

Lot [SG-0841] Brazil Fazenda Rainha Yellow Bourbon 17/18



Sample type	Evaluation
PO#	164
Weight	0 g
Initial Weight	0 g
Origin	InterAmerican Coffees
Status	Not rated

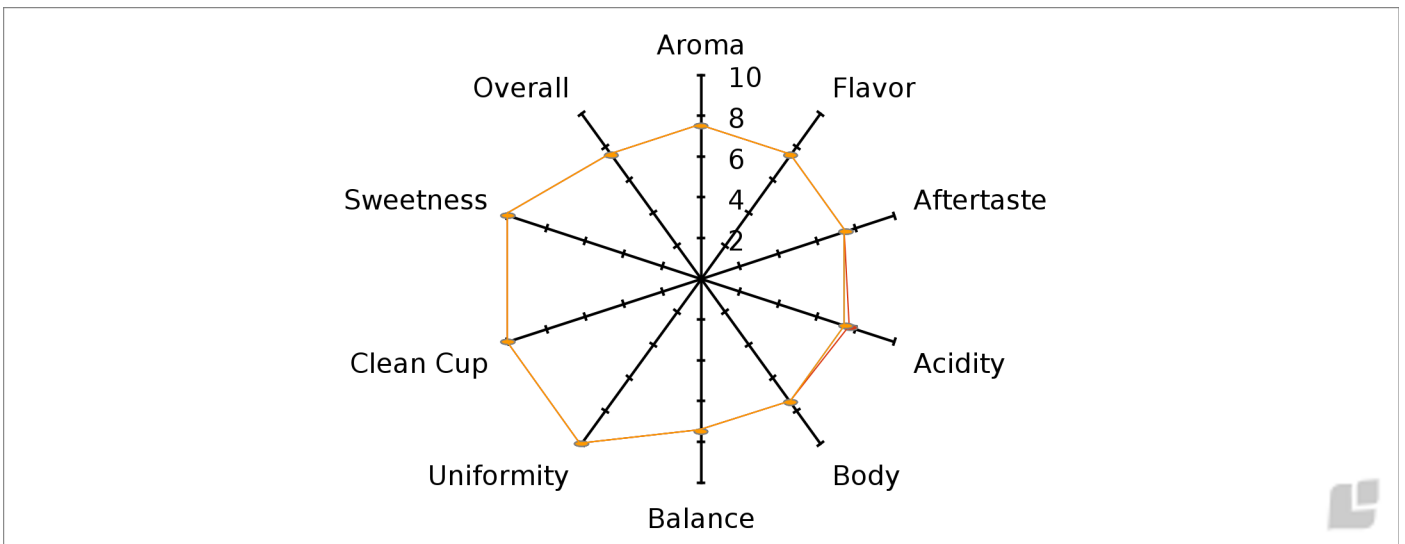
Sensorial Analysis - QC-1877 - 2020-12-17 15:55 (CMG)

Average	82.63	Min (Value between average and lowest score)	-0.13
Max (Value between average and highest score)	0.12	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
Igor Protsko	7.50	7.50	7.50	7.50	7.50	7.50	10.00	10.00	10.00	0.00	7.50	82.50
ZAYTSEV VALENTINE (Q Arabica Grader)	7.50	7.50	7.50	7.75	7.50	7.50	10.00	10.00	10.00	0.00	7.50	82.75
Average	7.50	7.50	7.50	7.50	7.50	7.50	10.00	10.00	10.00	0.00	7.50	82.62

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	(+) Plum, Roasted Hazelnut, Citrus Fruit	
ZAYTSEV VALENTINE (Q Arabica Grader)	(+) Dark Chocolate, Roasted Almond	



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

Physical Analysis / Green coffee evaluation - QC-1864 - 2020-12-17 12:38

Parchment Coffee	Green Coffee
Moisture of beans	10.1 % Note

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