

# Lot [SG-1723] CL21069B/Colombia: Finca El Vergel - Robinson Rozo - Geisha - Natural



Sample type	Arrival
Weight	0 g
Initial Weight	0 g
Status	Accepted

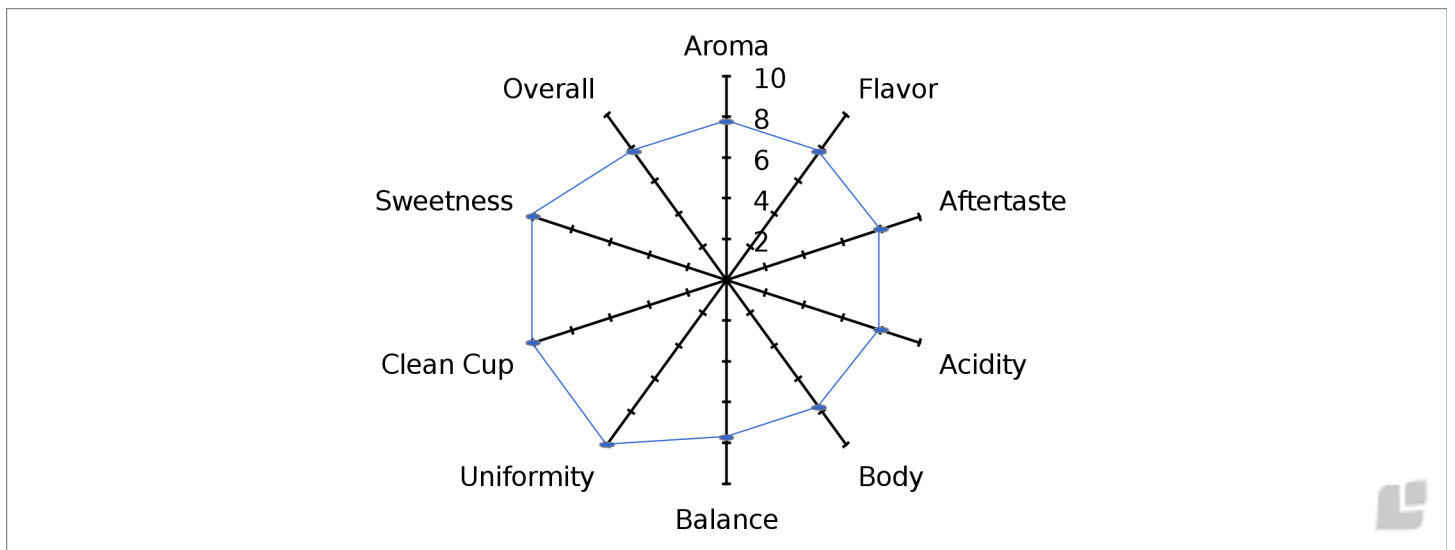
## Sensorial Analysis - QC-6098 - 2022-09-22 14:25 (The Coffee Quest - Amsterdam)

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	7.75	7.75	8.00	8.00	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	(+) Green Grape, Lime, Floral, Sparkling	Milk chocolate



● Renata

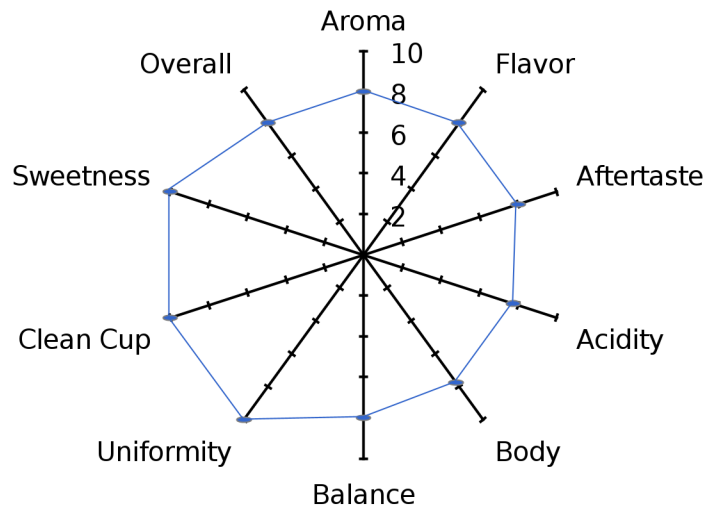
## Sensorial Analysis - QC-4980 - 2022-02-24 12:10 (The Coffee Quest - Amsterdam)

Average	85.5	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	8.00	8.00	8.00	7.75	7.75	8.00	10.00	10.00	10.00	0.00	8.00	85.50

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	(+) Cacao, Tropical Fruit, Floral	Floral, tropical fruits



● Renata

### Sensorial Analysis - QC-4962 - 2022-02-21 15:05 (The Coffee Quest - Amsterdam)

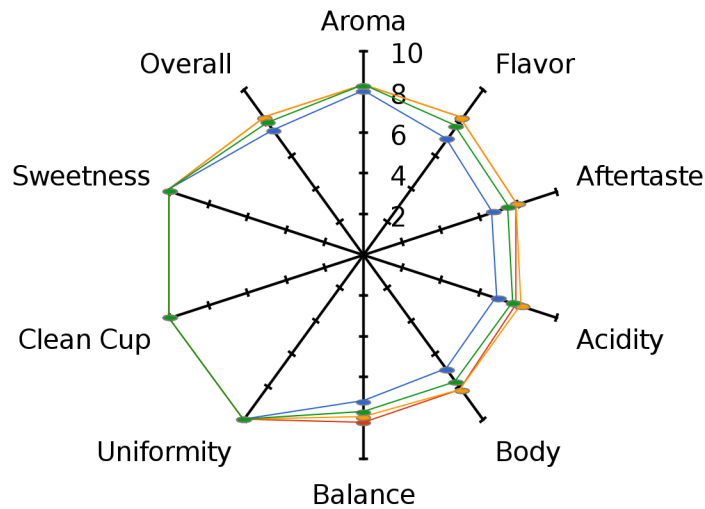
Average	85	Min (Value between average and lowest score)	-4.5
Max (Value between average and highest score)	2.25	Number of results that are taken into account for the average value	3

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Eva Meijer	8.00	7.00	6.75	7.00	7.00	7.25	10.00	10.00	10.00	0.00	7.50	80.50
Lennart Reuber	8.25	8.25	8.00	8.00	8.25	8.25	10.00	10.00	10.00	0.00	8.25	87.25
Ivar Rademaker	8.25	8.25	8.00	8.25	8.25	8.00	10.00	10.00	10.00	0.00	8.25	87.25
Average	8.25	7.75	7.50	7.75	7.75	7.75	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
Eva Meijer	(+) Cacao Nibs, Stone Fruit, Lime	
Lennart Reuber	(+) Blackberry, Peach, Elderberry	Very sweet berry like aroma, pleasant body with intense peach like sweetness. Sweetness decreases slightly when cooling down and leaves a bright (citric/sour) cup
Ivar Rademaker	(+) Honey, Stone Fruit, Lemon Zest, Grapefruit, Cream	



● Eva Meijer ● Lennart Reuber ● Ivar Rademaker ● Average

### Sensorial Analysis - QC-4903 - 2022-02-10 10:40 (The Coffee Quest - Amsterdam)

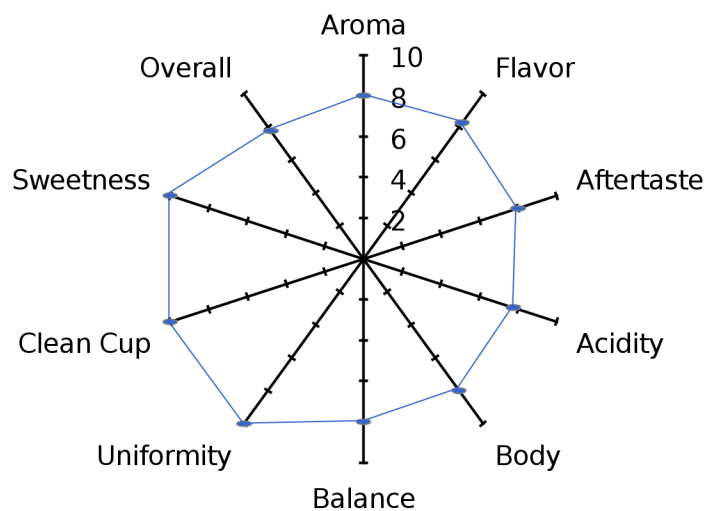
Average	85.75	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Renata	8.00	8.25	8.00	7.75	8.00	8.00	10.00	10.00	10.00	0.00	7.75	85.75
Average	8.00	8.25	8.00	7.75	8.00	8.00	10.00	10.00	10.00	0.00	7.75	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
Renata	(+) Chocolate, Mango, Mango, Floral, Cacao Nibs, Papaya, Nutty, Citric Acid, Malic Acid, Smooth	Complex cup with a floral and tropical fruits profile and a hint of nutty taste



● Renata

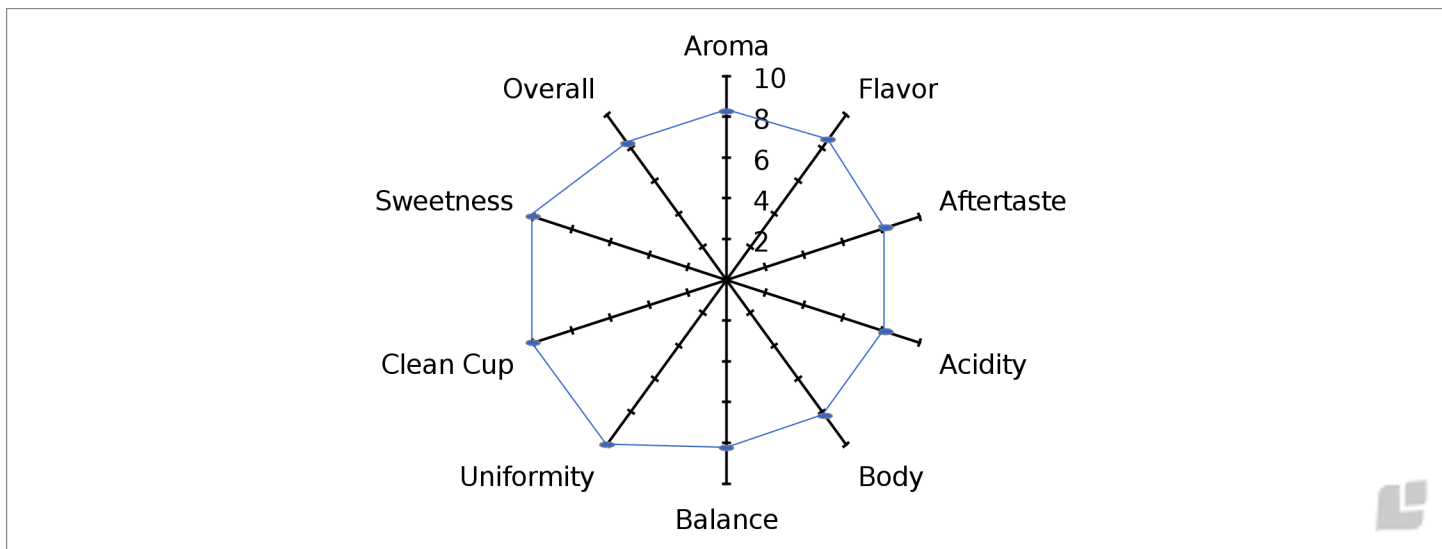
### Sensorial Analysis - QC-4680 - 2021-12-07 10:10 (The Coffee Quest - Amsterdam)

Average	88	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
TCQ Quality Control	8.25	8.50	8.25	8.25	8.25	8.25	10.00	10.00	10.00		8.25	88.00
Average	8.25	8.50	8.25	8.25	8.25	8.25	10.00	10.00	10.00	0.00	8.25	88.00

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
TCQ Quality Control	(+) Apricot, Ice Tea, Jasmine, Vanilla, Lemon	A rich, creamy and sweet cup. A full fruity, slightly floral base with a lasting warm mouthfeel.



● TCQ Quality Control

### Physical Analysis / Green coffee evaluation - QC-4645 - 2021-12-06 17:52

Parchment Coffee	Green Coffee
Moisture of beans	10.7 %
	Note

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