

Lot [SG-1568] CL21060/Colombia: Finca El Vergel - Falgeciras Huila - Robinson Roso - Exceptional - Geisha



Sample type Arrival
Weight 0 g
Initial Weight 0 g
Note Variety: Geisha
 Altitude: 1920 m.a.s.l.
 Processing: Natural
Origin Robinson Roso, The Coffee Quest Colombia, The Coffee Quest Europe
Status Accepted

Sensorial Analysis - QC-6097 - 2022-09-22 14:25 (The Coffee Quest - Amsterdam)

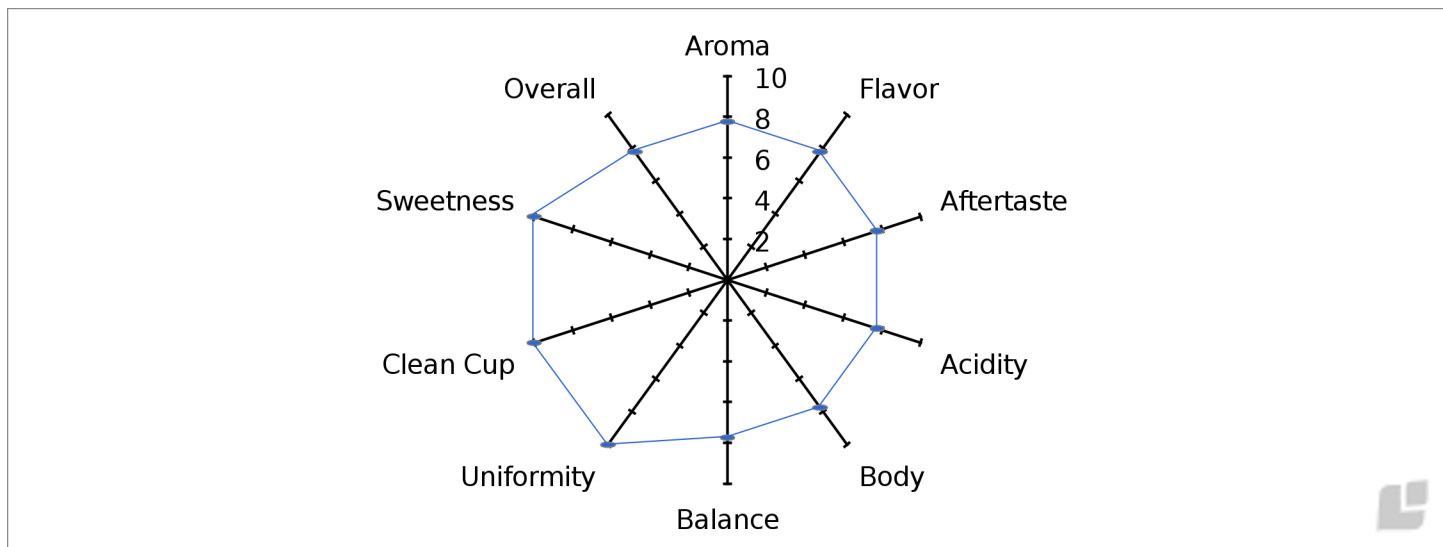
Average	84.25	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Renata	7.75	7.75	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.25

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
Renata	(+) Milk Chocolate, Red Apple, Guava	Dark grape, cacao nibs



● Renata

Sensorial Analysis - QC-4983 - 2022-02-24 12:10 (The Coffee Quest - Amsterdam)

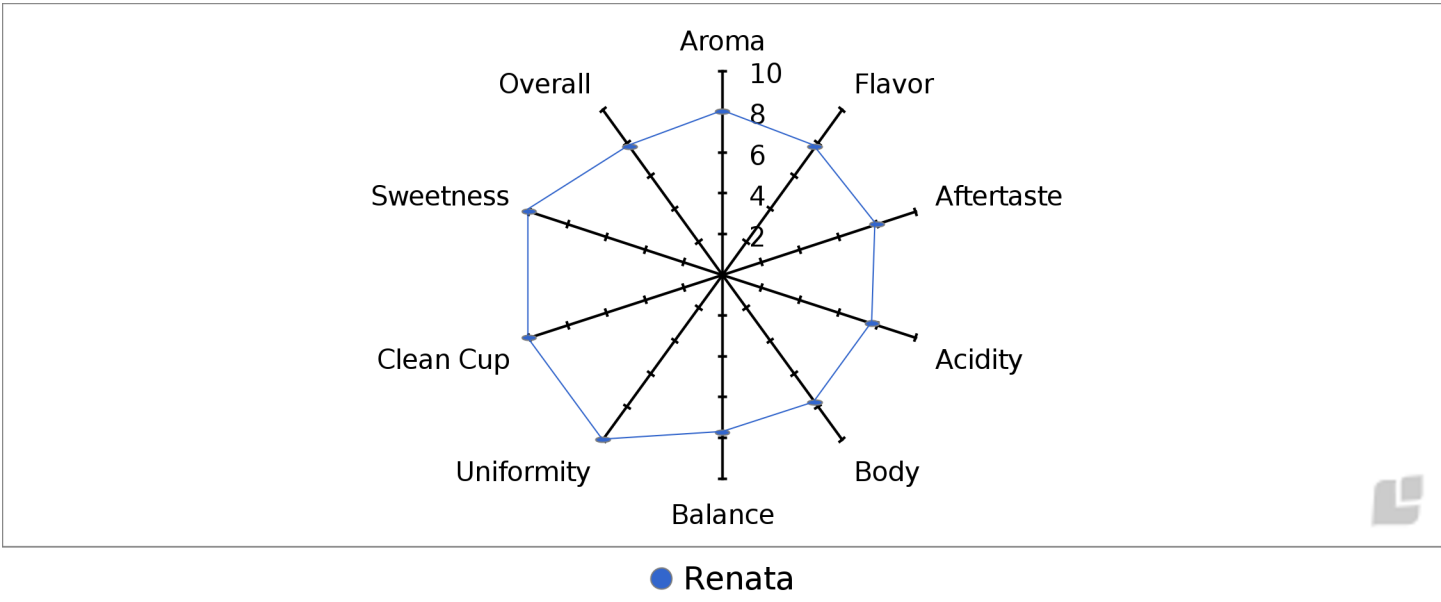
Average	84.75	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Renata	8.00	7.75	8.00	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.75

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
Renata	(+) Red Currant, Red Apple, Lemon	Lemon, tropical fruits



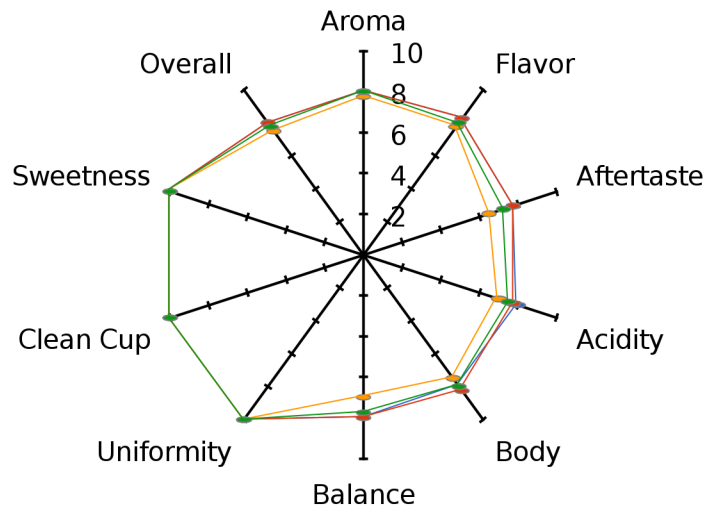
Sensorial Analysis - QC-4963 - 2022-02-21 15:05 (The Coffee Quest - Amsterdam)

Average	84.33	Min (Value between average and lowest score)	-3.33
Max (Value between average and highest score)	1.67	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
Lennart Reuber	8.00	8.25	7.75	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.00
Ivar Rademaker	8.00	8.25	7.75	7.75	8.25	8.00	10.00	10.00	10.00	0.00	8.00	86.00
Eva Meijer	7.75	7.75	6.50	7.00	7.50	7.00	10.00	10.00	10.00	0.00	7.50	81.00
Average	8.00	8.00	7.25	7.50	8.00	7.75	10.00	10.00	10.00	0.00	7.75	84.33

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
Lennart Reuber	(+) Blackberry, Lemon	Berry aroma, higher intensity acidity but very pleasant
Ivar Rademaker	(+) Chocolate, Citrus, Nutty	
Eva Meijer	(+) Peach, Apricot	



● Lennart Reuber ● Ivar Rademaker ● Eva Meijer ● Average

Sensorial Analysis - QC-4901 - 2022-02-10 10:40 (The Coffee Quest - Amsterdam)

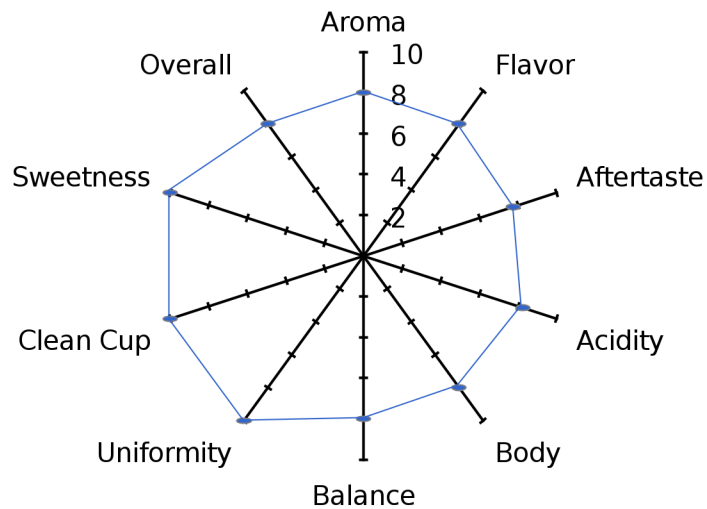
Average	86	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Renata	8.00	8.00	7.75	8.25	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.00
Average	8.00	8.00	7.75	8.25	8.00	8.00	10.00	10.00	10.00	0.00	8.00	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	(+) Syrupy, Chocolate, Mint, Lemon, Stone Fruit, Strawberry	Fragrant complex cup, great for filter



● Renata

Sensorial Analysis - QC-4155 - 2021-10-27 09:55 (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

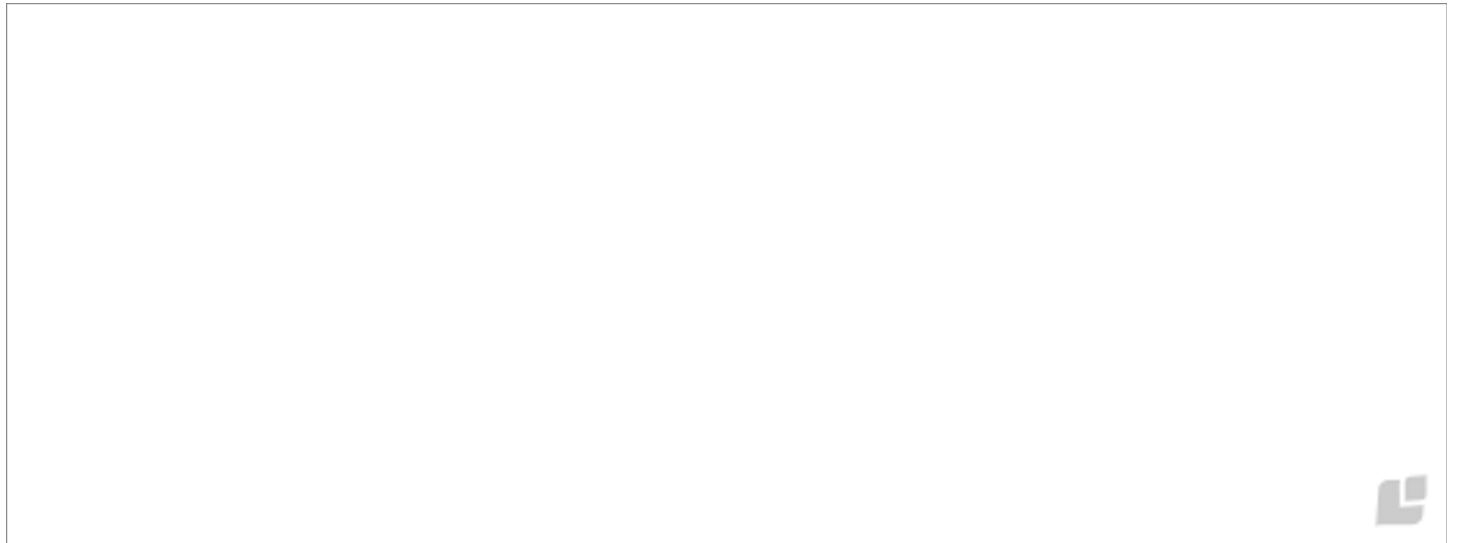
Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Average												0.00

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

Sensorial Analysis - QC-4154 - 2021-10-27 09:55 (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-4146 - 2021-10-26 12:53

Parchment Coffee	Green Coffee
Moisture of beans	10.5 % Note

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