

# Lot [SG-1926] CL22015/Colombia: Las Perlias Huila - Micro lot



THE COFFEE QUEST

Sample type	Arrival
Weight	0 g
Initial Weight	0 g
Origin	Las Perlitas Huila
Status	Accepted

## Sensorial Analysis - QC-5305 - 2022-04-14 10:30 (The Coffee Quest - Amsterdam)

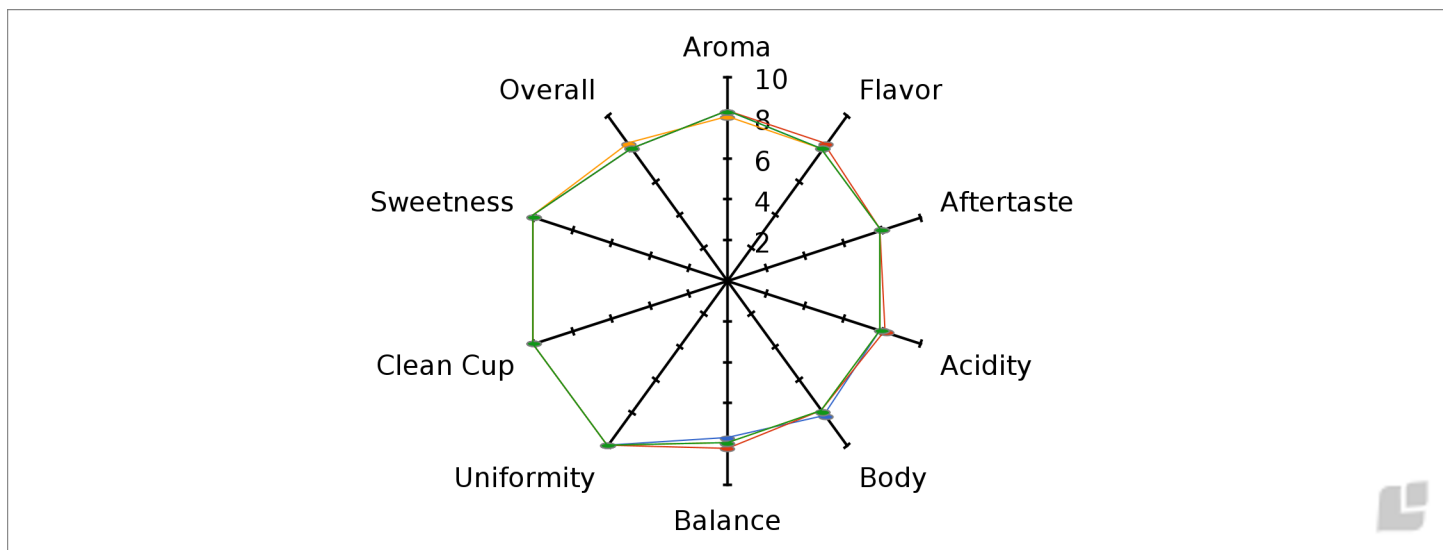
Average	86.5	Min (Value between average and lowest score)	-0.25
Max (Value between average and highest score)	0.5	Number of results that are taken into account for the average value	3

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Ivar Rademaker	8.25	8.00	8.00	8.00	8.25	7.75	10.00	10.00	10.00	0.00	8.00	86.25
Friso Miguel Spoor	8.25	8.25	8.00	8.25	8.00	8.25	10.00	10.00	10.00	0.00	8.00	87.00
Renata	8.00	8.00	8.00	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.25	86.25
Average	8.25	8.00	8.00	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.50

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
Ivar Rademaker	(+) Tropical Fruit, Lychee, Honey, White Grape, Muscat	Nice fruity cup
Friso Miguel Spoor	(+) Tropical Fruit, Milk Chocolate, Passion Fruit, Warming, Friendly	
Renata	(+) Sweet, Milk Chocolate, Stone Fruit, Stone Fruit, Red Currant, Cardamon, Wild berries	New flavours such as forest berries appear when cold



● Ivar Rademaker ● Friso Miguel Spoor ● Renata ● Average

## Physical Analysis / Green coffee evaluation - QC-5295 - 2022-04-12 10:32

Parchment Coffee		Green Coffee	
Moisture of beans	10.9 %	Note	

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