

Lot [SG-2095] CR22017/Costa Rica: Las Lajas - Perla Negra



Sample type Arrival
Weight 0 g
Sample Weight 0 g
Note Perla Negra
Origin Las Lajas
Status Accepted

Sensorial Analysis - QC-5637 - 2022-06-29 16:25 (The Coffee Quest - Amsterdam)

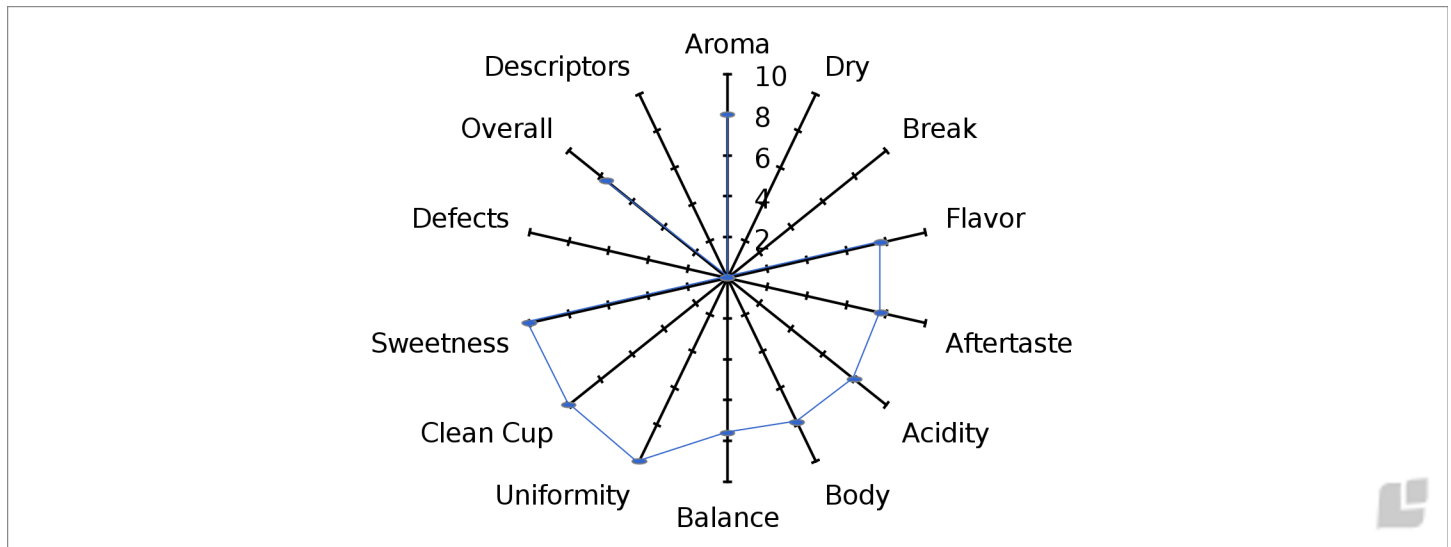
Average	84.63	Min (Value between average and lowest score)	-0.38											
Max (Value between average and highest score)	0.37	Number of results that are taken into account for the average value	2											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
8.00	0.00	0.00	7.75	7.75	8.00	7.88	7.62	10.00	10.00	10.00	0.00	7.62	0.00	84.63

Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

Descriptors

Notes

(+) Baked apple, Juniper, Overripe/Near fermented, Raisin, Sweet, Tropical Fruit



● Average

Physical Analysis - QC-5629 - 2022-06-28 13:56

Moisture of beans	10.5	Group 1 Defects	0
Group 2 Defects	0		