

# Lot [SG-1535] Honduras Copán - HG EP - Finca Montecristo



<b>Sample type</b>	Evaluation
<b>PO#</b>	051/156
<b>Weight</b>	0 g
<b>Initial Weight</b>	0 g
<b>Note</b>	
<b>Origin</b>	Becamo, InterAmerican Coffees
<b>Status</b>	Not rated

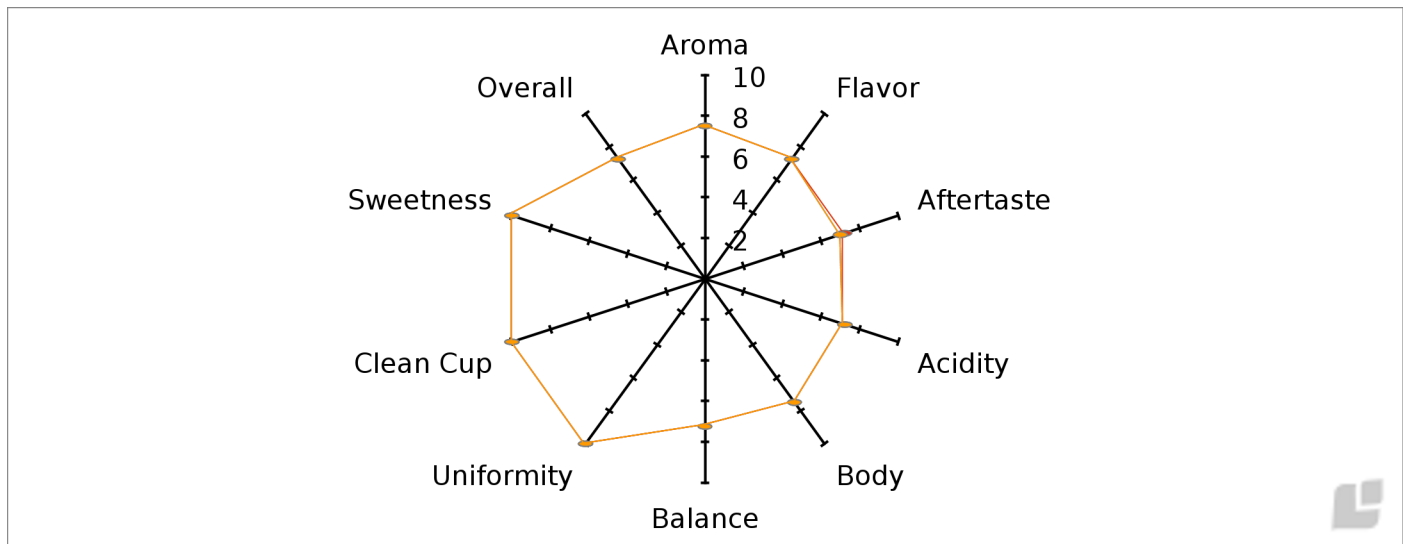
## Sensorial Analysis - QC-3515 - 2021-04-08 14:45 (CMG)

Average	81.13	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
ZAYTSEV VALENTINE ( Q Arabica Grader )	7.50	7.25	7.00	7.25	7.50	7.25	10.00	10.00	10.00	0.00	7.25	81.00
Igor Protsko	7.50	7.25	7.25	7.25	7.50	7.25	10.00	10.00	10.00	0.00	7.25	81.25
Average	7.50	7.25	7.00	7.25	7.50	7.25	10.00	10.00	10.00	0.00	7.25	81.12

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 )	(+) Dark Chocolate, Roasted walnut, Tobacco, Green Grape	
Igor Protsko	(+) Cacao, Black Tea	

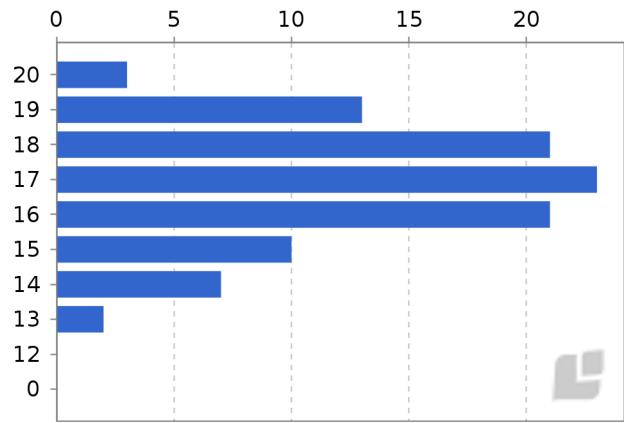


● ZAYTSEV VALENTINE ( Q Arabica Grader ) ● Igor Protsko ● Average

## Physical Analysis / Green coffee evaluation - QC-3495 - 2021-04-06 12:45 (CMG)

Parchment Coffee		Green Coffee	350 g
Moisture of beans	13.0 %	Note	

Screen Size	Weight	Percent
20	10.8 g	3%
19	44.9 g	13%
18	73.1 g	21%
17	81.4 g	23%
16	73.1 g	21%
15	34.6 g	10%
14	25.7 g	7%
13	6.1 g	2%
12	0.2 g	0%
0	0.1 g	0%



Group 1 Defects	Bean count	Defects
Full Black	5	5
Full Sour	3	3
Full Pod / Dried Cherry	0	0
Fungus	0	0
Severe Insect Damage	6	1
Foreign matter	0	0
<b>Total</b>		<b>9</b>

Group 2 Defects	Bean count	Defects
Partial Black	6	2
Partial Sour	5	1
Parchment/Pergamino	3	0
Floater	7	1
Immature	17	3
Withered	0	0
Shell	3	0
Broken/Chipped/Cut	97	19
Hull/Husk	0	0
Slight Insect Damage	8	0
<b>Total</b>		<b>26</b>

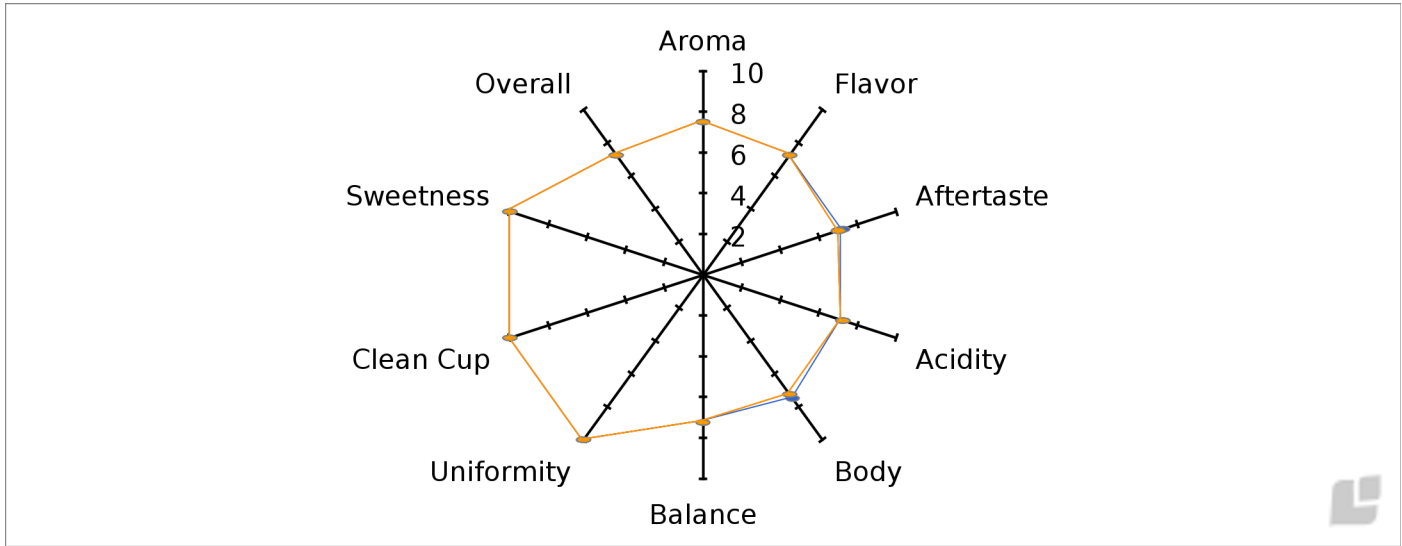
## Sensorial Analysis - QC-3486 - 2021-04-05 16:55 (CMG)

Average	81	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
Igor Protsko	7.50	7.25	7.25	7.25	7.50	7.25	10.00	10.00	10.00	0.00	7.25	81.25
ZAYTSEV VALENTINE ( Q Arabica Grader )	7.50	7.25	7.00	7.25	7.25	7.25	10.00	10.00	10.00	0.00	7.25	80.75
Average	7.50	7.25	7.00	7.25	7.25	7.25	10.00	10.00	10.00	0.00	7.25	81.00

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	(+) Green Grape, Green Apple	
ZAYTSEV VALENTINE ( Q Arabica Grader )	(+) Green Grape, Nutty, Caramel, Granola	



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