9 %	Note

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