

# Lot [SG-1841] BR21180/Brazil: Sapucaí Valley - Ferreira Family - Natural



<b>Sample type</b>	Arrival
<b>Tracking Number</b>	Fine Cup 80-82
<b>Weight</b>	0 g
<b>Initial Weight</b>	0 g
<b>Origin</b>	Sapucaí Valley - Sul de Minas, The Coffee Quest Brazil, The Coffee Quest Europe
<b>Status</b>	Accepted

## Sensorial Analysis - QC-6025 - 2022-09-08 12:15 (The Coffee Quest - Amsterdam)

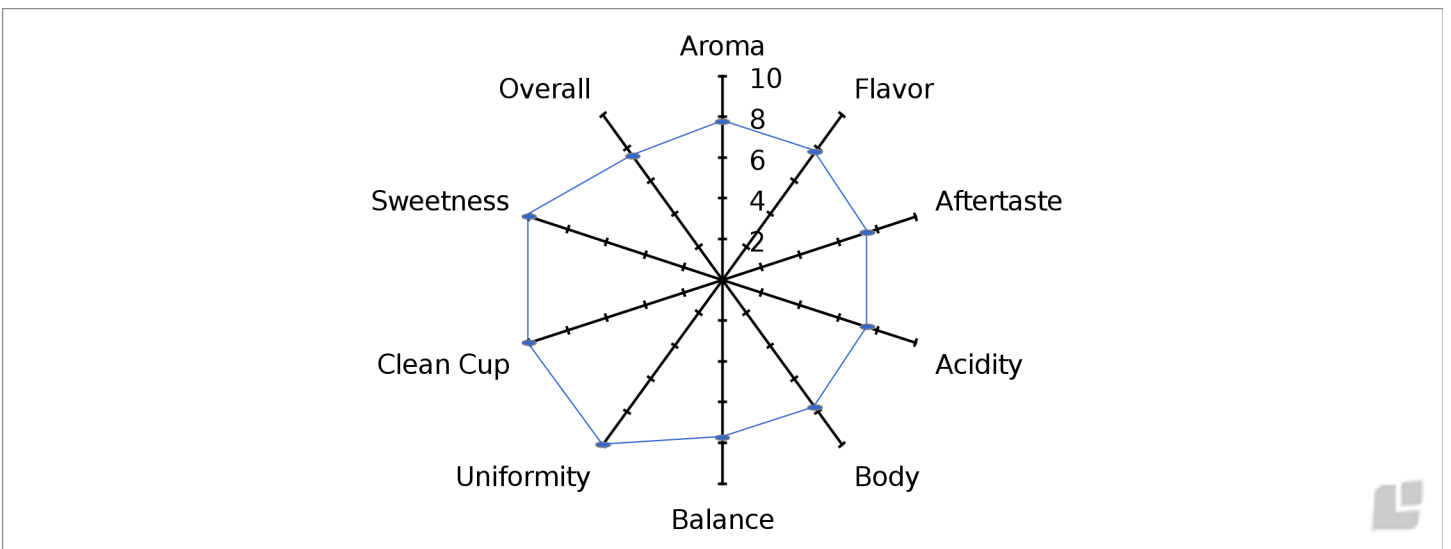
Average	83.5	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Renata	7.75	7.75	7.50	7.50	7.75	7.75	10.00	10.00	10.00	0.00	7.50	83.50

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
Renata	(+) Juicy, Red Apple, Milk Chocolate	Cacao nibs, brown spices, caramel



● Renata

## Sensorial Analysis - QC-5134 - 2022-03-28 11:00 (The Coffee Quest - Amsterdam)

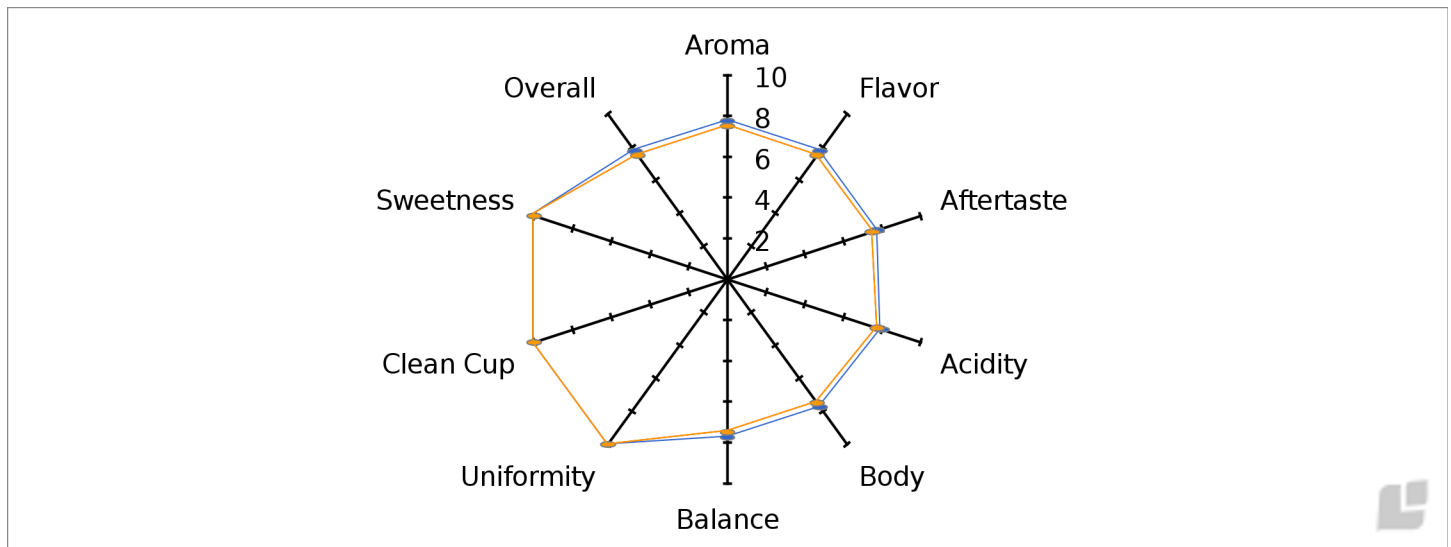
Average	83.63	Min (Value between average and lowest score)	-0.88
Max (Value between average and highest score)	0.87	Number of results that are taken into account for the average value	2

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Renata	7.75	7.75	7.75	8.00	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.50
Friso Miguel Spoor	7.50	7.50	7.50	7.75	7.50	7.50	10.00	10.00	10.00	0.00	7.50	82.75
Average	7.50	7.50	7.50	7.75	7.50	7.50	10.00	10.00	10.00	0.00	7.50	83.62

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	(+) Cacao, Biscuity, Tamarind	Notes of cacao nibs in the aftertaste
Friso Miguel Spoor	(+) Nutty, Brown Sugar, Almond, Overall Sweet	



● Renata ● Friso Miguel Spoor ● Average

### Sensorial Analysis - QC-5120 - 2022-03-25 13:55 (The Coffee Quest - Amsterdam)

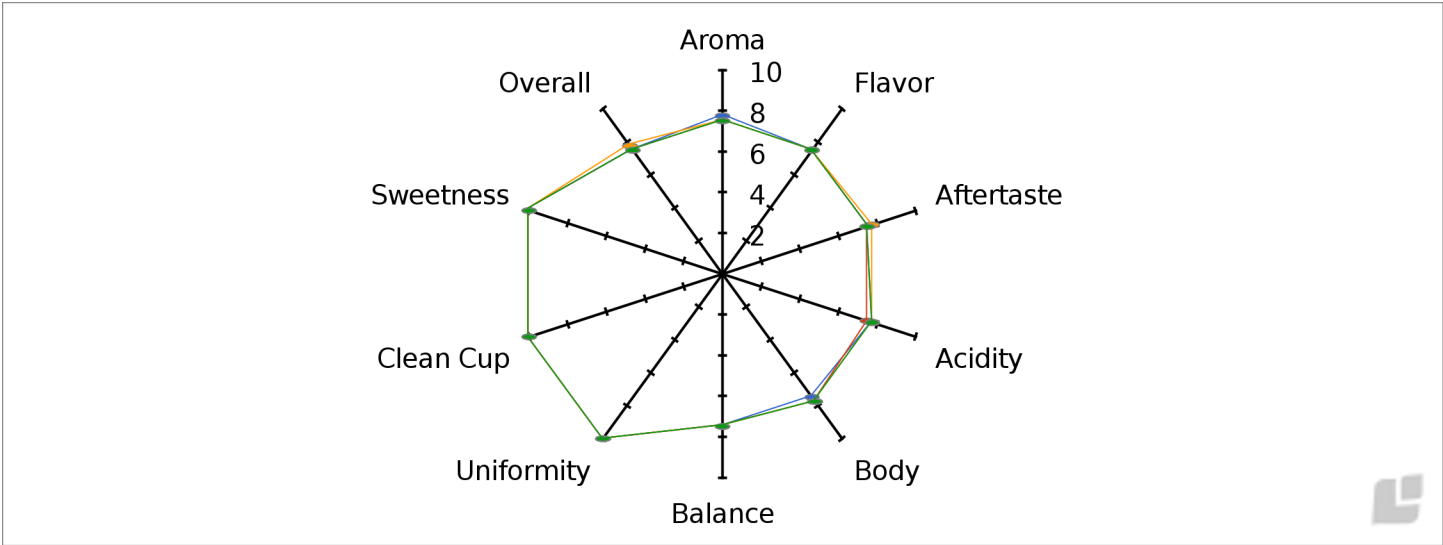
Average	83.08	Min (Value between average and lowest score)	-0.33
Max (Value between average and highest score)	0.42	Number of results that are taken into account for the average value	3

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	7.75	7.50	7.50	7.75	7.50	7.50	10.00	10.00	10.00	0.00	7.50	83.00
Ivar Rademaker	7.50	7.50	7.50	7.50	7.75	7.50	10.00	10.00	10.00	0.00	7.50	82.75
Lennart Reuber	7.50	7.50	7.75	7.75	7.75	7.50	10.00	10.00	10.00	0.00	7.75	83.50
Average	7.50	7.50	7.50	7.75	7.75	7.50	10.00	10.00	10.00	0.00	7.50	83.08

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
Friso Miguel Spoor	(+) Cookies, Milk Chocolate, Soft, Peach, Milka (-) Ashy	
Ivar Rademaker	(+) Nutty, Green, Chocolate	A basic cup with nutty notes. When it cools down it gets a bit more interesting
Lennart Reuber	(+) Citric Acid, Chocolate	Chocolate, slightly dry/smokey aroma. Citrus



● Friso Miguel Spoor ● Ivar Rademaker ● Lennart Reuber ● Average

### Physical Analysis / Green coffee evaluation - QC-5111 - 2022-03-24 10:16

Parchment Coffee	Green Coffee
Moisture of beans	9.3 % Note

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