

# Lot [SG-1063] Brazil Santos NY2/3 Scr.17/18 GC

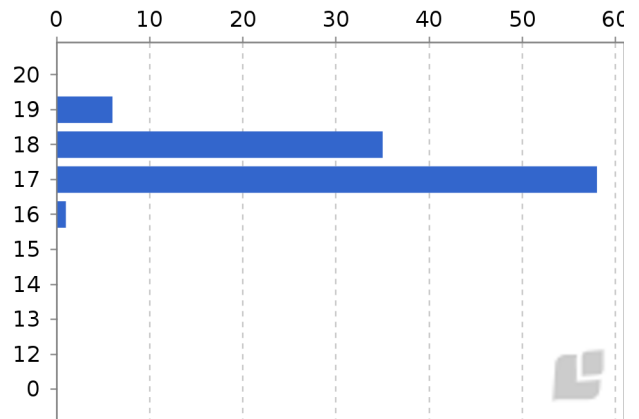


<b>Sample type</b>	Evaluation
<b>PO#</b>	032/1833
<b>Weight</b>	0 g
<b>Initial Weight</b>	0 g
<b>Origin</b>	NKG Stockler, Bero Polska
<b>Status</b>	Not rated

## Physical Analysis / Green coffee evaluation - QC-3439 - 2021-04-01 11:55 (CMG)

Parchment Coffee	Green Coffee	350 g
Moisture of beans	11.0 %	Note

Screen Size	Weight	Percent
20	1.7 g	0%
19	22 g	6%
18	120.9 g	35%
17	201.8 g	58%
16	2.2 g	1%
15	1.4 g	0%
14		
13		
12		
0		



Group 1 Defects	Bean count	Defects
Full Black	0	0
Full Sour	1	1
Full Pod / Dried Cherry	0	0
Fungus	7	7
Severe Insect Damage	5	1
Foreign matter	0	0
<b>Total</b>		<b>9</b>

Group 2 Defects	Bean count	Defects
Partial Black	0	0
Partial Sour	2	0
Parchment/Pergamino	0	0
Floater	8	1
Immature	0	0
Withered	0	0
Shell	1	0
Broken/Chipped/Cut	50	10
Hull/Husk	0	0
Slight Insect Damage	32	3
<b>Total</b>		<b>14</b>

## Physical Analysis / Green coffee evaluation - QC-3349 - 2021-03-25 14:30 (CMG)

Parchment Coffee	Green Coffee	350 g
Moisture of beans	null %	Note

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

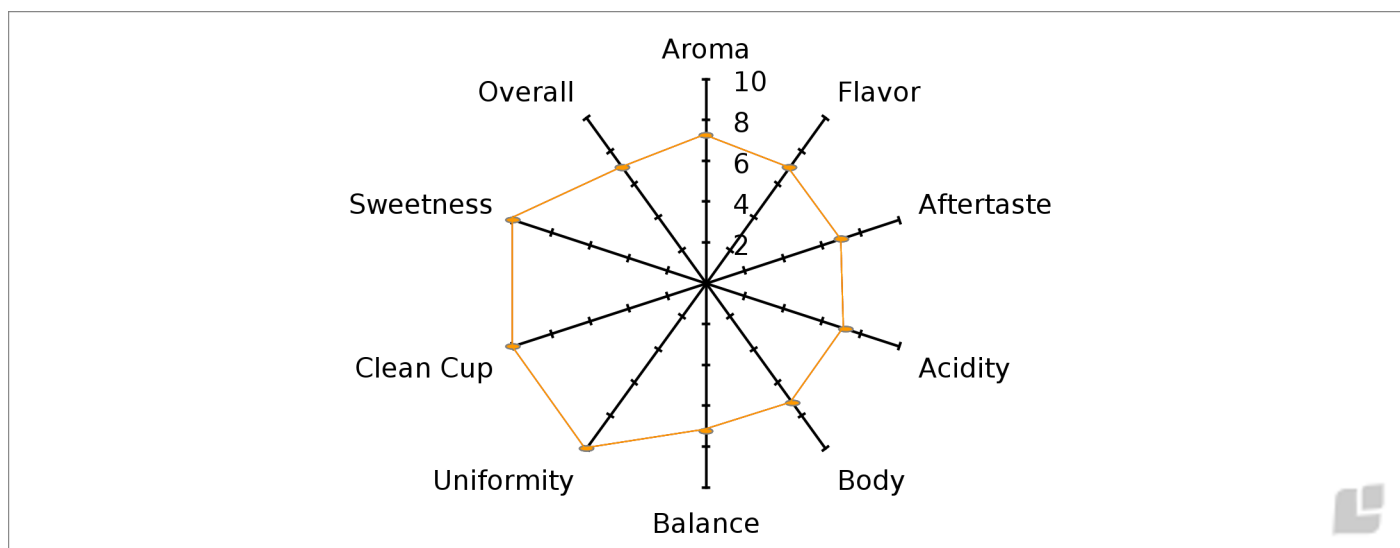
## Sensorial Analysis - QC-3344 - 2021-03-25 11:45 (CMG)

Average	80	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
Igor Protsko	7.25	7.00	7.00	7.25	7.25	7.25	10.00	10.00	10.00	0.00	7.00	80.00
ZAYTSEV VALENTINE ( Q Arabica Grader )	7.25	7.00	7.00	7.25	7.25	7.25	10.00	10.00	10.00	0.00	7.00	80.00
Average	7.25	7.00	7.00	7.25	7.25	7.25	10.00	10.00	10.00	0.00	7.00	80.00

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
Igor Protsko	(+) Chocolate (-) Peanuts	
ZAYTSEV VALENTINE ( Q Arabica Grader )	(+) Chocolate	6/6



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

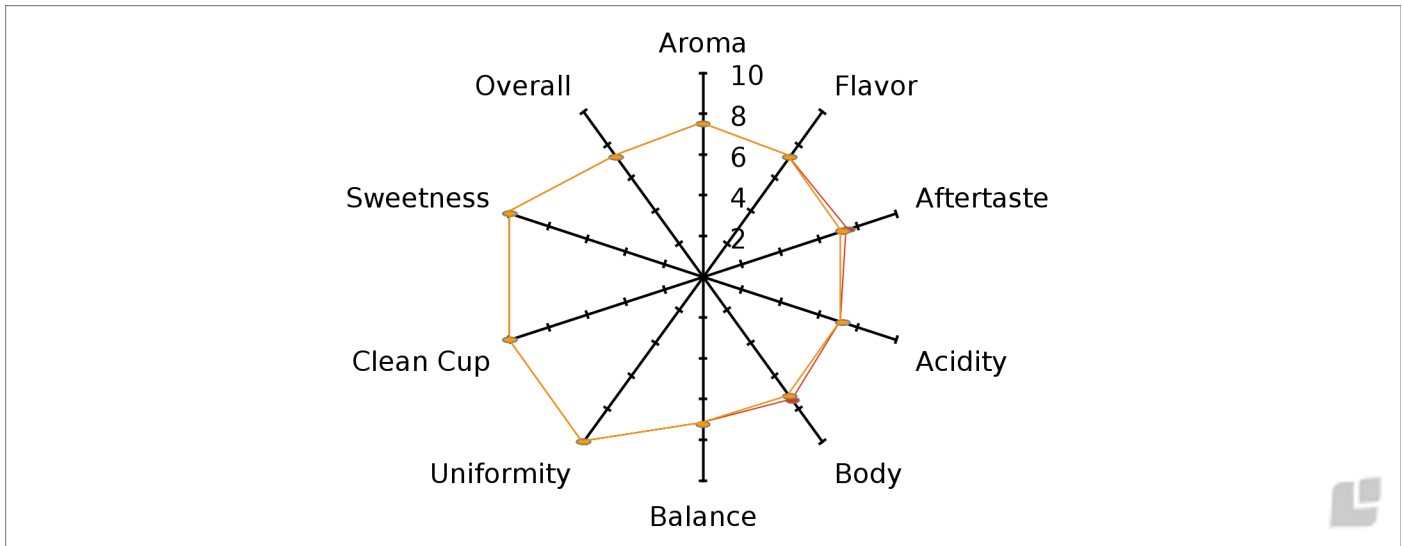
## Sensorial Analysis - QC-2630 - 2021-02-17 15:40 (CMG)

Average	81.25	Min (Value between average and lowest score)	-0.25
Max (Value between average and highest score)	0.25	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 )	7.50	7.25	7.25	7.25	7.25	7.25	10.00	10.00	10.00	0.00	7.25	81.00
Igor Protsko	7.50	7.25	7.50	7.25	7.50	7.25	10.00	10.00	10.00	0.00	7.25	81.50
Average	7.50	7.25	7.25	7.25	7.25	7.25	10.00	10.00	10.00	0.00	7.25	81.25

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
ZAYTSEV VALENTINE ( Q Arabica Grader )	(+) Milk Chocolate, Biscuity	
Igor Protsko	(+) Nutty, Honey	



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

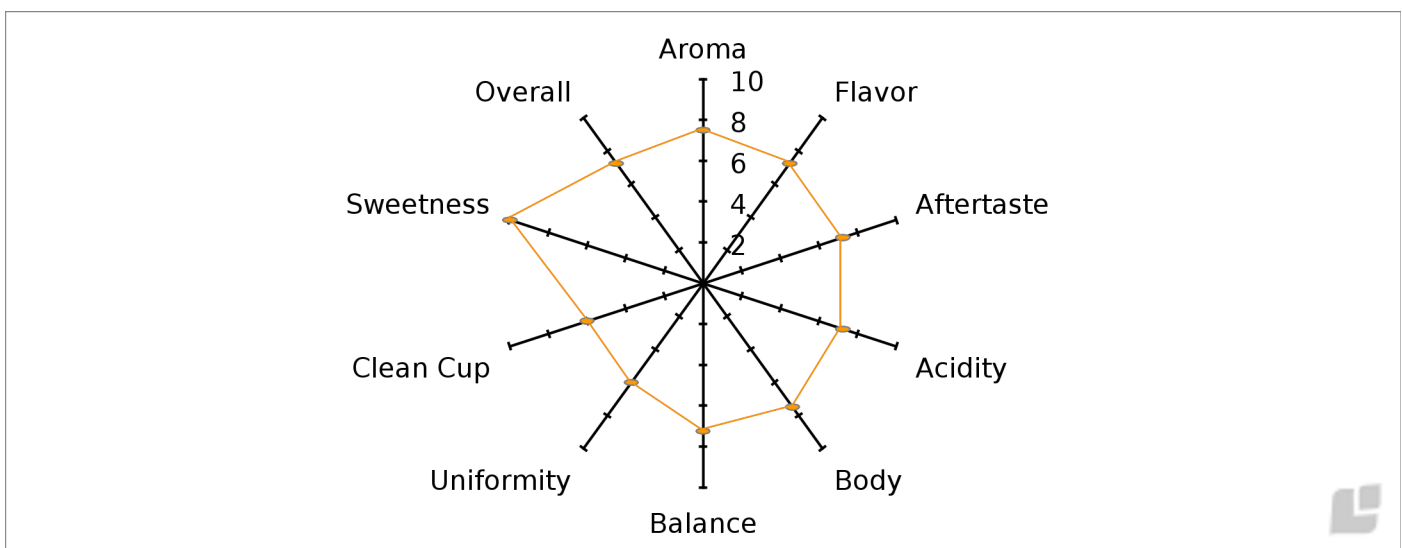
### Sensorial Analysis - QC-2232 - 2021-01-27 16:55 (CMG)

Average	69.25	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	2

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Igor Protsko	7.50	7.25	7.25	7.25	7.50	7.25	6.00	6.00	10.00	-4.00	7.25	69.25
ZAYTSEV VALENTINE ( Q Arabica Grader )	7.50	7.25	7.25	7.25	7.50	7.25	6.00	6.00	10.00	-4.00	7.25	69.25
Average	7.50	7.25	7.25	7.25	7.50	7.25	6.00	6.00	10.00	-4.00	7.25	69.25

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
Igor Protsko	(+) Nutty, Milk Chocolate	
ZAYTSEV VALENTINE ( Q Arabica Grader )	(+) Milk Chocolate	



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

### Physical Analysis / Green coffee evaluation - QC-2220 - 2021-01-27 11:29 (CMG)

Parchment Coffee	Green Coffee	350 g
Moisture of beans	11.6 %	Note

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