

# Lot [SG-1765] CL21089/Colombia: Finca El Vergel - Robinson Rozo - Java - Natural



THE COFFEE QUEST

<b>Sample type</b>	Arrival
<b>Weight</b>	0 g
<b>Initial Weight</b>	0 g
<b>Note</b>	1920 masl
<b>Origin</b>	Finca El Vergel, The Coffee Quest Europe
<b>Status</b>	Accepted

## Sensorial Analysis - QC-6142 - 2022-10-06 10:45 (The Coffee Quest - Amsterdam)

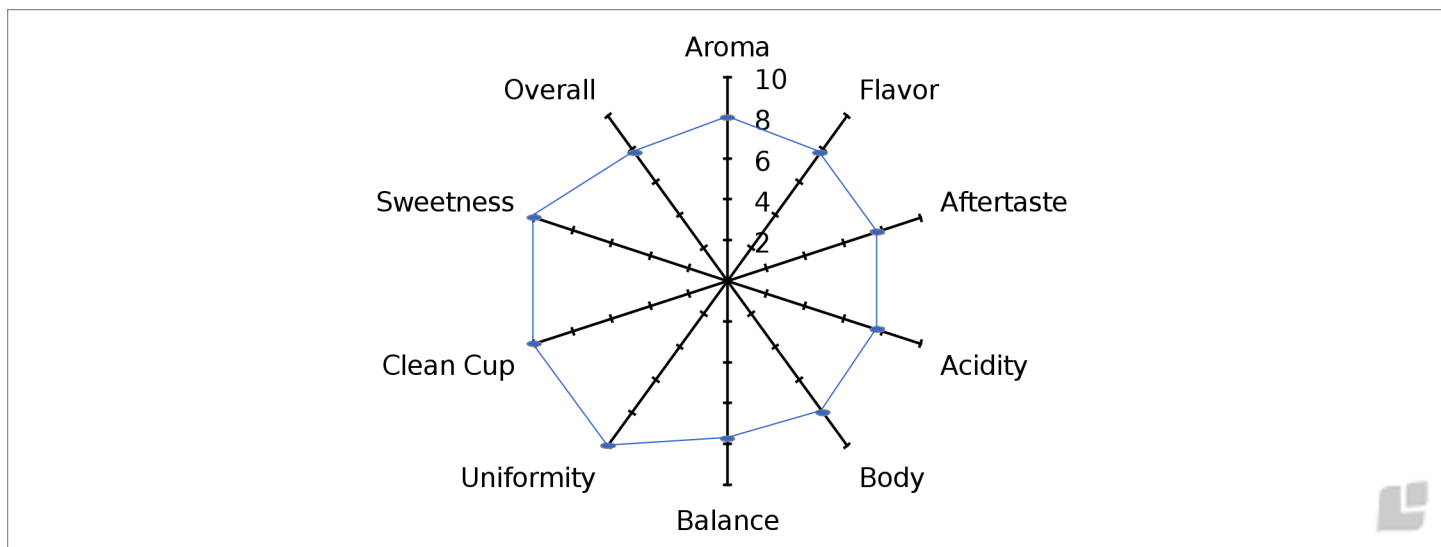
Average	84.75	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Renata	8.00	7.75	7.75	7.75	8.00	7.75	10.00	10.00	10.00	0.00	7.75	84.75
Average	8.00	7.75	7.75	7.75	8.00	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	(+) Raisin, Dark Chocolate, Apple, Cookies	Dark grape, chocolate, raisin, orange blossom



● Renata

## Sensorial Analysis - QC-4982 - 2022-02-24 12:10 (The Coffee Quest - Amsterdam)

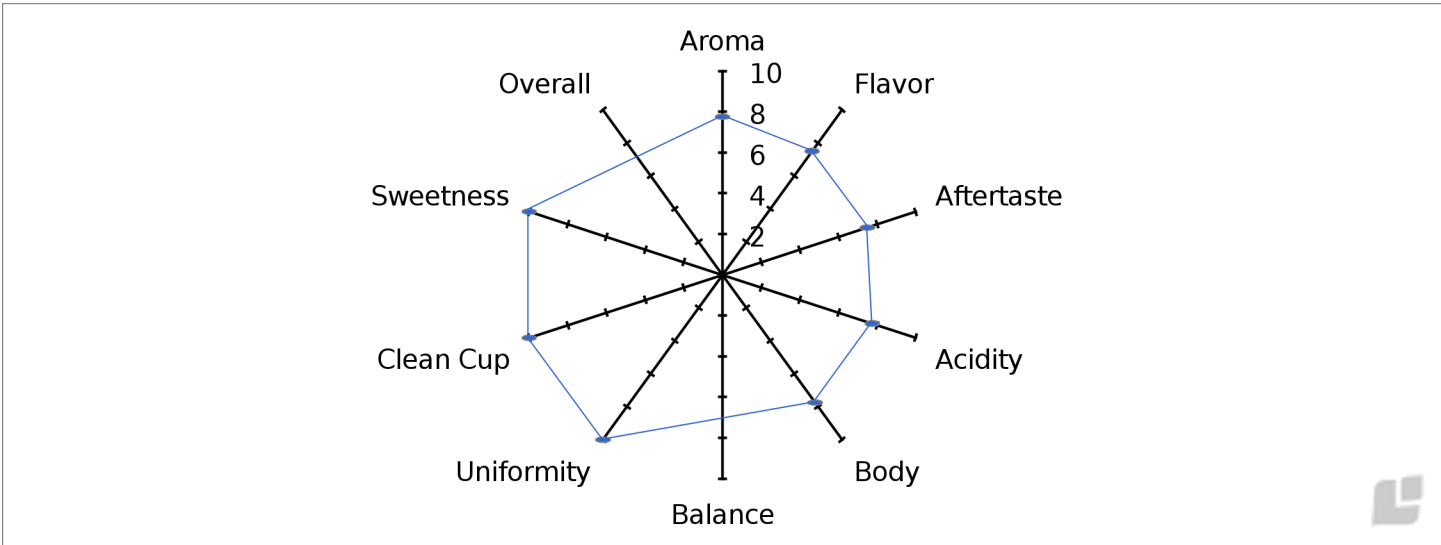
Average	68.25	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Renata	7.75	7.50	7.50	7.75	7.75		10.00	10.00	10.00	0.00		68.25

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	(+) Butter	Soya, chocolate , baked



● Renata

### Sensorial Analysis - QC-4838 - 2022-01-21 10:15 (The Coffee Quest - Amsterdam)

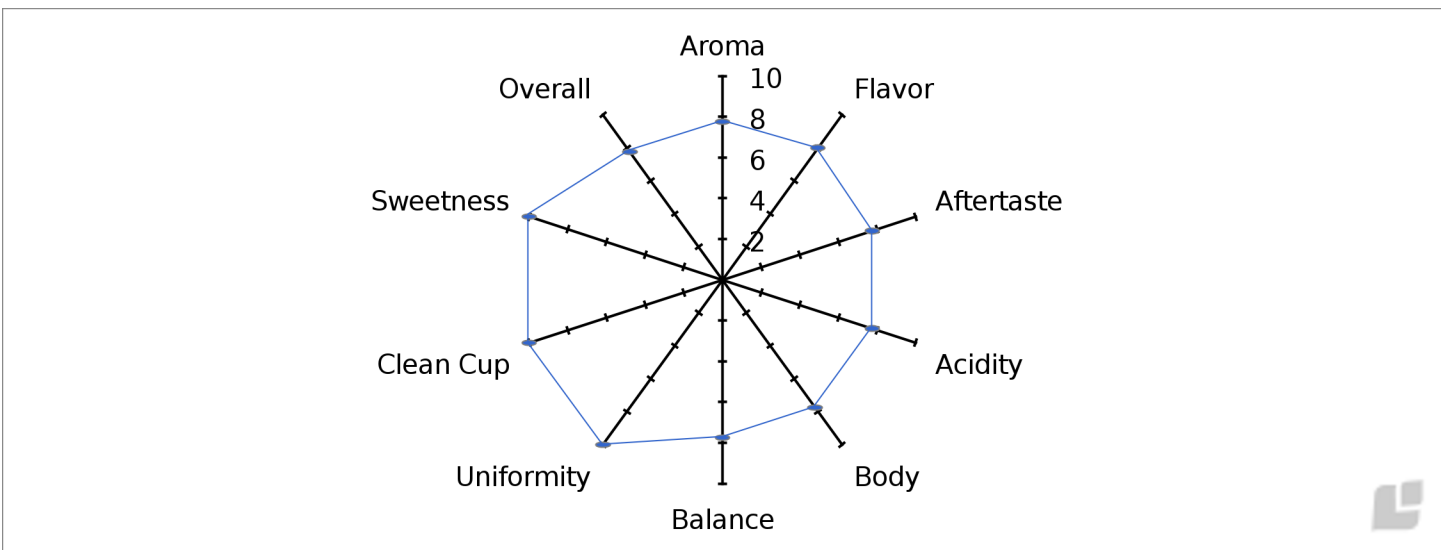
Average	84.5	Min (Value between average and lowest score)	-0
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
TCQ Quality Control	7.75	8.00	7.75	7.75	7.75	7.75	10.00	10.00	10.00		7.75	84.50
Average	7.75	8.00	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	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
TCQ Quality Control	(+) Milk Chocolate, Delicate, Raisin, Ripe banana, Raspberry	Pleasant, delicate floral notes in the aroma. Mouthfeel is delicate with some berries in the background.



● TCQ Quality Control

## Sensorial Analysis - QC-4832 - 2022-01-21 10:05 (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 FS

There is no data to display.

, FS ... Final Score

Evaluator Descriptors Notes

There is no data to display.

## Sensorial Analysis - QC-4824 - 2022-01-19 10:20 (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 FI Af Ac Bo Ba Un Cl Sw De Ov FS

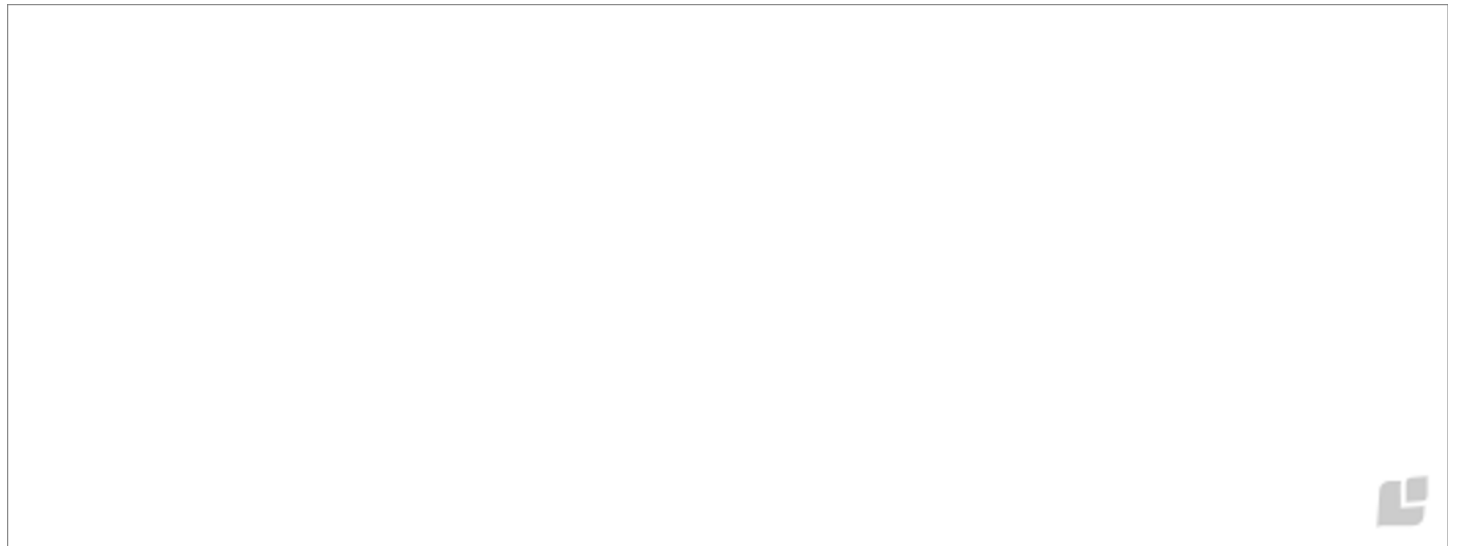
Average 0.00

Descriptors: Ar ... Aroma, FI ... 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

## Sensorial Analysis - QC-4820 - 2022-01-17 13:10 (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 FI Af Ac Bo Ba Un Cl Sw De Ov FS

Average 0.00

Descriptors: Ar ... Aroma, FI ... 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-4804 - 2022-01-14 15:30

Parchment Coffee	Green Coffee
Moisture of beans	9.8 % Note

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