

# Lot [SG-1923] CL22022/Colombia: Finca Los Jazmines - Jose Lizardo Alba - Huila Mágico 4th place



<b>Sample type</b>	Arrival
<b>Weight</b>	0 g
<b>Initial Weight</b>	0 g
<b>Note</b>	Altitude: 1560 m.a.s.l
<b>Origin</b>	Finca Los Jazmines
<b>Status</b>	Accepted

## Sensorial Analysis - QC-5316 - 2022-04-14 10:30 (The Coffee Quest - Amsterdam)

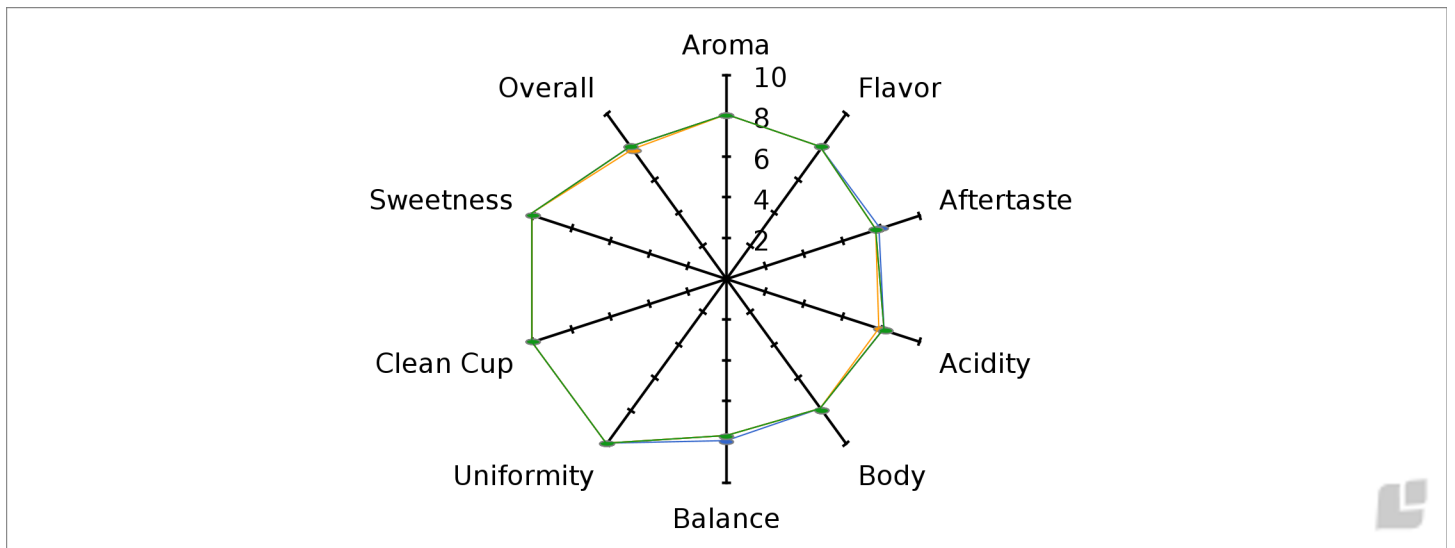
Average	85.75	Min (Value between average and lowest score)	-0.5
Max (Value between average and highest score)	0.5	Number of results that are taken into account for the average value	3

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Renata	8.00	8.00	8.00	8.25	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.25
Friso Miguel Spoor	8.00	8.00	7.75	8.25	8.00	7.75	10.00	10.00	10.00	0.00	8.00	85.75
Ivar Rademaker	8.00	8.00	7.75	8.00	8.00	7.75	10.00	10.00	10.00	0.00	7.75	85.25
Average	8.00	8.00	7.75	8.25	8.00	7.75	10.00	10.00	10.00	0.00	8.00	85.75

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	(+) Cherry, Chocolate, Cranberry, Red Apple, Mango, Spicy	
Friso Miguel Spoor	(+) Sweet, Citrus, Vanilla	Cup has a good potential
Ivar Rademaker	(+) Lemon, Apple, Tangerine	



● Renata ● Friso Miguel Spoor ● Ivar Rademaker ● Average

## Physical Analysis / Green coffee evaluation - QC-5290 - 2022-04-12 10:26

Parchment Coffee	Green Coffee
Moisture of beans	10.5 %
	Note

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