

Lot [SG-1820] CL22005/Colombia: Finca El Vergel - Robinson Rozo - Geisha - Natural - 35kg GP



| | |
|-----------------------|---|
| Sample type | Arrival |
| Weight | 0 g |
| Initial Weight | 0 g |
| Note | Variety: Geisha Altitude: 1920 m.a.s.l. Processing: Natural |
| Origin | Finca El Vergel, The Coffee Quest Colombia, The Coffee Quest Europe |
| Status | Not rated |

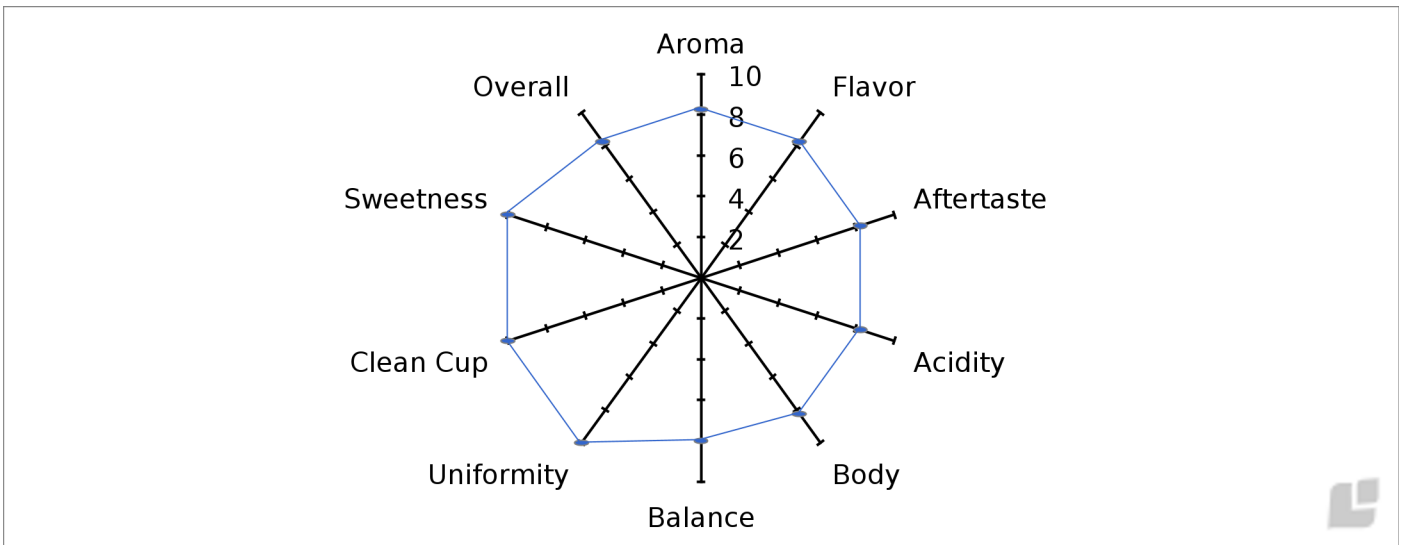
Sensorial Analysis - QC-5049 - 2022-03-07 11:40 (The Coffee Quest - Amsterdam)

| | | | |
|---|------|---|----|
| Average | 87.5 | 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 | 8.25 | 8.25 | 8.25 | 8.25 | 8.25 | 8.00 | 10.00 | 10.00 | 10.00 | | 8.25 | 87.50 |

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 | (+) Tropical Fruit, Fresh, Golden Raisin, Red Apple, Forest berries | oaky, rummy, pine, berries/dark berries. Fermentation flavours. |



● TCQ Quality Control

Sensorial Analysis - QC-5044 - 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-5037 - 2022-03-04 11:57

| Parchment Coffee | Green Coffee |
|-------------------|--------------|
| Moisture of beans | 11.5 % Note |

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