

Lot [SG-2217] GT22178/ Guatemala Fraijanes: San Antonio - Ricardo Chacon Varieties Blend



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

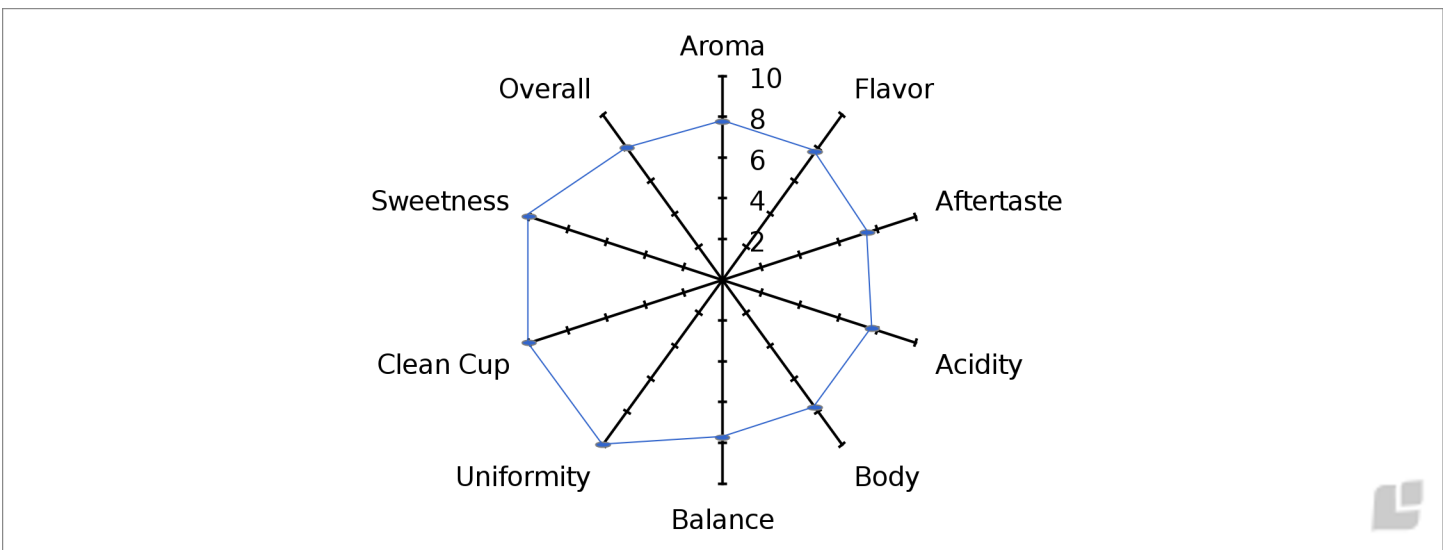
Sensorial Analysis - QC-6050 - 2022-09-15 14:40 (The Coffee Quest - Amsterdam)

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	7.50	7.75	7.75	7.75	10.00	10.00	10.00	0.00	8.00	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, Melon, Raspberry, Nutty	Chocolate , melon. Sparkling acidity



● Renata

Physical Analysis / Green coffee evaluation - QC-6046 - 2022-09-14 09:51

Parchment Coffee	Green Coffee
Moisture of beans	10.5 % Note

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