

Lot [SG-1913] CL22011/Colombia: La Sierrita - Group lot - Type 1 - Washed



Sample type Arrival
Weight 0 g
Initial Weight 0 g
Note Altitude: 1900-2250 m.a.s.l.
Origin La Sierrita
Status Accepted

Sensorial Analysis - QC-5302 - 2022-04-14 10:30 (The Coffee Quest - Amsterdam)

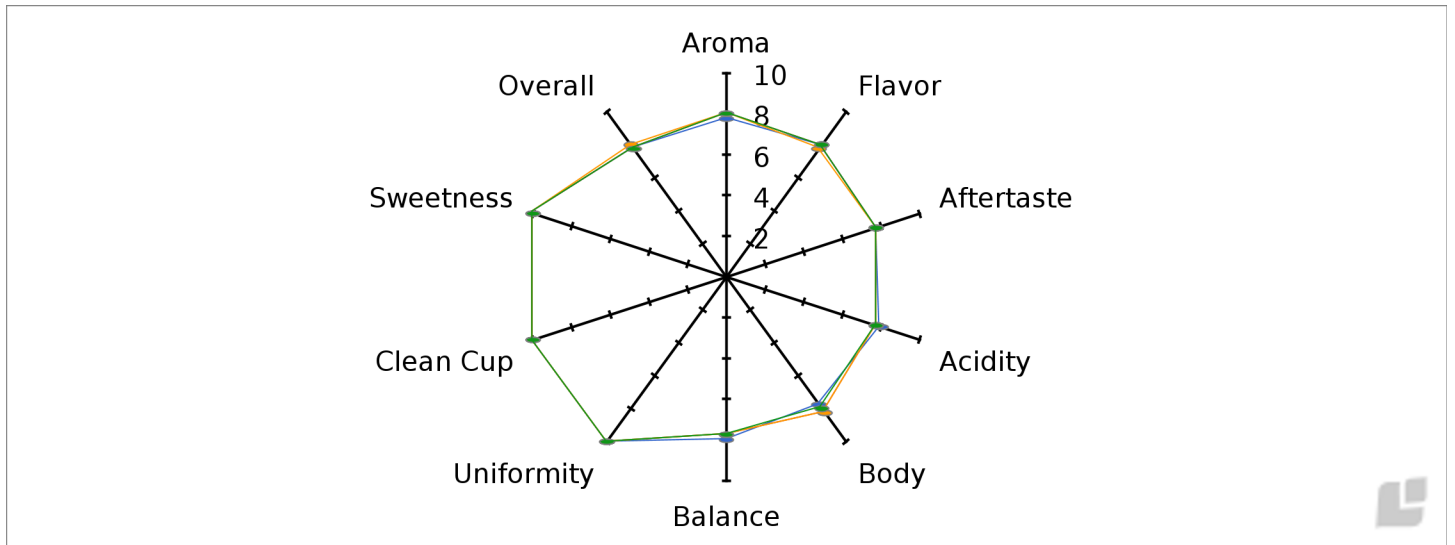
Average	85.17	Min (Value between average and lowest score)	-0.17
Max (Value between average and highest score)	0.08	Number of results that are taken into account for the average value	3

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.75	8.00	7.75	8.00	7.75	8.00	10.00	10.00	10.00	0.00	7.75	85.00
Ivar Rademaker	8.00	8.00	7.75	7.75	8.25	7.75	10.00	10.00	10.00	0.00	7.75	85.25
Renata	8.00	7.75	7.75	7.75	8.25	7.75	10.00	10.00	10.00	0.00	8.00	85.25
Average	8.00	8.00	7.75	7.75	8.00	7.75	10.00	10.00	10.00	0.00	7.75	85.17

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
Friso Miguel Spoor	(+) Orange, Sweet, Spicy, Milk Chocolate	
Ivar Rademaker	(+) Dark Chocolate, Cherry, Body/Fullness, Cream	
Renata	(+) Mango, Cinnamon, Orange peel, Orange Blossom, Mandarin Orange, Cacao Nibs	



● Friso Miguel Spoor ● Ivar Rademaker ● Renata ● Average

Physical Analysis / Green coffee evaluation - QC-5291 - 2022-04-12 10:27

Parchment Coffee	Green Coffee
Moisture of beans	10.3 % Note

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