

Lot [SG-0614] Brazil Santos NY2/3 Scr.17/18 FC

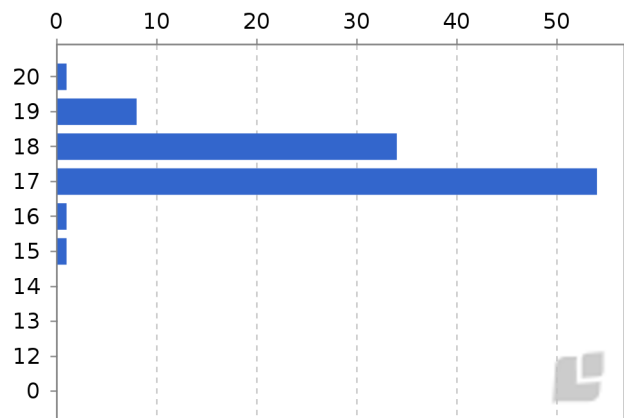


Sample type	Evaluation
PO#	194/0226
Weight	0 g
Initial Weight	0 g
Origin	Falcon Coffees
Status	Not rated

Physical Analysis / Green coffee evaluation - QC-3440 - 2021-04-01 11:55 (CMG)

Parchment Coffee	Green Coffee	350 g
Moisture of beans	10.8 %	Note

Screen Size	Weight	Percent
20	4 g	1%
19	28 g	8%
18	119.7 g	34%
17	190.7 g	54%
16	3.9 g	1%
15	2 g	1%
14	1.7 g	0%
13		
12		
0		



Group 1 Defects	Bean count	Defects
Full Black	0	0
Full Sour	0	0
Full Pod / Dried Cherry	0	0
Fungus	2	2
Severe Insect Damage	4	0
Foreign matter	0	0
Total		2

Group 2 Defects	Bean count	Defects
Partial Black	1	0
Partial Sour	2	0
Parchment/Pergamino	0	0
Floater	0	0
Immature	0	0
Withered	0	0
Shell	0	0
Broken/Chipped/Cut	56	11
Hull/Husk	0	0
Slight Insect Damage	34	3
Total		14

Physical Analysis / Green coffee evaluation - QC-3346 - 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		

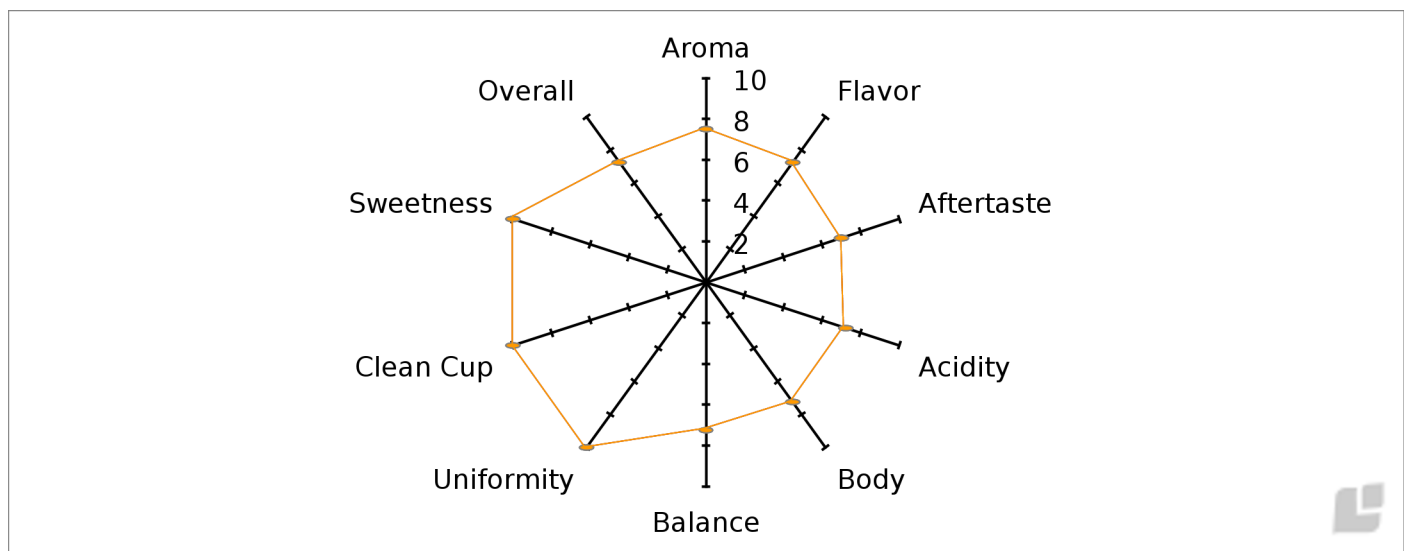
Sensorial Analysis - QC-3341 - 2021-03-25 11:45 (CMG)

Average	80.75	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	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	7.25	7.25	10.00	10.00	10.00	0.00	7.25	80.75
Igor Protsko	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	80.75

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
ZAYTSEV VALENTINE (Q Arabica Grader)	(+) Dark Chocolate, Sweet, Cacao Nibs, Almond	6/6
Igor Protsko	(+) Roasted Hazelnut, Chocolate	



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

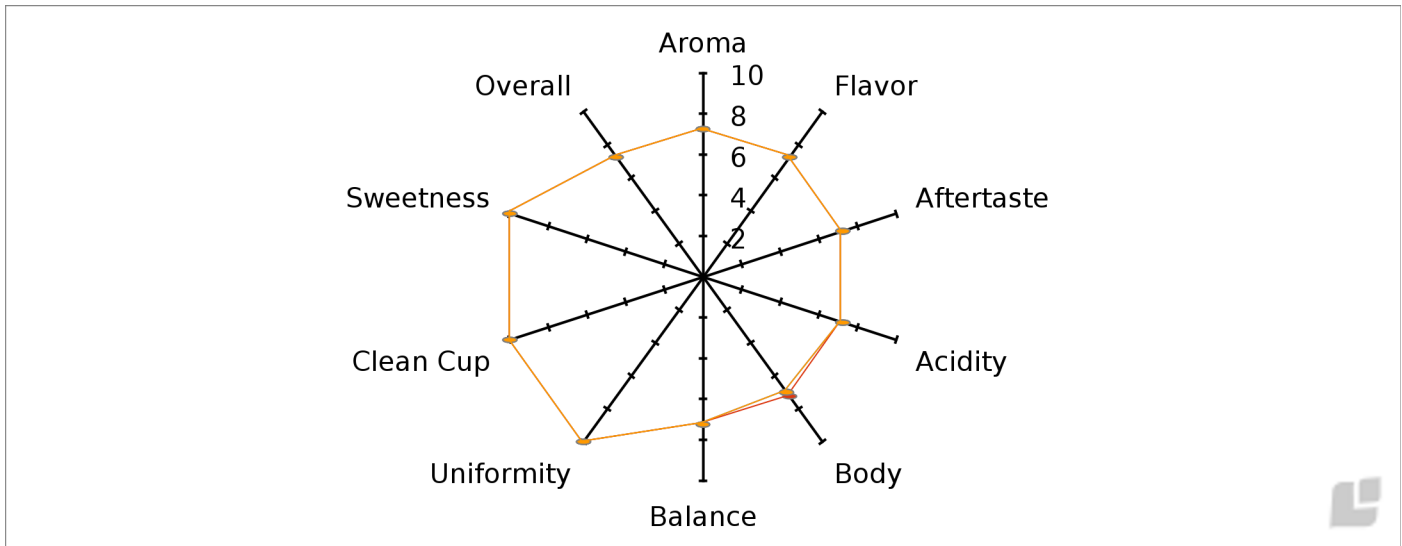
Sensorial Analysis - QC-1510 - 2020-11-05 16:35 (CMG)

Average	80.63	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	7.25	7.25	7.25	7.25	7.00	7.25	10.00	10.00	10.00	0.00	7.25	80.50
ZAYTSEV VALENTINE (Q Arabica Grader)	7.25	7.25	7.25	7.25	7.25	7.25	10.00	10.00	10.00	0.00	7.25	80.75
Average	7.25	7.25	7.25	7.25	7.00	7.25	10.00	10.00	10.00	0.00	7.25	80.62

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	(+) Grape, Fruity	
ZAYTSEV VALENTINE (Q Arabica Grader)	(+) Nutty, Fruity	



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

Physical Analysis / Green coffee evaluation - QC-1475 - 2020-11-04 15:27

Parchment Coffee	Green Coffee
Moisture of beans	11.1 % Note

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