

Lot [SG-0199] CR20021/Costa Rica: Undecaf's 70% Miel Amarillo - Micro Lot Honey



Sample type	Offer
Tracking Number	CR20021
Weight	800 g
Sample Weight	1,000 g
Note	1600-1800 m.a.s.l
Status	Accepted
Grade	Micro Lot

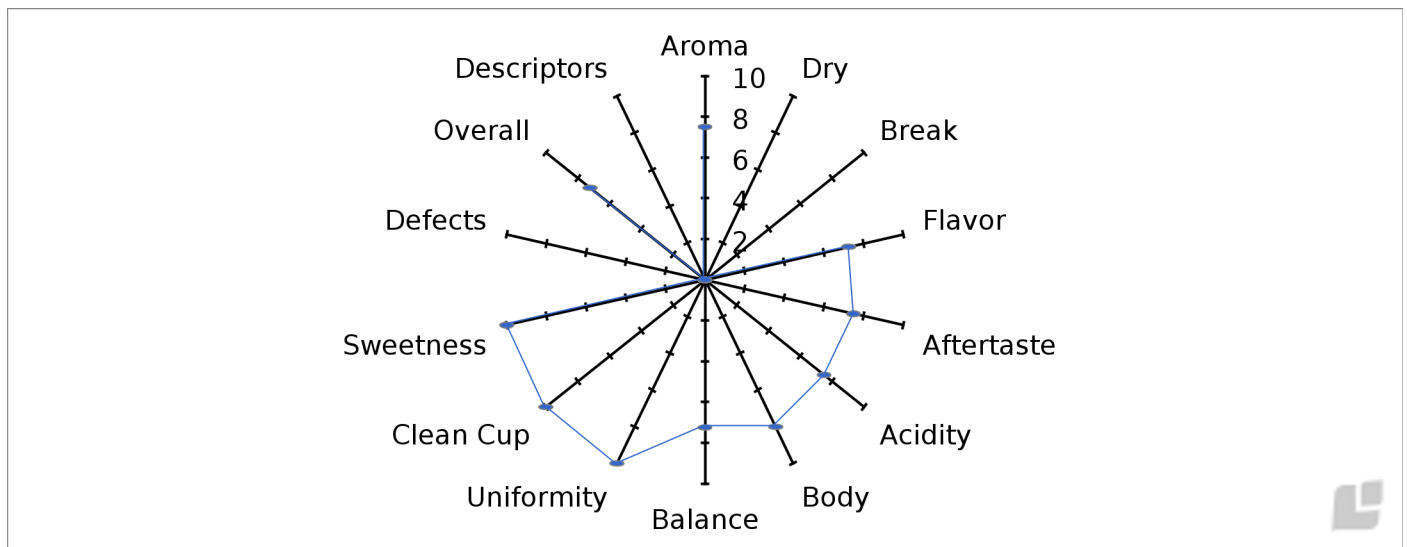
Sensorial Analysis - QC-4896 - 2022-02-10 10:40 (The Coffee Quest - Amsterdam)

Average	82.25	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											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
7.50	0.00	0.00	7.25	7.50	7.50	8.00	7.25	10.00	10.00	10.00	0.00	7.25	0.00	82.25

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

(+) Citric Acid, Dark Chocolate, Malic Acid, Smooth, Spicy, Stone Fruit



● Average

Sensorial Analysis - QC-3823 - 2021-09-09 10:50 (The Coffee Quest - Amsterdam)

Average	83	Min (Value between average and lowest score)	-0.25											
Max (Value between average and highest score)	0.25	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
7.38	0.00	0.00	7.50	7.88	7.62	7.50	7.50	10.00	10.00	10.00	0.00	7.62	0.00	83.00

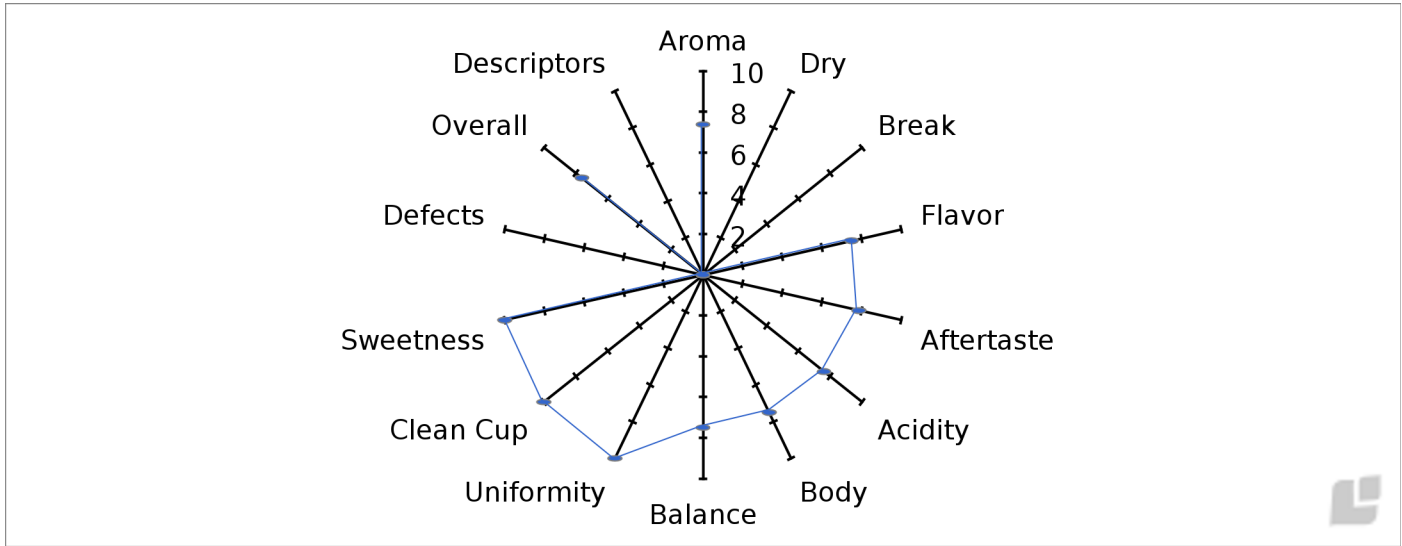
Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

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

Descriptors Notes

(+) Banana, Caramel, Vanilla
(-) Papery

Aromedry very empty cup. Empty start with but aftertaste is very vanilla like.
Aroma losing intensity. Empty flavor. Really sweet on the aftertaste.
Caramel and banana.



● Average

Sensorial Analysis - QC-3288 - 2021-06-10 12:00 (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

FS

0.00

, FS ... Final Score

Sensorial Analysis - QC-0958 - 2020-06-21 15:05 (Amsterdam Lab)

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

FS

0.00

, FS ... Final Score

Sensorial Analysis - QC-0521 - 2020-04-08 14:45 (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

FS

0.00

, FS ... Final Score

Sensorial Analysis - QC-0474 - 2020-04-02 14:45 (Amsterdam Lab)

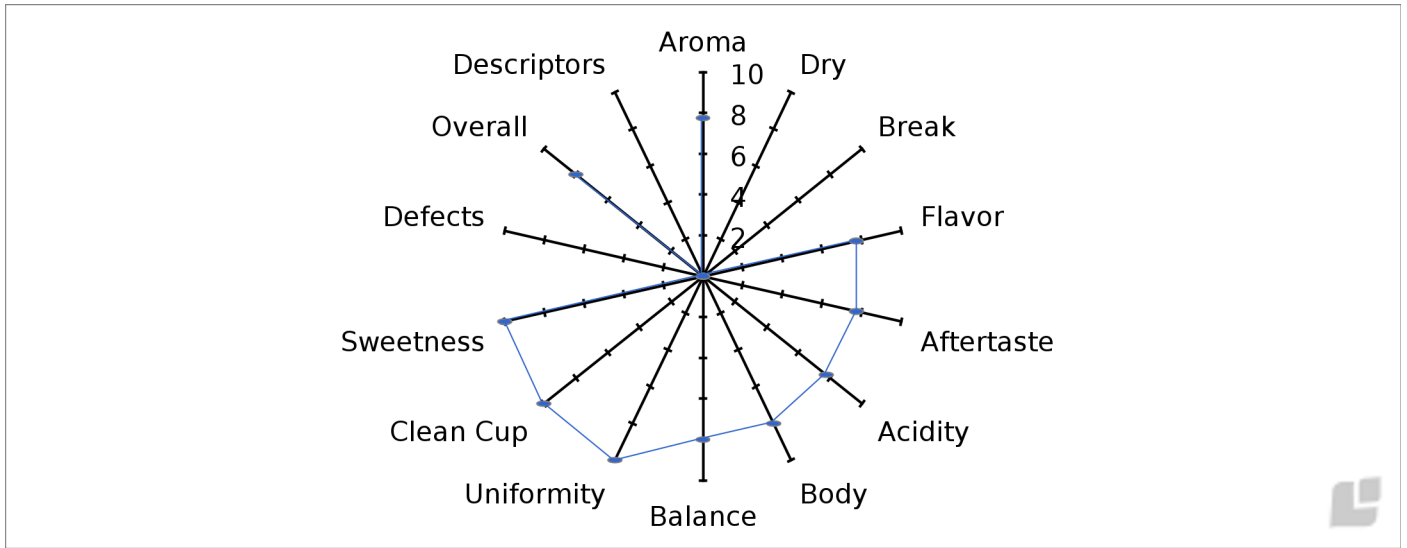
Average	85	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
7.75	0.00	0.00	7.75	7.75	7.75	8.00	8.00	10.00	10.00	10.00	0.00	8.00	0.00	85.00

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

(+) Green Apple, Malic Acid, Melon, Molasses, Nut, Short, Sweet

A sweet, light cup filled with green apples, some green melon and the sweetness and texture of molasses. A medium, not very pronounced acidity. Everthing is nicely in balance. Probably a very good all rounder.



● Average

Physical Analysis - QC-0444 - 2020-04-01 16:08

Moisture of beans	11.6	Group 1 Defects	0
Group 2 Defects	0		