

# Lot [SG-1847] BR21278 - Cerrado Mineiro - Fazenda Chapadão



THE COFFEE QUEST

<b>Sample type</b>	Arrival
<b>Weight</b>	0 g
<b>Sample Weight</b>	0 g
<b>Expected Weight</b>	15 x 30 kg Bags
<b>Origin</b>	Cerrado Mineiro - Fazenda Chapadão
<b>Status</b>	Accepted
<b>Grade</b>	2021

## Sensorial Analysis - QC-5140 - 2022-03-28 11:00 (The Coffee Quest - Amsterdam)

Average	83.06										Min (Value between average and lowest score)					-0.56
Max (Value between average and highest score)	0.44										Number of results that are taken into account for the average value					4
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS		
7.62	0.00	0.00	7.50	7.50	7.56	7.75	7.56	10.00	10.00	10.00	0.00	7.56	0.00	83.06		

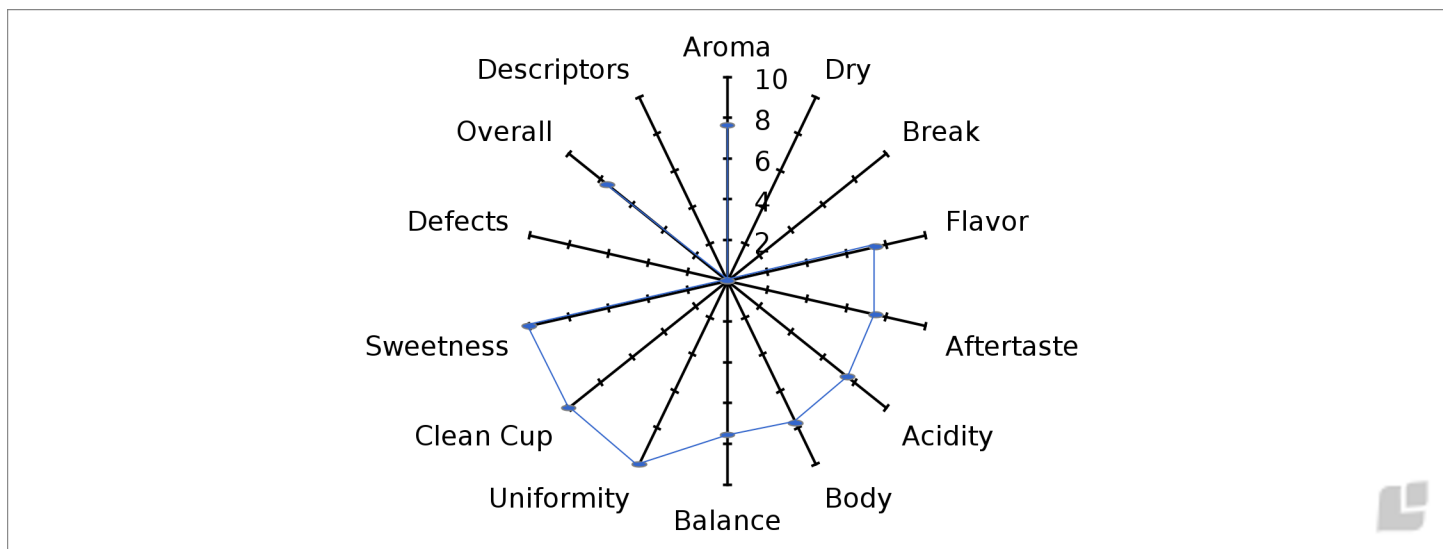
Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

**Descriptors**

**Notes**

(+) Chocolate, Citrus Fruit, Green Apple, Milk Chocolate, Nutty, Peach, Raisin, Smooth, Sweet

Cacao, natural wine, skin of apple  
Higher roast degree quickly improves body and balance and sweetness, but in cooldown still a greenish nutty flavour.



● Average

## Sensorial Analysis - QC-5126 - 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-5117 - 2022-03-24 10:43

Moisture of beans	10.5	Group 1 Defects	0
Group 2 Defects	0		