

Lot [SG-1922] CL22023/Colombia: Finca El Chaferote - Erick Fernando Bravo - Huila Mágico 5th place



THE COFFEE QUEST

Sample type	Arrival
Weight	0 g
Initial Weight	0 g
Note	Altitude: 1600 m.a.s.l
Origin	Finca El Chaferote
Status	Accepted

Sensorial Analysis - QC-5313 - 2022-04-14 10:30 (The Coffee Quest - Amsterdam)

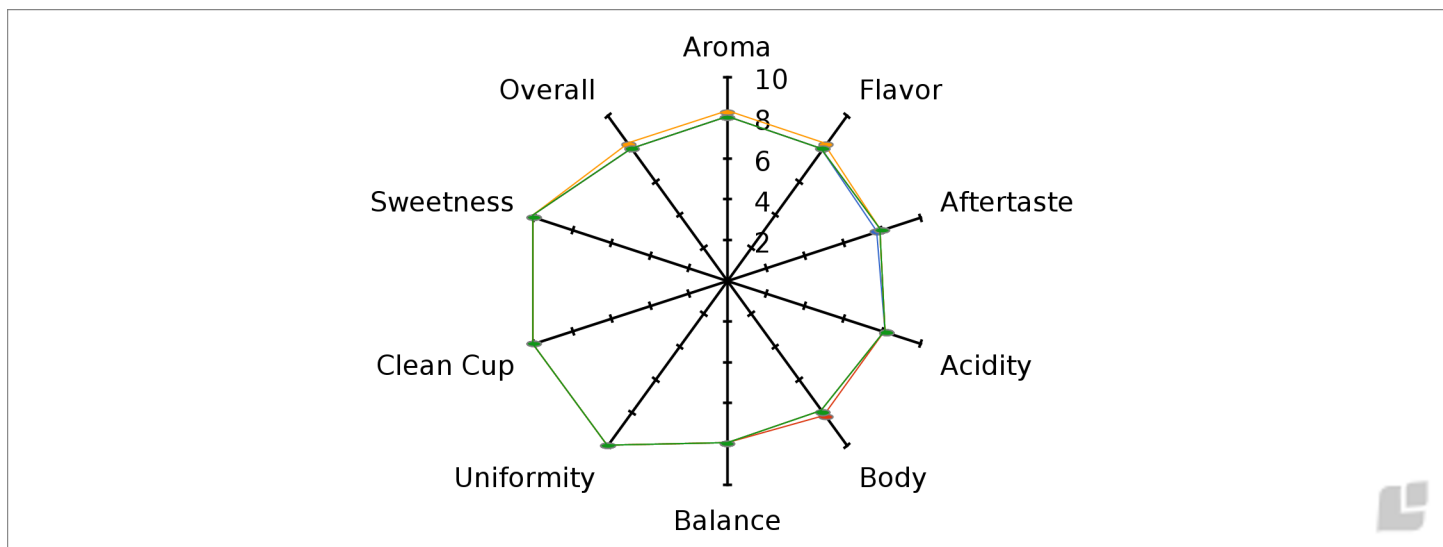
Average	86.5	Min (Value between average and lowest score)	-0.5
Max (Value between average and highest score)	0.5	Number of results that are taken into account for the average value	3

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	8.00	8.00	7.75	8.25	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.00
Renata	8.00	8.00	8.00	8.25	8.25	8.00	10.00	10.00	10.00	0.00	8.00	86.50
Ivar Rademaker	8.25	8.25	8.00	8.25	8.00	8.00	10.00	10.00	10.00	0.00	8.25	87.00
Average	8.00	8.00	8.00	8.25	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
Friso Miguel Spoor	(+) Overall Sweet, Palm sugar, Juicy, Peach, Lime peel	
Renata	(+) Cantaloupe, Spicy, Blood orange, Orange peel, Mint, Strawberry, Blood orange	Cantaloupe, spices , blood orange
Ivar Rademaker	(+) Anise, Lemon, Orange peel	



● Friso Miguel Spoor ● Renata ● Ivar Rademaker ● Average

Physical Analysis / Green coffee evaluation - QC-5286 - 2022-04-12 10:20

Parchment Coffee		Green Coffee
Moisture of beans	10.2 %	Note

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