

Lot [SG-1660] INDONESIA ROBUSTA Gr.2 ELB



Sample type	Evaluation
PO#	301
Weight	0 g
Initial Weight	0 g
Origin	Bero Polska
Status	Not rated

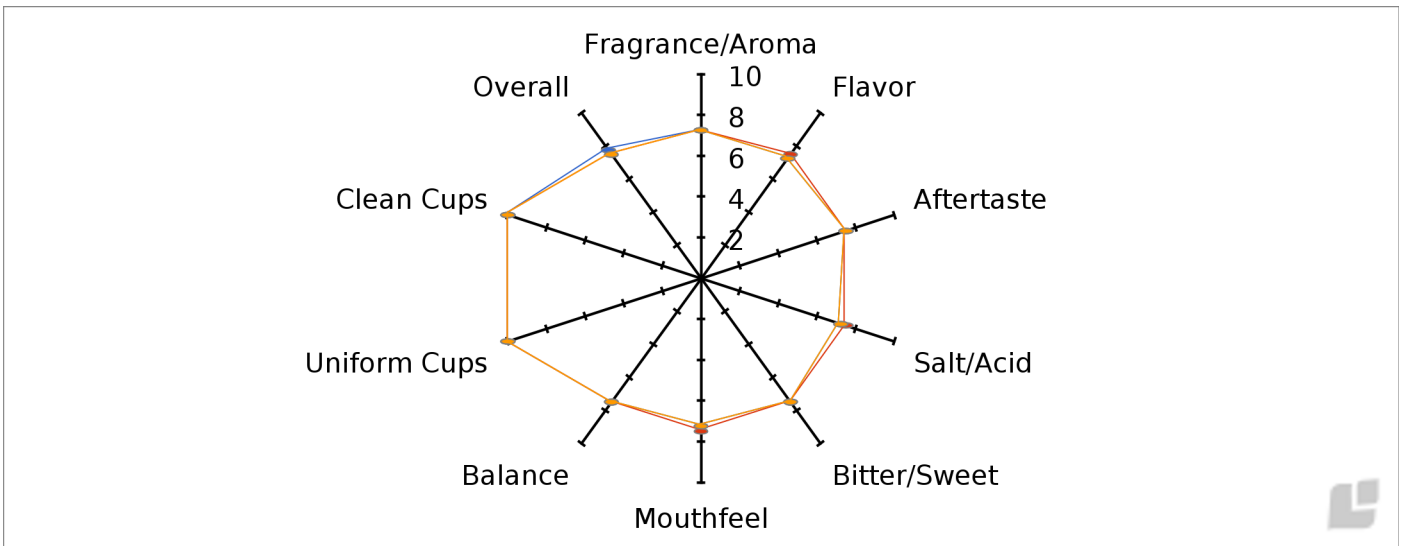
Sensorial Analysis - QC-3645 - 2021-04-19 12:15 (CMG)

Average	79.5	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	Fr	Fl	Af	Sa	Bi	Mo	Ba	Un	Cl	De	Ov	FS
Igor Protsko	7.25	7.25	7.50	7.25	7.50	7.25	7.50	10.00	10.00		7.75	79.25
ZAYTSEV VALENTINE (Q Arabica Grader)	7.25	7.50	7.50	7.50	7.50	7.50	7.50	10.00	10.00		7.50	79.75
Average	7.25	7.25	7.50	7.25	7.50	7.25	7.50	10.00	10.00	0.00	7.50	79.50

Descriptors: Fr ... Fragrance/Aroma, Fl ... Flavor, Af ... Aftertaste, Sa ... Salt/Acid, Bi ... Bitter/Sweet, Mo ... Mouthfeel, Ba ... Balance, Un ... Uniform Cups, Cl ... Clean Cups, De ... Defects (# of cups), Ov ... Overall, FS ... Final Score

Evaluator	Descriptors	Notes
Igor Protsko	(+) Dark Chocolate, Pipe Tobacco (-) Smoky	
ZAYTSEV VALENTINE (Q Arabica Grader)	(+) Caramel, Cacao (-) Leafy Greens	



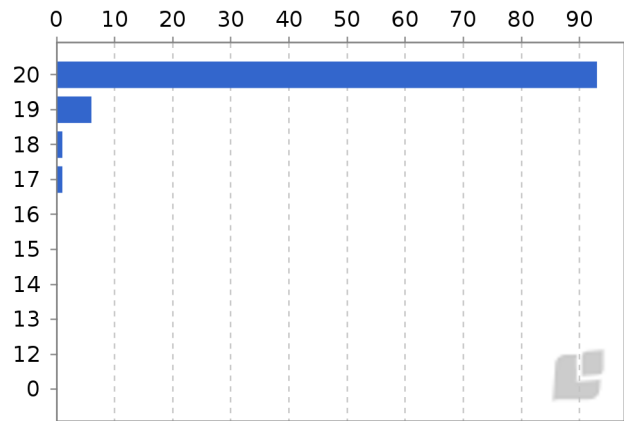
● Igor Protsko ● ZAYTSEV VALENTINE (Q Arabica Grader) ● Average

Physical Analysis / Green coffee evaluation - QC-3593 - 2021-04-14 16:47 (CMG)

Parchment Coffee		Green Coffee	350 g
Moisture of beans	11.2 %	Note	

Screen Size	Weight	Percent
20	325 g	93%
19	19.3 g	6%
18	3.1 g	1%
17	2.1 g	1%
16	0.5 g	0%
15		
14		
13		
12		
0		

Group 1 Defects	Bean count	Defects
Full Black	6	6
Full Sour	2	2
Dried Cherry / Pod	1	1
Fungus Damaged	0	0
Foreign Matter	0	0
Severe Insect Damage	9	1
Total		10



Group 2 Defects	Bean count	Defects
Partial Black	4	1
Partial Sour	3	1
Parchment/Pergamino	0	0
Floater	12	2
Immature / Unripe	0	0
Withered	0	0
Chalky Beans	0	0
Shell	0	0
Broken / Chipped / Cut	82	16
Hull / Husk	0	0
Slight Insect Damage	54	5
Total		25