

Lot [SG-0734] Kenya Endebass

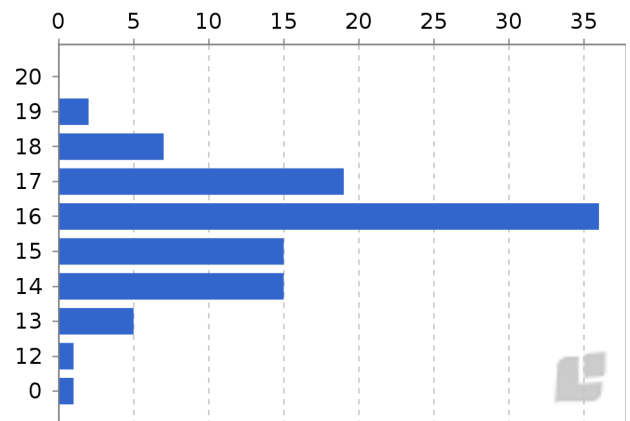


Sample type	Evaluation
PO#	1036
Weight	0 g
Initial Weight	0 g
Origin	InterAmerican Coffees
Status	Not rated

Physical Analysis / Green coffee evaluation - QC-1738 - 2020-11-30 14:35 (CMG)

Parchment Coffee	Green Coffee	280 g
Moisture of beans	10.5 %	Note

Screen Size	Weight	Percent
20	0.3 g	0%
19	4.2 g	2%
18	20.8 g	7%
17	53.9 g	19%
16	100.2 g	36%
15	40.7 g	15%
14	41.3 g	15%
13	15.1 g	5%
12	2 g	1%
0	1.5 g	1%



Group 1 Defects	Bean count	Defects
Full Black	0	0
Full Sour	0	0
Full Pod / Dried Cherry	0	0
Fungus	0	0
Severe Insect Damage	0	0
Foreign matter	0	0
Total		0

Group 2 Defects	Bean count	Defects
Partial Black	0	0
Partial Sour	0	0
Parchment/Pergamino	0	0
Floater	0	0
Immature	28	5
Withered	0	0
Shell	8	1
Broken/Chipped/Cut	32	6
Hull/Husk	0	0
Slight Insect Damage	2	0
Total		12

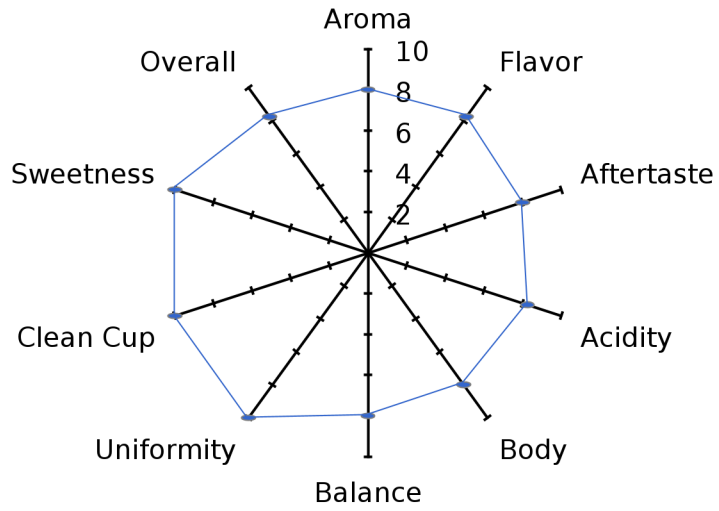
Sensorial Analysis - QC-1669 - 2020-11-24 16:50 (CMG)

Average	86.75	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
Igor Protsko	8.00	8.25	8.00	8.25	8.00	8.00	10.00	10.00	10.00	0.00	8.25	86.75

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
Igor Protsko	(+) Peach, Tropical Fruit, Black Tea	



● Igor Protsko

Physical Analysis / Green coffee evaluation - QC-1663 - 2020-11-24 16:34

Parchment Coffee	Green Coffee
Moisture of beans	10.9 % Note

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