

Lot [SG-1780] BR21207/Brazil: - Montanhas ES - Phelipe Bruneli Brioschi (Fermented)



THE COFFEE QUEST

Sample type	Arrival
Tracking Number	7
Weight	0 g
Initial Weight	0 g
Expected Weight	5 x 60 kg Bags
Note	1000-1200 masl
Origin	Montanhas ES - Phelipe Bruneli Brioschi, The Coffee Quest Brazil, The Coffee Quest Europe
Status	Accepted

Sensorial Analysis - QC-6026 - 2022-09-08 12:15 (The Coffee Quest - Amsterdam)

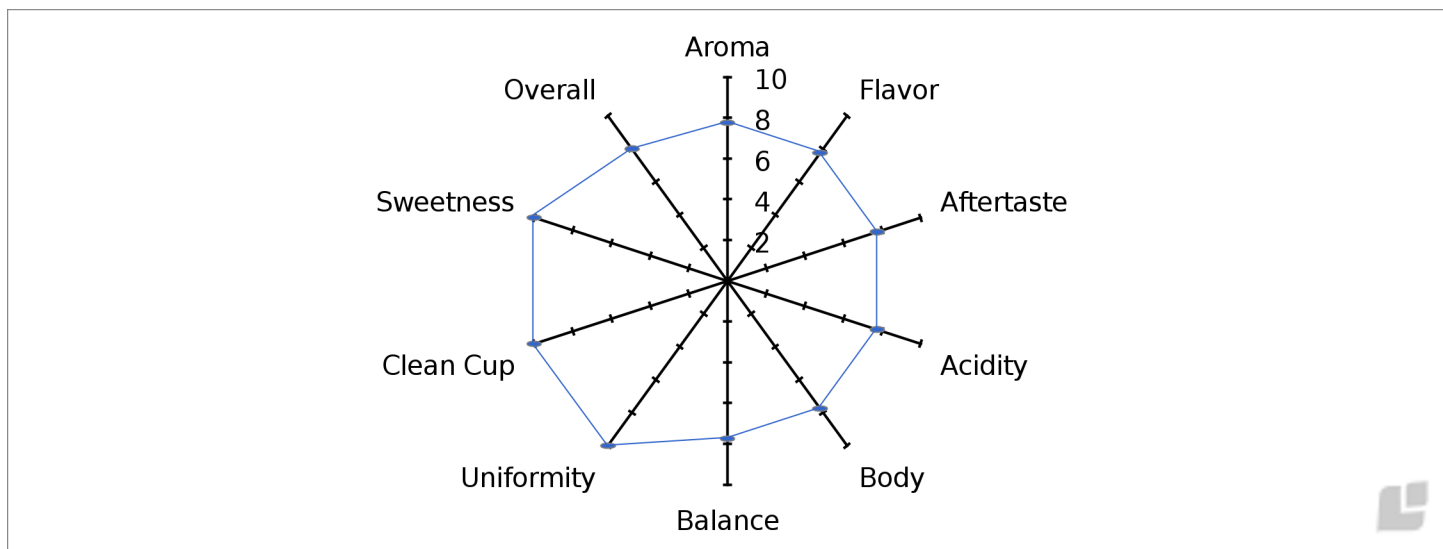
Average	84.5	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Renata	7.75	7.75	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	8.00	84.50

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	(+) Tropical Fruit, Sweet, Milk Chocolate, Caramel, Hazelnut, Grape	Dark chocolate, nutty, orange peel. Playful cup



● Renata

Sensorial Analysis - QC-4961 - 2022-02-17 12:20 (The Coffee Quest - Amsterdam)

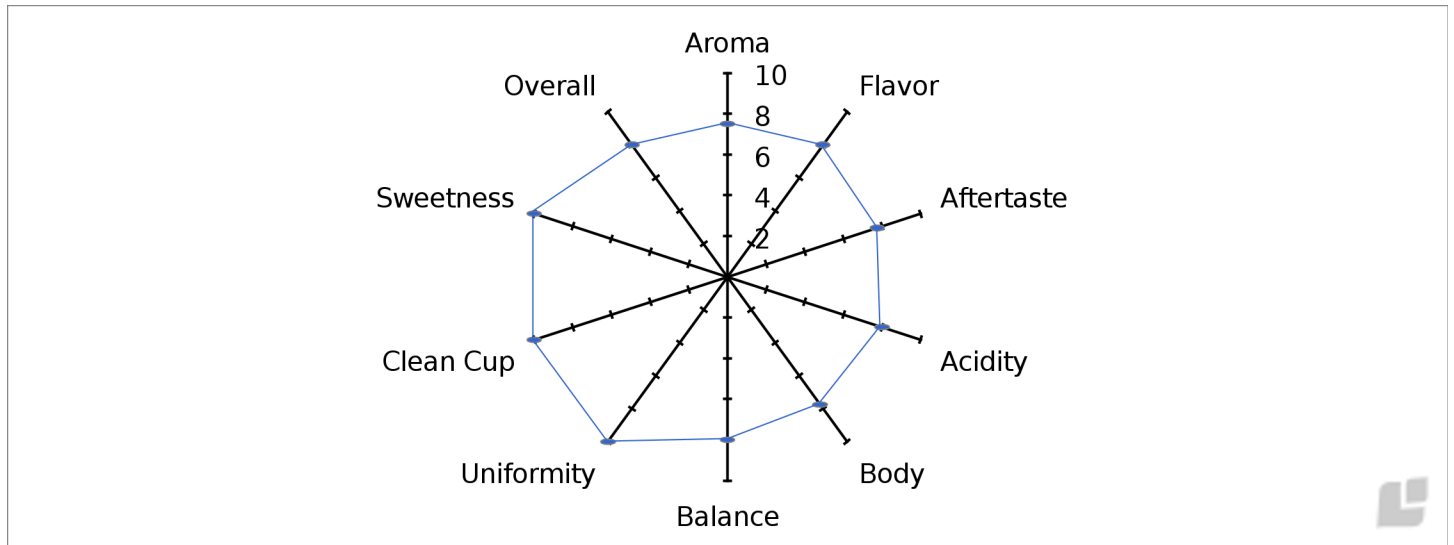
Average	85	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Renata	7.50	8.00	7.75	8.00	7.75	8.00	10.00	10.00	10.00	0.00	8.00	85.00

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, Sweet, Fresh bread, Red Apple	Bread, spices , caramel. Juicy clean cup



● Renata

Sensorial Analysis - QC-4853 - 2022-01-24 12:05 (The Coffee Quest - Amsterdam)

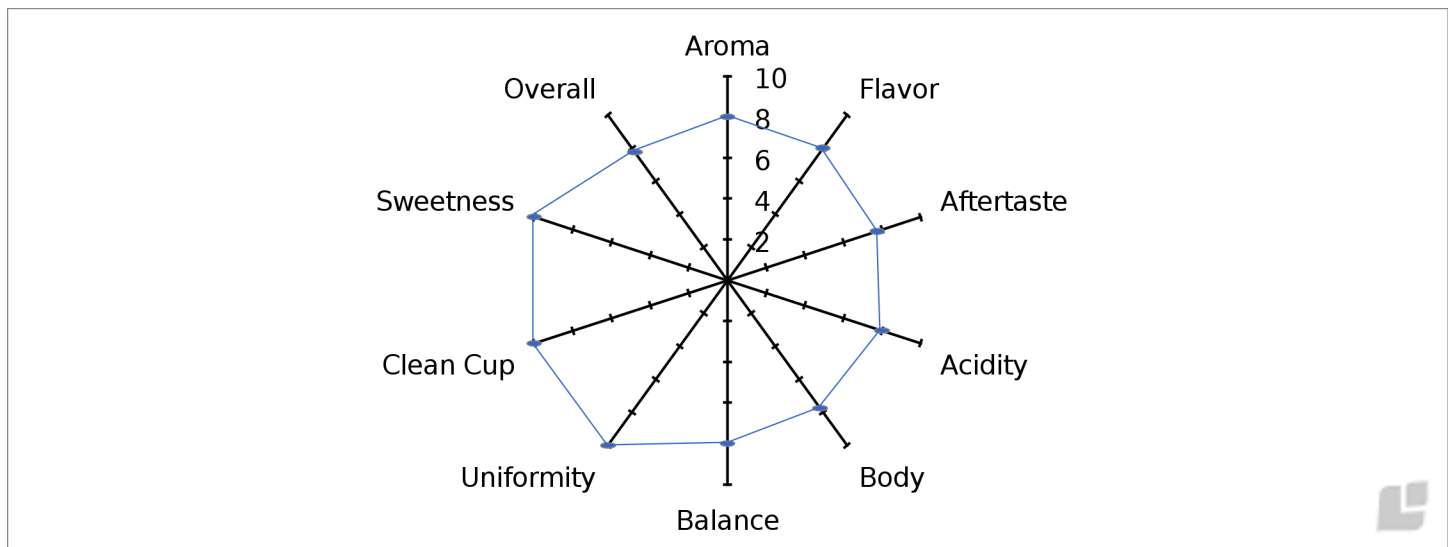
Average	85.25	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Friso Miguel Spoor	8.00	8.00	7.75	8.00	7.75	8.00	10.00	10.00	10.00	0.00	7.75	85.25
Average	8.00	8.00	7.75	8.00	7.75	8.00	10.00	10.00	10.00	0.00	7.75	85.25

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	(+) Melon, Roasted Hazelnut, Cherry	Slight cup intensity difference, but amazing acidity!



● Friso Miguel Spoor

Physical Analysis / Green coffee evaluation - QC-4846 - 2022-01-21 14:52

Parchment Coffee	Green Coffee
Moisture of beans	10.5 % Note

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