

# Lot [SG-1842] BR21204 - Sul de Minas - Fazenda do Salto



THE COFFEE QUEST

<b>Sample type</b>	Arrival
<b>Tracking Number</b>	21221200078
<b>Weight</b>	0 g
<b>Initial Weight</b>	0 g
<b>Expected Weight</b>	56 x 60 kg Bags
<b>Origin</b>	Sul de Minas - Fazenda do Salto - Otávio
<b>Status</b>	Accepted
<b>Grade</b>	15up

## Sensorial Analysis - QC-6094 - 2022-09-22 14:25 (The Coffee Quest - Amsterdam)

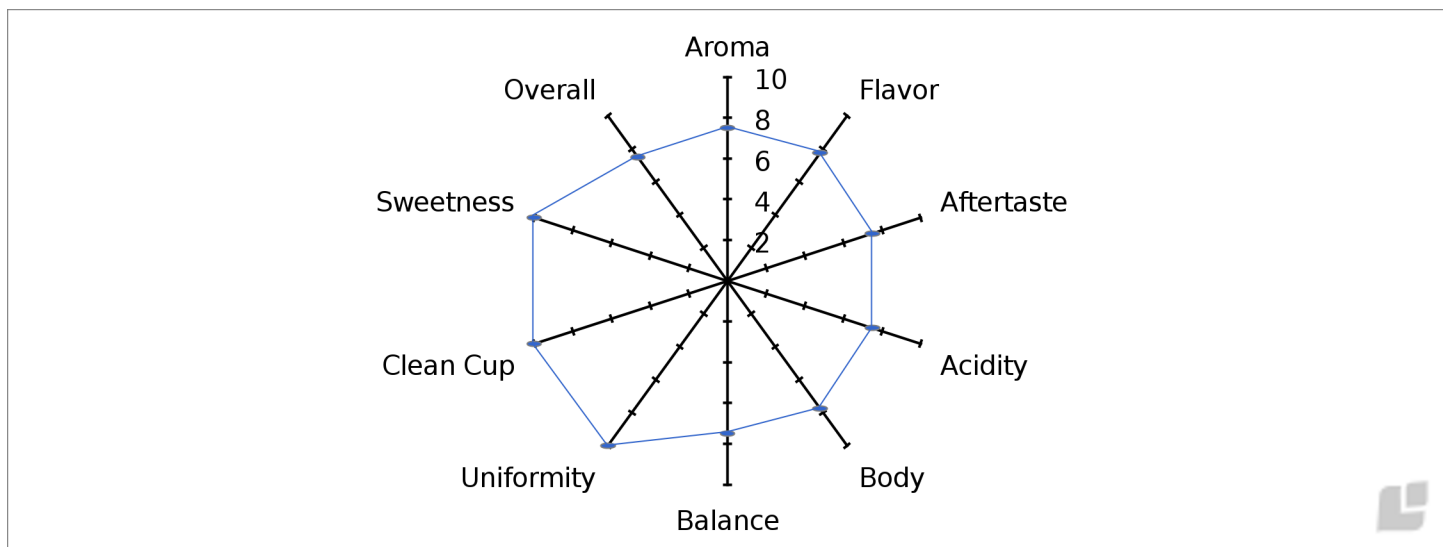
Average	83	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Renata	7.50	7.75	7.50	7.50	7.75	7.50	10.00	10.00	10.00	0.00	7.50	83.00

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	(+) Dark Chocolate, Green Grape, Pecan, Rhubarb	Dark chocolate , grape, raisins



● Renata

## Sensorial Analysis - QC-5147 - 2022-03-29 10:00 (The Coffee Quest - Amsterdam)

Average	0	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	0

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Average												0.00

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

There is no data to display.

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● Average

### Sensorial Analysis - QC-5135 - 2022-03-28 11:00 (The Coffee Quest - Amsterdam)

Average	0	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	0

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Average												0.00

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

There is no data to display.

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● Average

### Sensorial Analysis - QC-5121 - 2022-03-25 13:55 (The Coffee Quest - Amsterdam)

Average	0	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	0

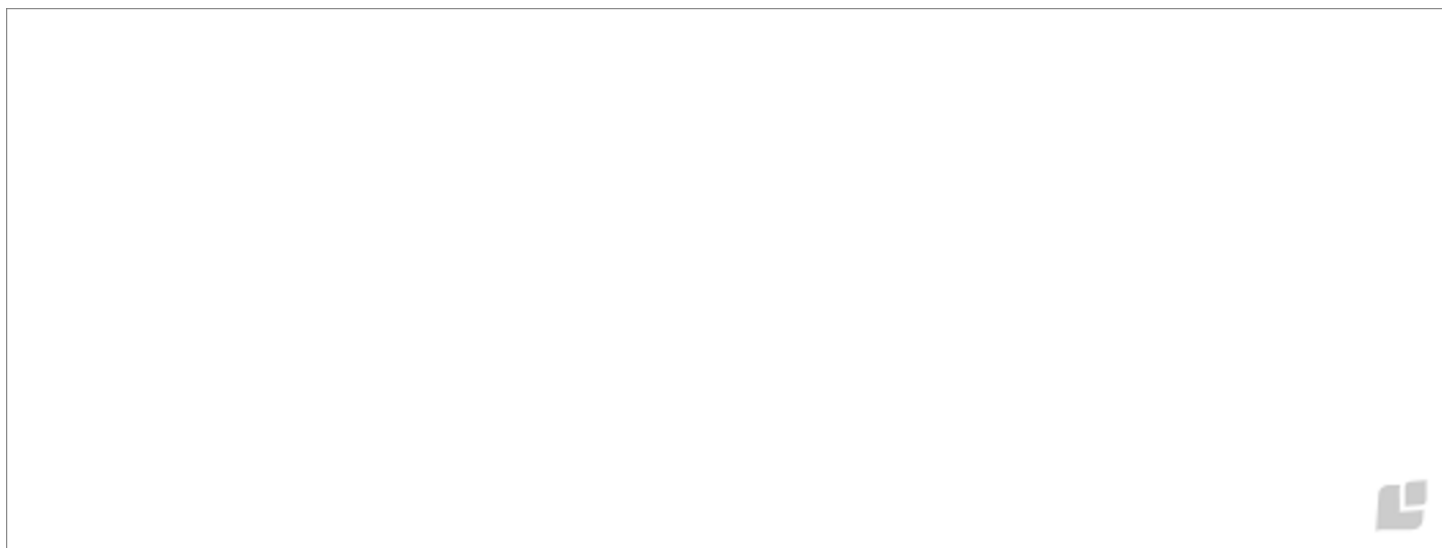
Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Average												0.00

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
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There is no data to display.



● Average

### Physical Analysis / Green coffee evaluation - QC-5112 - 2022-03-24 10:19

Parchment Coffee	Green Coffee
Moisture of beans	10.2 %
	Note

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