

Lot [SG-1746] BR21193 - Mantiqueira de Minas - Fazenda do Juquinha



THE COFFEE QUEST

Sample type	Arrival
Tracking Number	Lote 19
Weight	0 g
Initial Weight	0 g
Expected Weight	7 x 60 kg Bags
Note	1290 m.a.s.l.
Origin	Mantiqueira de Minas - Fazenda do Juquinha, The Coffee Quest Brazil, The Coffee Quest Europe
Status	Accepted

Sensorial Analysis - QC-6024 - 2022-09-08 12:15 (The Coffee Quest - Amsterdam)

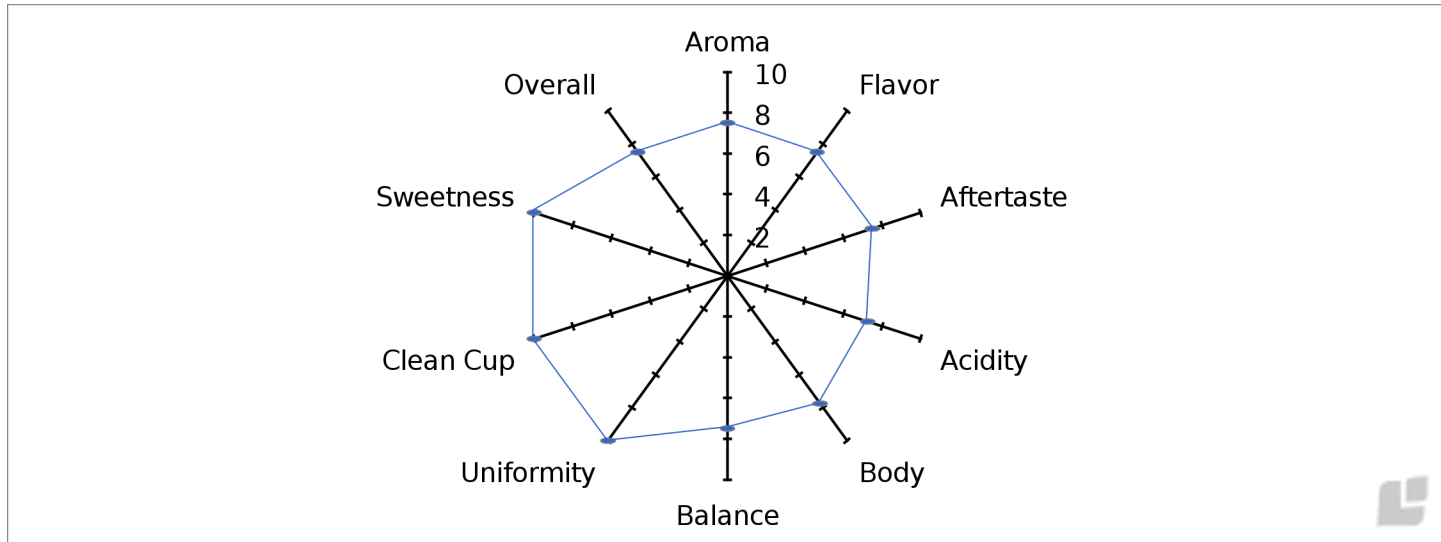
Average	82.5	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Renata	7.50	7.50	7.50	7.25	7.75	7.50	10.00	10.00	10.00	0.00	7.50	82.50

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	(+) Orange, Nutty, Dark Chocolate	Slight signs of aging, but overall sweet cup



● Renata

Sensorial Analysis - QC-4952 - 2022-02-17 11:40 (The Coffee Quest - Amsterdam)

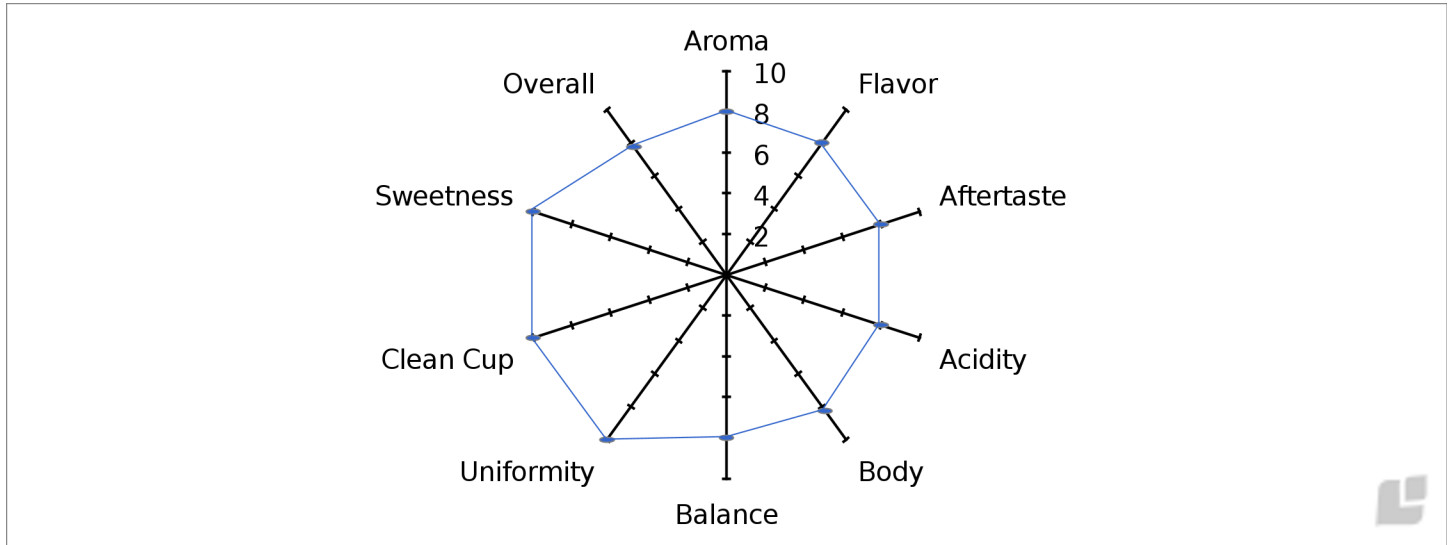
Average	86	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Renata	8.00	8.00	8.00	8.00	8.25	8.00	10.00	10.00	10.00	0.00	7.75	86.00

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	(+) Lemon, Stone Fruit, Chocolate, Strawberry	Maple syrup , lemon. Floral. Gets better when cools down



● Renata

Sensorial Analysis - QC-4757 - 2021-12-24 11:25 (The Coffee Quest - Amsterdam)

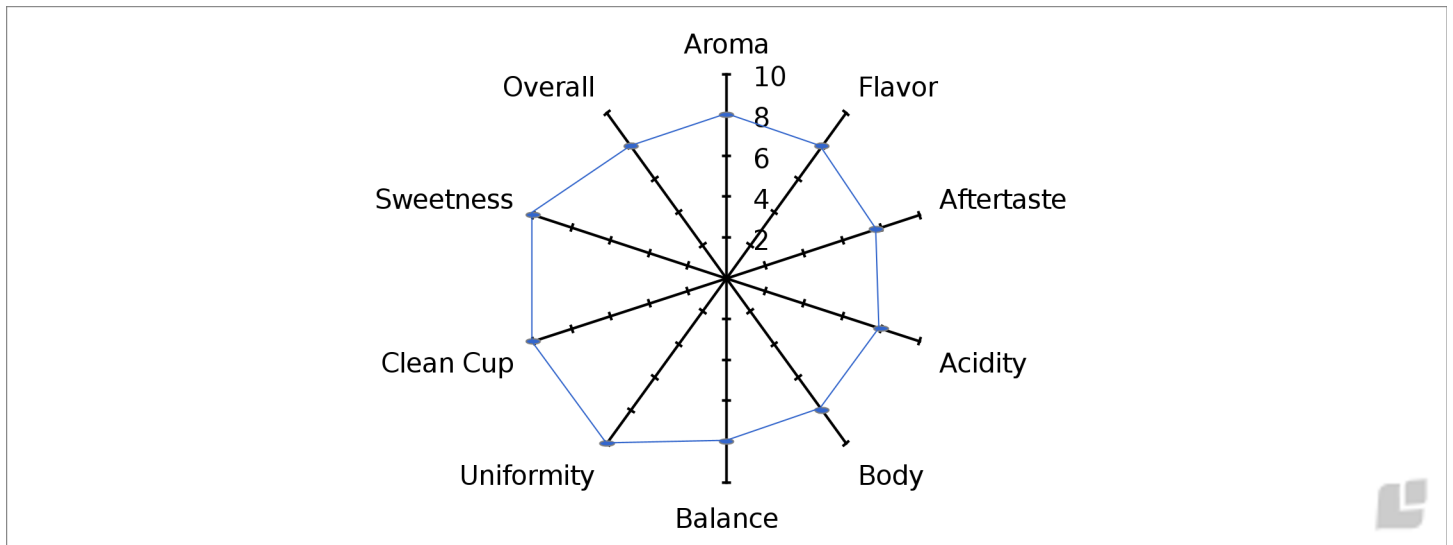
Average	85.75	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	8.00	8.00	7.75	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.00	85.75
Average	8.00	8.00	7.75	8.00	8.00	8.00	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
Friso Miguel Spoor	(+) Stone Fruit, Melon, Thickness, Milk Chocolate, Juicy	



● Friso Miguel Spoor

Sensorial Analysis - QC-4750 - 2021-12-24 11:25 (The Coffee Quest - Amsterdam)

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

Evaluator FS

There is no data to display.

, FS ... Final Score

Evaluator Descriptors Notes

There is no data to display.

Physical Analysis / Green coffee evaluation - QC-4741 - 2021-12-24 11:00

Parchment Coffee	Green Coffee
Moisture of beans 11.0 %	Note

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