

Lot [SG-1924] CL22021/Colombia: Finca La Esperanza - Carlos Ramon Diaz Majin - Huila Mágico 3rd place



Sample type Arrival
Weight 0 g
Initial Weight 0 g
Note Altitude: 1700 m.a.s.l
Origin Finca La Esperanza
Status Accepted

Sensorial Analysis - QC-5315 - 2022-04-14 10:30 (The Coffee Quest - Amsterdam)

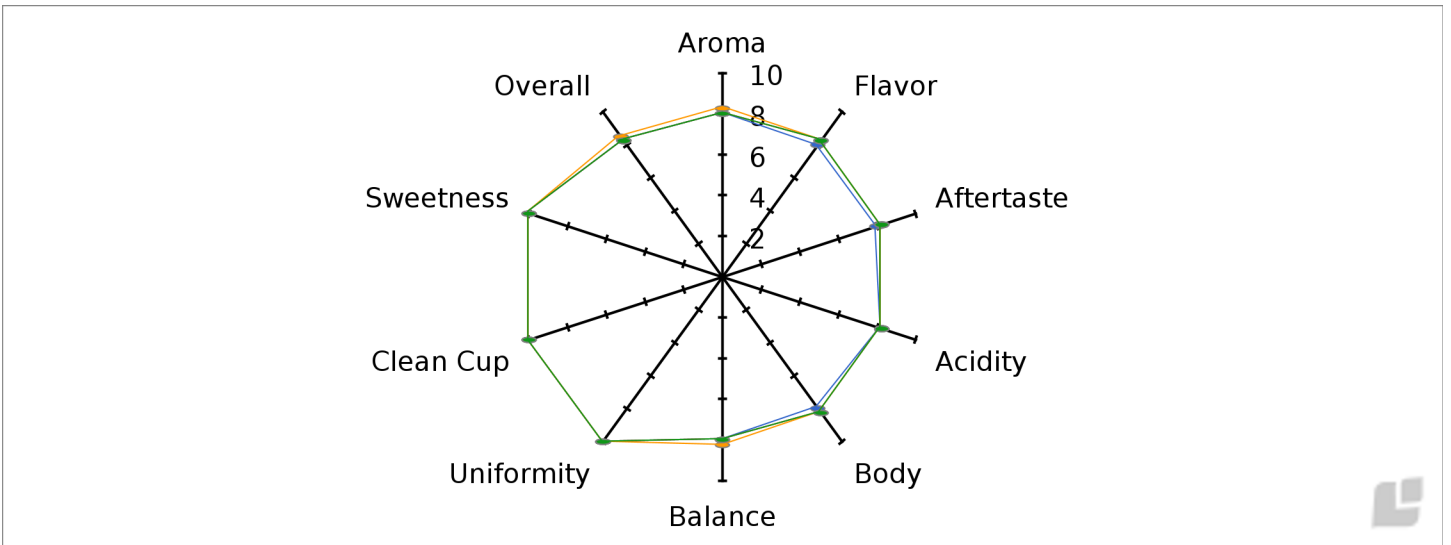
Average	87.25	Min (Value between average and lowest score)	-0.75
Max (Value between average and highest score)	0.75	Number of results that are taken into account for the average value	3

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Renata	8.00	8.00	8.00	8.25	8.00	8.00	10.00	10.00	10.00	0.00	8.25	86.50
Friso Miguel Spoor	8.00	8.25	8.25	8.25	8.25	8.00	10.00	10.00	10.00	0.00	8.25	87.25
Ivar Rademaker	8.25	8.25	8.25	8.25	8.25	8.25	10.00	10.00	10.00	0.00	8.50	88.00
Average	8.00	8.25	8.25	8.25	8.25	8.00	10.00	10.00	10.00	0.00	8.25	87.25

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
Renata	(+) Marzipan, Apricot, Almond, Strawberry, Blood orange, Juniper	Marzipan, apricot
Friso Miguel Spoor	(+) Lemon Zest, Vanilla, Dried Fruit, Strawberry, Ripe	
Ivar Rademaker	(+) Tropical Fruit, Orange, Strawberry, Beer	



● Renata ● Friso Miguel Spoor ● Ivar Rademaker ● Average

Physical Analysis / Green coffee evaluation - QC-5287 - 2022-04-12 10:21

Parchment Coffee	Green Coffee
Moisture of beans	10.9 % Note

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