

Lot [SG-1921] CL22024/Colombia: Finca El Caucho - Roberto Achicue Ome - Huila Mágico 6th place



Sample type	Arrival
Weight	0 g
Initial Weight	0 g
Note	Altitude: 1650 m.a.s.l
Origin	Finca El Caucho
Status	Accepted

Sensorial Analysis - QC-5310 - 2022-04-14 10:30 (The Coffee Quest - Amsterdam)

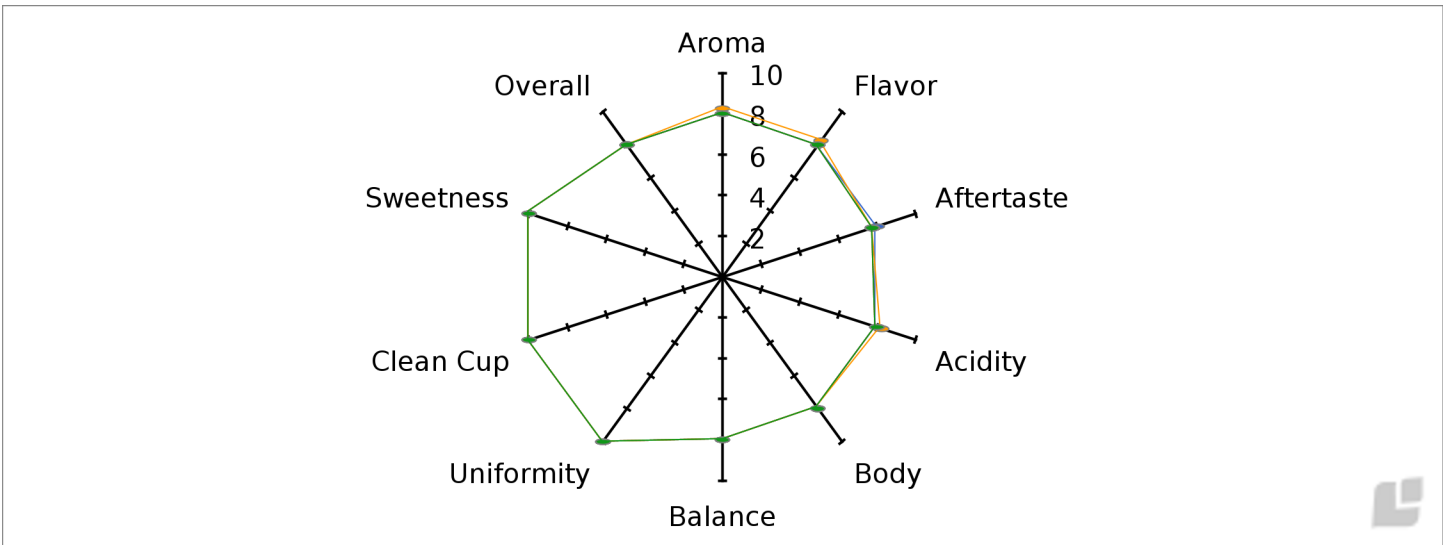
Average	86.08	Min (Value between average and lowest score)	-0.33
Max (Value between average and highest score)	0.42	Number of results that are taken into account for the average value	3

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Renata	8.00	8.00	8.00	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.00
Ivar Rademaker	8.00	8.00	7.75	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.00	85.75
Friso Miguel Spoor	8.25	8.25	7.75	8.25	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.50
Average	8.00	8.00	7.75	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.08

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	(+) Red Apple, Red Apple, Cinnamon, Dark Chocolate, Cherry	Red apple
Ivar Rademaker	(+) Dark Chocolate, Plum, Floral	
Friso Miguel Spoor	(+) Lemon, Sweet, Floral, Brown Spice, Lemonade	



● Renata ● Ivar Rademaker ● Friso Miguel Spoor ● Average

Physical Analysis / Green coffee evaluation - QC-5289 - 2022-04-12 10:25

Parchment Coffee		Green Coffee
Moisture of beans	10.6 %	Note

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