

Lot [SG-1841] BR21180/Brazil: Sapucaí Valley - Ferreira Family - Natural



THE COFFEE QUEST

Sample type	Arrival
Tracking Number	Fine Cup 80-82
Weight	0 g
Sample Weight	0 g
Origin	Sapucaí Valley - Sul de Minas, The Coffee Quest Brazil, The Coffee Quest Europe
Status	Accepted

Sensorial Analysis - QC-5134 - 2022-03-28 11:00 (The Coffee Quest - Amsterdam)

Average	83.63	Min (Value between average and lowest score)	-0.88											
Max (Value between average and highest score)	0.87	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
7.62	0.00	0.00	7.62	7.62	7.88	7.62	7.62	10.00	10.00	10.00	0.00	7.62	0.00	83.63

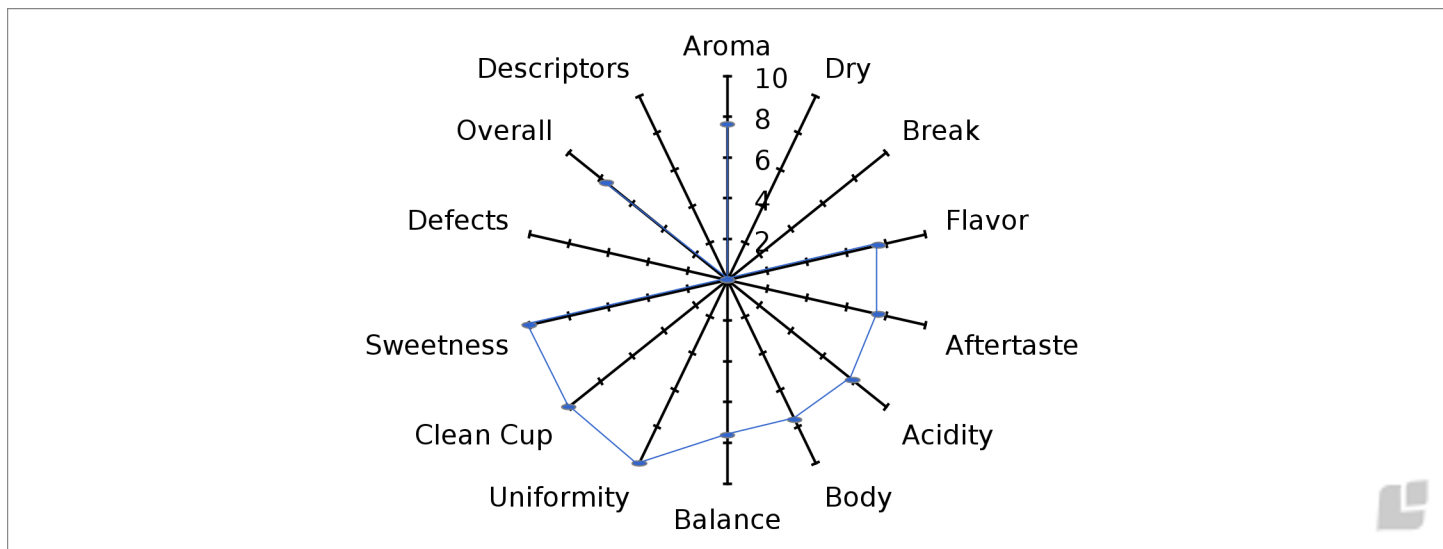
Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

Descriptors

Notes

(+) Almond, Biscuity, Brown Sugar, Cacao, Nutty, Overall Sweet, Tamarind

Some bitters remain, a bit juicy
Cacao, dry at



● Average

Sensorial Analysis - QC-5120 - 2022-03-25 13:55 (The Coffee Quest - Amsterdam)

Average	83.08	Min (Value between average and lowest score)	-0.33											
Max (Value between average and highest score)	0.42	Number of results that are taken into account for the average value	3											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
7.58	0.00	0.00	7.50	7.58	7.67	7.67	7.50	10.00	10.00	10.00	0.00	7.58	0.00	83.08

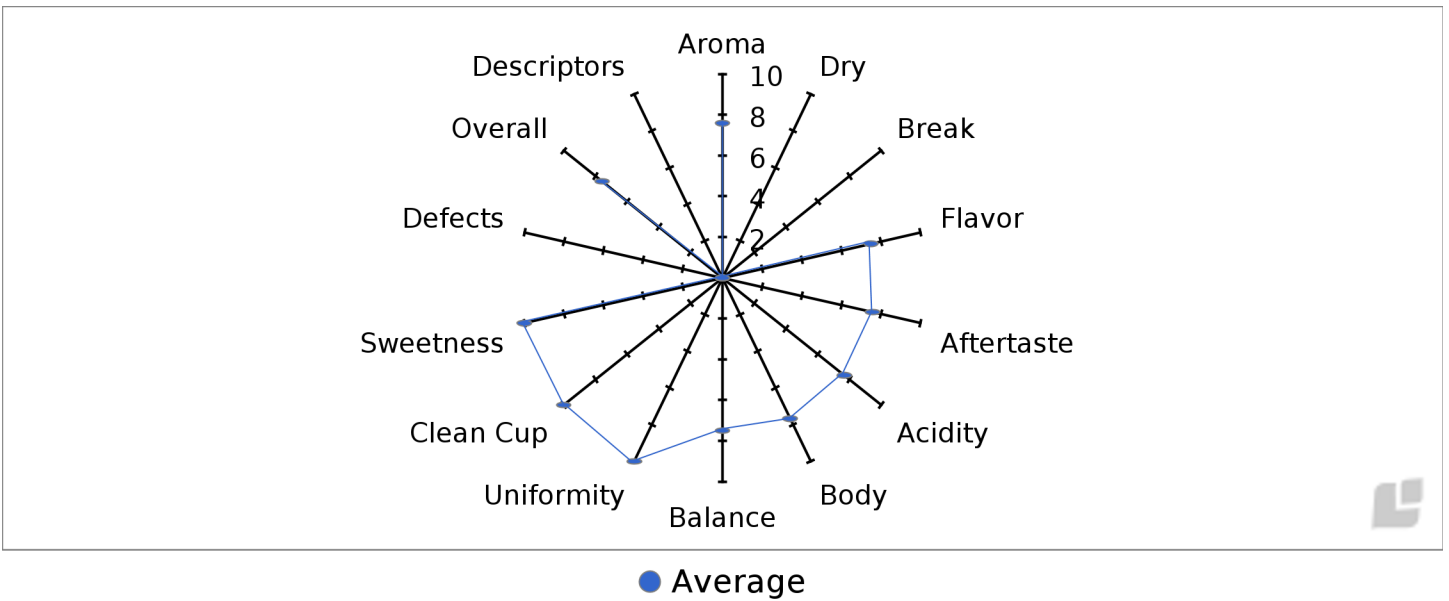
Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

Descriptors

Notes

(+) Chocolate, Citric Acid, Cookies, Green, Milka, Milk Chocolate, Nutty, Peach, Soft
 (-) Ashy

Chocolate, slightly dry/smokey aroma. Citrus
 A basic cup with nutty notes. When it cools down it gets a bit more interesting



Physical Analysis - QC-5111 - 2022-03-24 10:16

Moisture of beans	9.3	Group 1 Defects	0
Group 2 Defects	0		