

# Lot [SG-1842] BR21204 - Sul de Minas - Fazenda do Salto



THE COFFEE QUEST

<b>Sample type</b>	Arrival
<b>Tracking Number</b>	21221200078
<b>Weight</b>	0 g
<b>Sample Weight</b>	0 g
<b>Expected Weight</b>	56 x 60 kg Bags
<b>Origin</b>	Sul de Minas - Fazenda do Salto - Otávio
<b>Status</b>	Accepted
<b>Grade</b>	15up

## Sensorial Analysis - QC-5147 - 2022-03-29 10:00 (The Coffee Quest - Amsterdam)

Average	82.25														Min (Value between average and lowest score)	-1
Max (Value between average and highest score)	1														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	7.62	7.38	7.38	7.50	7.50	10.00	10.00	10.00	0.00	7.50	0.00	82.25		

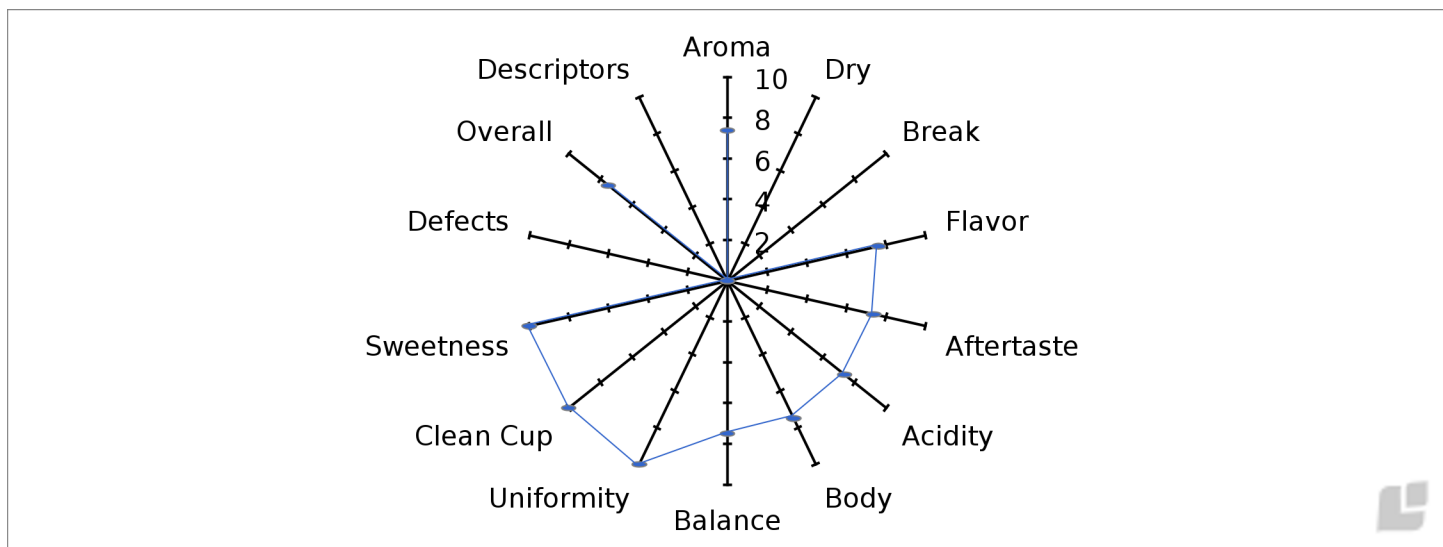
Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

### Descriptors

### Notes

(+) Dried Fruit, Hazelnut, Milk Chocolate, Nutty

nutty grassy, eak body.  
nice nutty profile for a low grader espressoblender



● Average

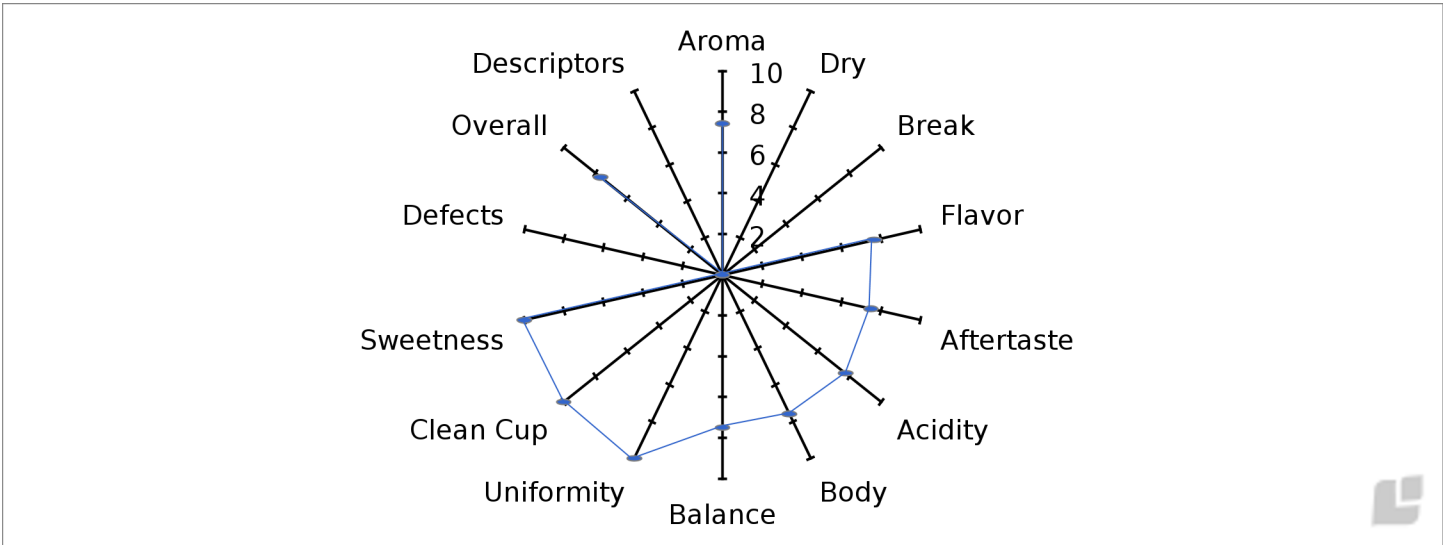
## Sensorial Analysis - QC-5135 - 2022-03-28 11:00 (The Coffee Quest - Amsterdam)

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		
7.42	0.00	0.00	7.67	7.50	7.75	7.58	7.50	10.00	10.00	10.00	0.00	7.67	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

(+) Brown Spice, Citrus, Malt, Milk Chocolate, Palm sugar, Roasted Hazelnut, Sweet, Tropical Fruit

Tropical, orange-like taste, fermented



● Average

**Sensorial Analysis - QC-5121 - 2022-03-25 13:55 (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

**Physical Analysis - QC-5112 - 2022-03-24 10:19**

Moisture of beans	10.2	Group 1 Defects	0
Group 2 Defects	0		