

Lot [SG-0619] Ethiopia Mansour Aba Hika Lot#3

Natural



Sample type	Evaluation
PO#	922
Weight	0 g
Initial Weight	0 g
Origin	Falcon Coffees
Status	Not rated

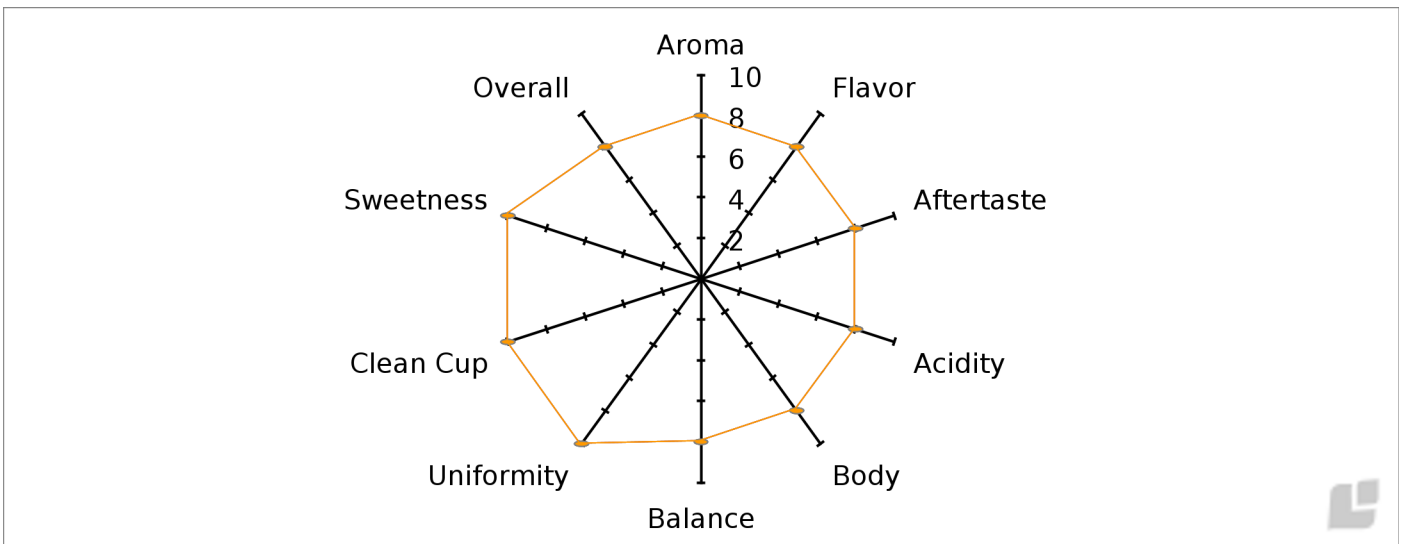
Sensorial Analysis - QC-1517 - 2020-11-05 16:35 (CMG)

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	2

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
ZAYTSEV VALENTINE (Q Arabica Grader)	8.00	8.00	8.00	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.00
Igor Protsko	8.00	8.00	8.00	8.00	8.00	8.00	10.00	10.00	10.00	0.00	8.00	86.00
Average	8.00	8.00	8.00	8.00	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
ZAYTSEV VALENTINE (Q Arabica Grader)	(+) Fruity, Orange, Biscuity	
Igor Protsko	(+) Floral, Honey	



● ZAYTSEV VALENTINE (Q Arabica Grader) ● Igor Protsko ● Average

Physical Analysis / Green coffee evaluation - QC-1479 - 2020-11-04 16:08

Parchment Coffee	Green Coffee
Moisture of beans	10.8 % Note

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