

Lot [SG-1453] GU21006/Guatemala: El Rincon - Hernan Perez - Caturra/ Catuai



THE COFFEE QUEST

Sample type	Arrival
Weight	0 g
Initial Weight	0 g
Expected Weight	75 x 69 kg Bags
Note	Variety: Caturra/Catuai Processing: Washed Altitude: 1700-1800 m.a.s.l.
Origin	El Zapote - Huehuetenango, The Coffee Quest Europe
Status	Accepted

Sensorial Analysis - QC-6095 - 2022-09-22 14:25 (The Coffee Quest - Amsterdam)

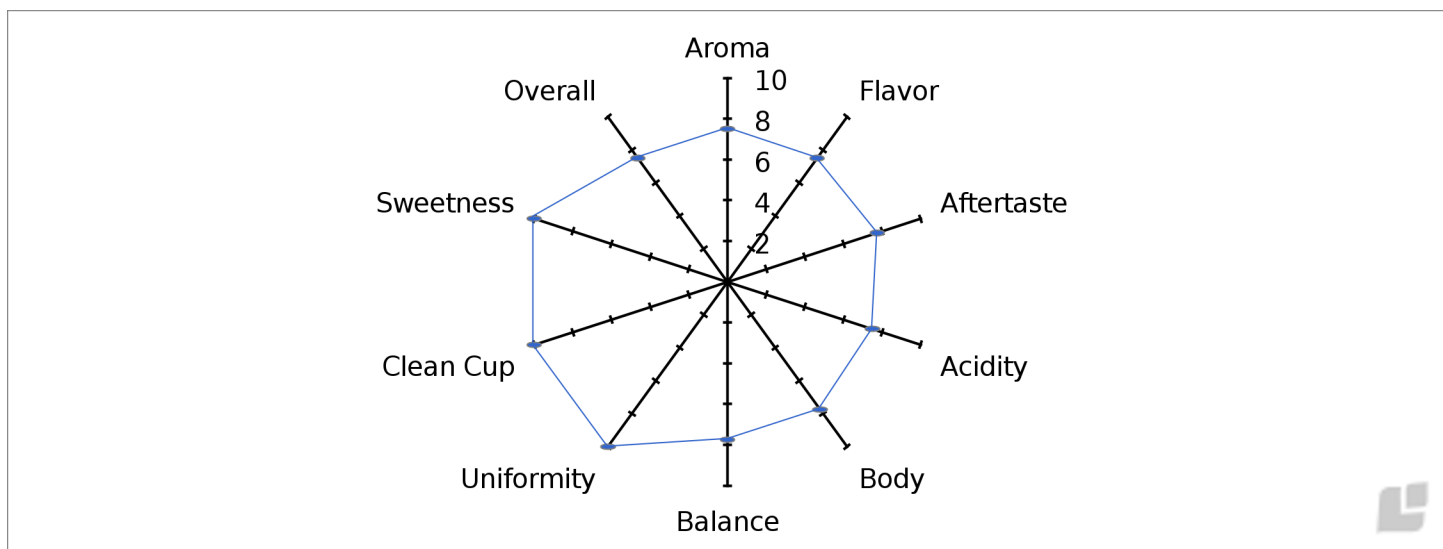
Average	83.25	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Renata	7.50	7.50	7.75	7.50	7.75	7.75	10.00	10.00	10.00	0.00	7.50	83.25

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	(+) Sweet, Milk Chocolate, Brown Spice, Red berries	Concord grape, cardamom. Slight signs of aging



● Renata

Sensorial Analysis - QC-4609 - 2021-11-30 10:30 (The Coffee Quest - Amsterdam)

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

Evaluator FS

There is no data to display.

, FS ... Final Score

Evaluator Descriptors Notes

There is no data to display.

Sensorial Analysis - QC-4604 - 2021-11-30 10:30 (The Coffee Quest - Amsterdam)

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

Evaluator FS

There is no data to display.

, FS ... Final Score

Evaluator Descriptors Notes

There is no data to display.

Sensorial Analysis - QC-4595 - 2021-11-30 10:30 (The Coffee Quest - Amsterdam)

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

Evaluator FS

There is no data to display.

, FS ... Final Score

Evaluator Descriptors Notes

There is no data to display.

Sensorial Analysis - QC-4124 - 2021-10-18 14:00 (The Coffee Quest - Amsterdam)

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

Evaluator FS

There is no data to display.

, FS ... Final Score

Evaluator Descriptors Notes

There is no data to display.

Sensorial Analysis - QC-3886 - 2021-09-16 11:30 (The Coffee Quest - Amsterdam)

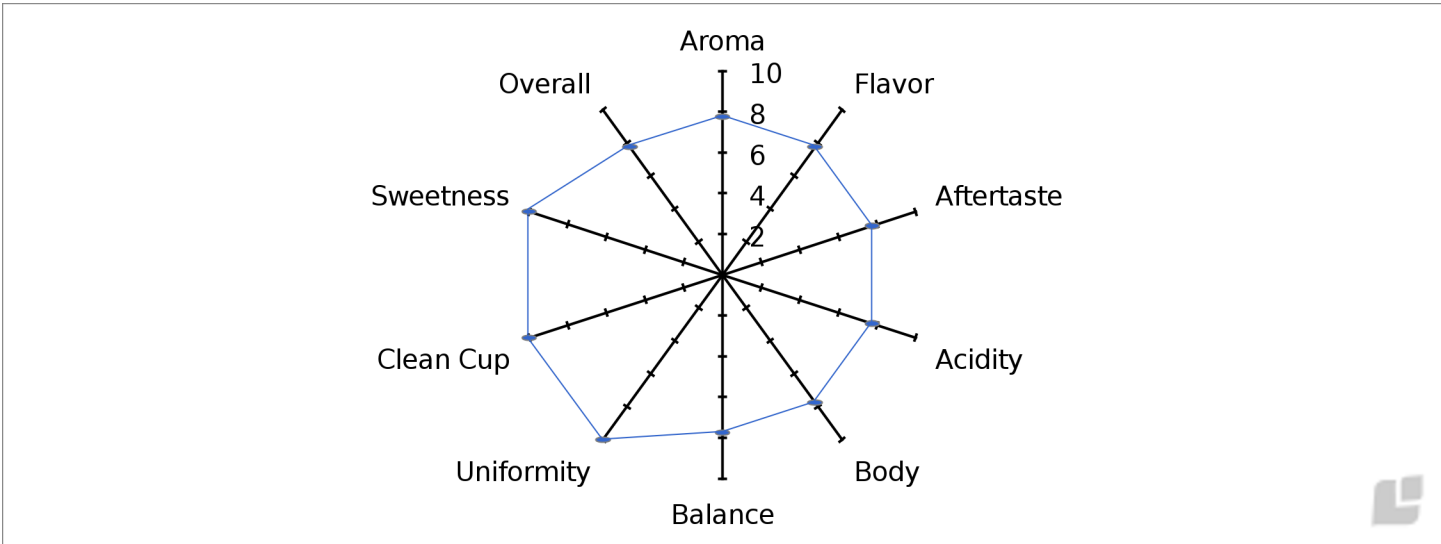
Average	84.25	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
TCQ Quality Control	7.75	7.75	7.75	7.75	7.75	7.75	10.00	10.00	10.00		7.75	84.25
Average	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
TCQ Quality Control	(+) Bakers Chocolate, Almond, Clean, Mango, Milk Chocolate, Soft, Vanilla	Delicate dry aroma resonating brown spice, vanilla. Raspberry flavours, baker's chocolate and good acidity. Mango notes emerge in cool-down. Soft mouthfeel and well balanced.



● TCQ Quality Control

Sensorial Analysis - QC-3846 - 2021-09-14 10:50 (The Coffee Quest - Amsterdam)

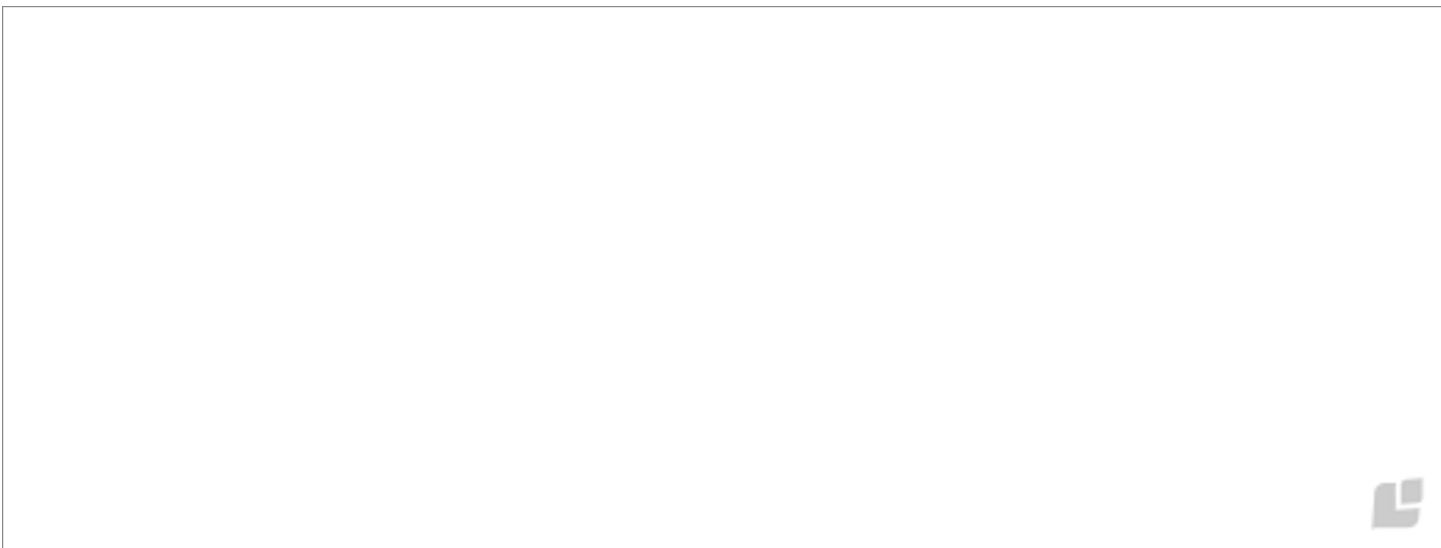
Average	0	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	0

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
There is no data to display.		



● Average

Physical Analysis / Green coffee evaluation - QC-3841 - 2021-09-13 10:28

Parchment Coffee	Green Coffee
Moisture of beans	11.5 % Note

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