

Lot [SG-1815] CL22002/Colombia: La Sierrita - Group lot - Washed



Sample type	Arrival
Weight	0 g
Initial Weight	0 g
Note	Altitude: 1750 - 2200 m.a.s.l. Processing: Washed
Origin	La Sierrita, The Coffee Quest Colombia, The Coffee Quest Europe
Status	Not rated

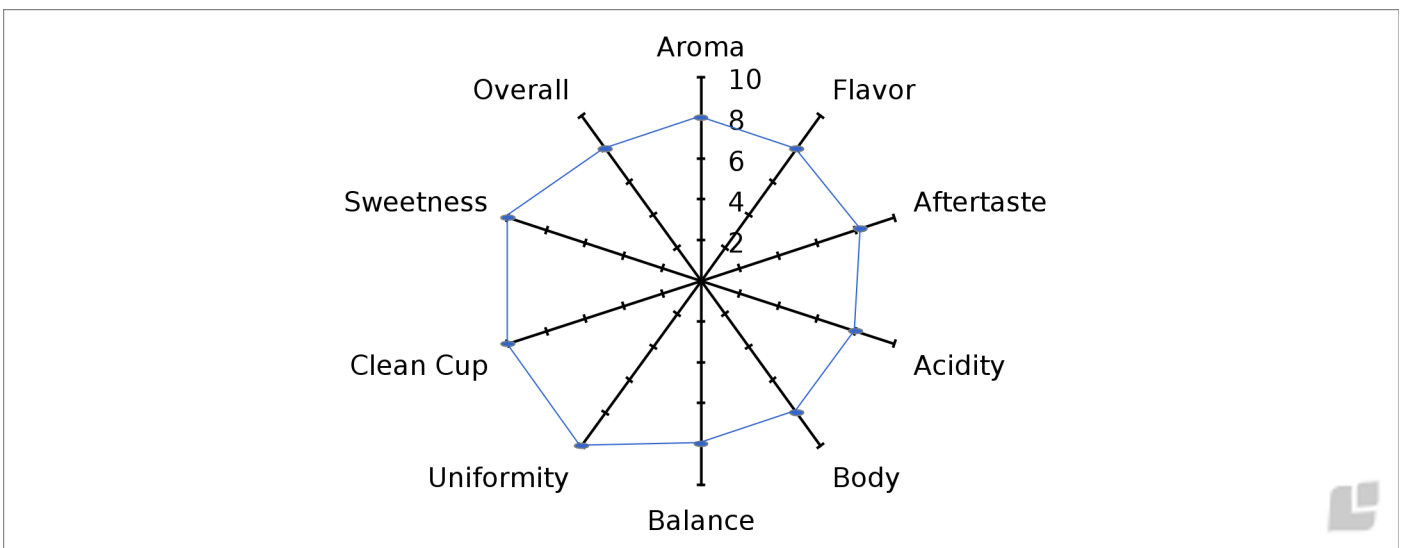
Sensorial Analysis - QC-5047 - 2022-03-07 11:40 (The Coffee Quest - Amsterdam)

Average	86.25	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

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
TCQ Quality Control	8.00	8.00	8.25	8.00	8.00	8.00	10.00	10.00	10.00		8.00	86.25

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

Evaluator	Descriptors	Notes
TCQ Quality Control	(+) Hibiscus, Red Currant, Spicy, Black Tea, Golden Raisin	fresh, lime, brownsugar, medium high sparkly acidity, citric. Light and clean cup



● TCQ Quality Control

Sensorial Analysis - QC-5040 - 2022-03-07 11:40 (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

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Average												0.00

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

Evaluator	Descriptors	Notes
There is no data to display.		



● Average

Physical Analysis / Green coffee evaluation - QC-5031 - 2022-03-04 11:50

Parchment Coffee	Green Coffee
Moisture of beans	10.4 % Note

Screen Size	Weight	Percent
20		
19		
18		
17		
16		
15		
14		
13		
12		
0		