

# Lot [SG-0507] CL19080/Colombia: La Victoria - Group lot Washed - Type 1 - Washed - Decaf



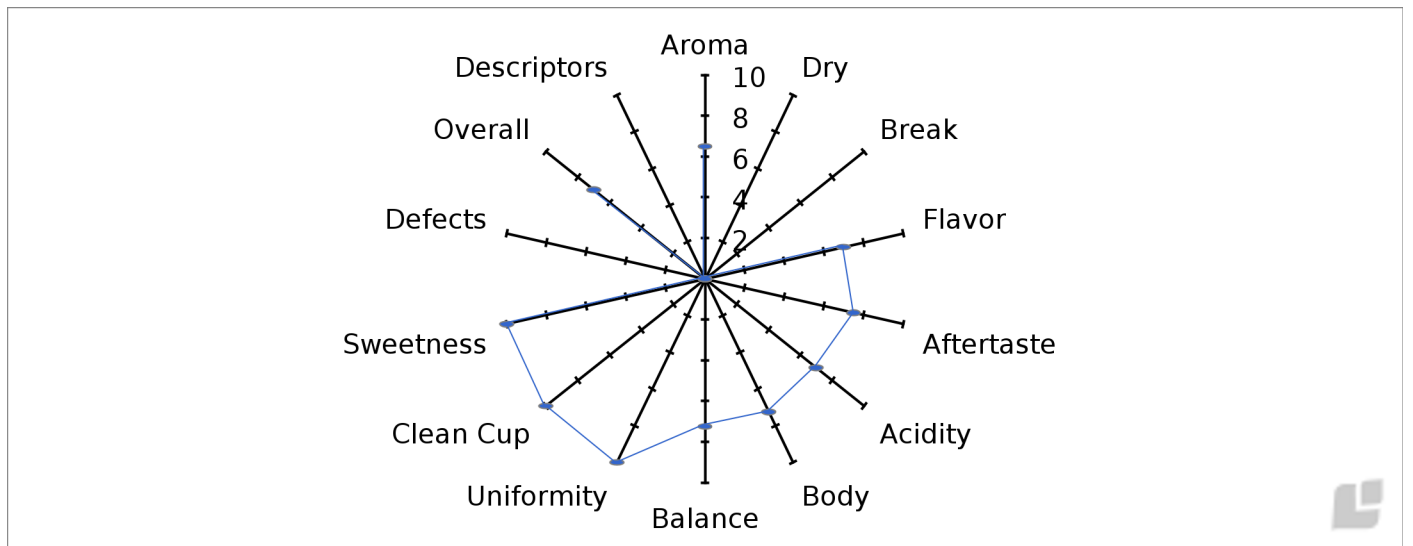
**Sample type** Arrival  
**Weight** 0 g  
**Sample Weight** 0 g  
**Origin** Santa Maria Station - Huila, The Coffee Quest Colombia, The Coffee Quest Europe  
**Status** Accepted

## Sensorial Analysis - QC-4900 - 2022-02-10 10:40 (The Coffee Quest - Amsterdam)

|   |      |   |      |      |      |      |      |       |       |       |      |      |      |       |
|---|------|---|------|------|------|------|------|-------|-------|-------|------|------|------|-------|
| Average                                       | 79.5 | 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    |      |      |      |      |       |       |       |      |      |      |       |
| Ar  | Dr   | Br  | Fl   | Af   | Ac   | Bo   | Ba   | Un    | Cl    | Sw    | De   | Ov   | De   | FS    |
| 6.50  | 0.00 | 0.00  | 7.00 | 7.50 | 7.00 | 7.25 | 7.25 | 10.00 | 10.00 | 10.00 | 0.00 | 7.00 | 0.00 | 79.50 |

Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

| Descriptors        | Notes                    |
|--------------------|--------------------------|
| (+) Butter, Fruity | Aroma - corn, bread, oil |

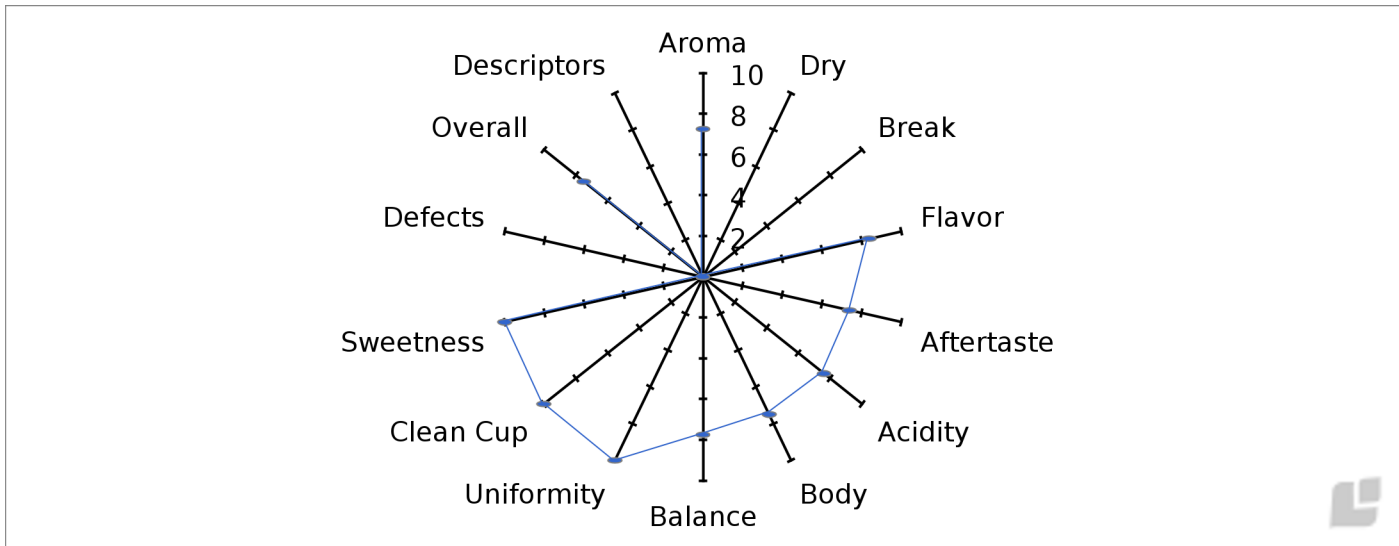


● Average

## Sensorial Analysis - QC-2385 - 2021-01-28 10:30 (The Coffee Quest - Amsterdam)

|   |       |   |       |      |      |      |      |       |       |       |      |      |      |       |
|---|-------|---|-------|------|------|------|------|-------|-------|-------|------|------|------|-------|
| Average                                       | 83.38 | Min (Value between average and lowest score)                        | -2.38 |      |      |      |      |       |       |       |      |      |      |       |
| Max (Value between average and highest score) | 2.37  | Number of results that are taken into account for the average value | 2     |      |      |      |      |       |       |       |      |      |      |       |
| Ar  | Dr    | Br  | Fl    | Af   | Ac   | Bo   | Ba   | Un    | Cl    | Sw    | De   | Ov   | De   | FS    |
| 7.25  | 0.00  | 0.00  | 8.38  | 7.38 | 7.62 | 7.50 | 7.75 | 10.00 | 10.00 | 10.00 | 0.00 | 7.50 | 0.00 | 83.38 |

Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score



● Average

### Sensorial Analysis - QC-1071 - 2020-08-17 12:25 (The Coffee Quest - Varginha)

|   |       |   |    |
|---|-------|---|----|
| Average                                       | 83.75 | 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  |

| Ar   | Dr   | Br   | Fl   | Af   | Ac   | Bo   | Ba   | Un    | Cl    | Sw    | De   | Ov   | De   | FS    |
|------|------|------|------|------|------|------|------|-------|-------|-------|------|------|------|-------|
| 7.75 | 0.00 | 0.00 | 7.75 | 7.50 | 7.75 | 7.50 | 7.75 | 10.00 | 10.00 | 10.00 | 0.00 | 7.75 | 0.00 | 83.75 |

Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ...

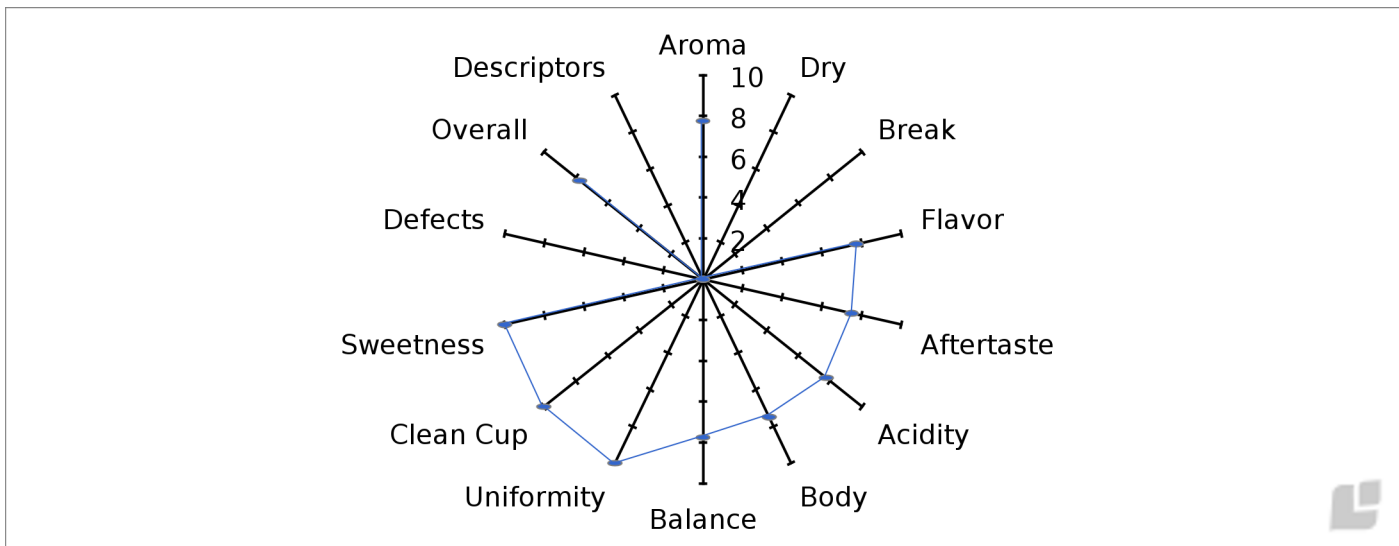
Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

#### Descriptors

(+) Milk Chocolate, Molasses, Smooth, Sweet

#### Notes

The flavours stay intact in this excellent Decaf. Losing only a point in this new cupping. Only BUT is a slight decrease in complexity and additional fading body/density. The acidity is still there and the coffee remains lingering.



● Average

### Physical Analysis - QC-1111 - 2020-08-24 16:38 (Amsterdam Lab)

|                   |       |                 |   |
|-------------------|-------|-----------------|---|
| Moisture of beans | 12.33 | Group 1 Defects | 0 |
| Group 2 Defects   | 0     |                 |   |

## Physical Analysis - QC-1061 - 2020-08-14 11:07 (The Coffee Quest - Varginha)

|                   |      |                 |   |
|-------------------|------|-----------------|---|
| Moisture of beans | 13.3 | Group 1 Defects | 0 |
| Group 2 Defects   | 0    |                 |   |