

Lot [SG-1848] BR21289 - Cerrado Gold



THE COFFEE QUEST

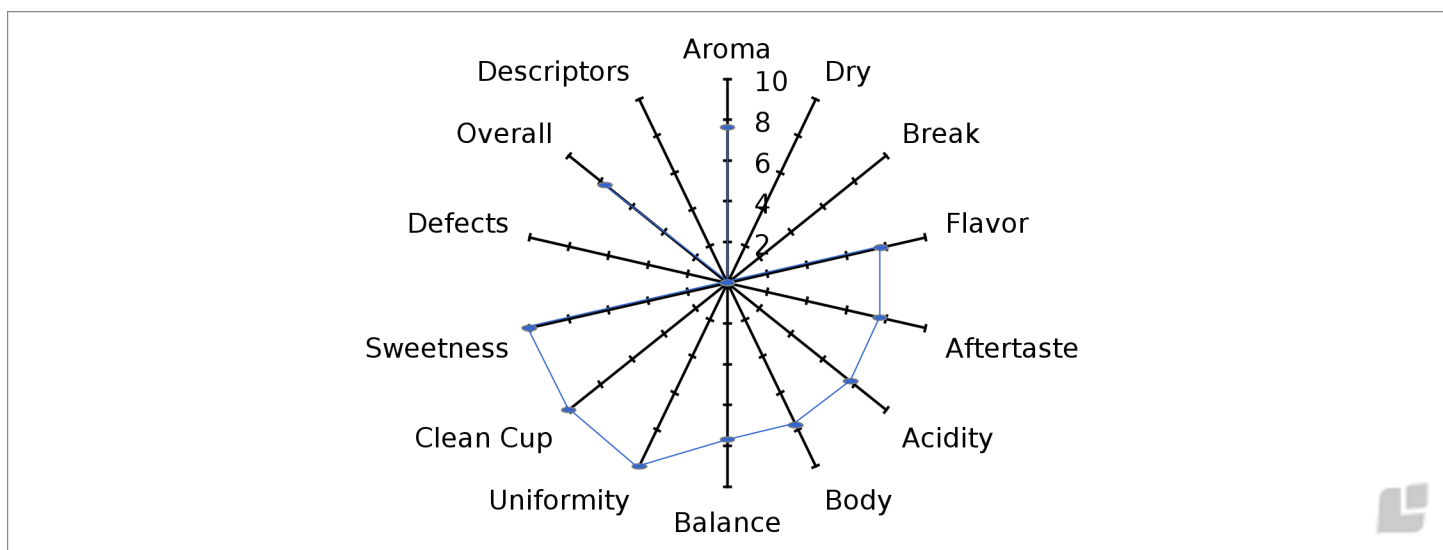
Sample type	Arrival
Weight	0 g
Sample Weight	0 g
Expected Weight	134 x 60 kg Bags
Status	Accepted

Sensorial Analysis - QC-5141 - 2022-03-28 11:00 (The Coffee Quest - Amsterdam)

Average	83.94	Min (Value between average and lowest score)	-0.44											
Max (Value between average and highest score)	0.81	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	7.75	7.69	7.75	7.75	7.69	10.00	10.00	10.00	0.00	7.69	0.00	83.94

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
(+) Balance, Body/Fullness, Brown Spice, Chocolate, Citrus, Dark Chocolate, Overall Sweet, Red Apple, Stone Fruit	In the cool down the citrusy notes come through better Not super sweet but well balanced Apricot, cacao



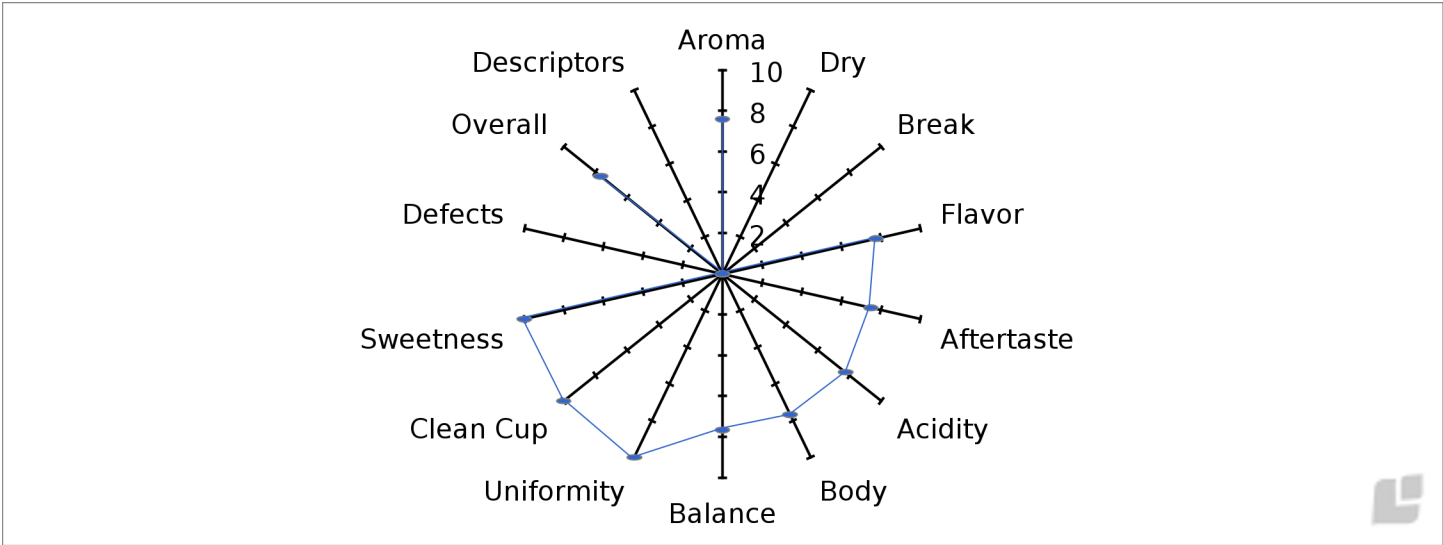
● Average

Sensorial Analysis - QC-5127 - 2022-03-25 13:55 (The Coffee Quest - Amsterdam)

Average	83.58	Min (Value between average and lowest score)	-0.08											
Max (Value between average and highest score)	0.17	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	7.75	7.50	7.75	7.67	7.67	10.00	10.00	10.00	0.00	7.67	0.00	83.58

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
(+) Brown Spice, Cinnamon, Citrus, Dark Chocolate, Juicy, Milk Chocolate, Nutty, Overall Sweet, Peach (-) Sour Aromatics	In the dry aroma a lot of brown spices but in the mouth it feels quite juicy and has some fruit in it. Chocolate aroma. Citrusy, brown spice, a bit salty. Better when cool



Physical Analysis - QC-5118 - 2022-03-24 11:03

Moisture of beans	10.4	Group 1 Defects	0
Group 2 Defects	0		