

# Lot [SG-1273] Colombia Cauca - Supremo - Racafé - Washed



<b>Sample type</b>	Evaluation
<b>PO#</b>	1043
<b>Weight</b>	0 g
<b>Initial Weight</b>	0 g
<b>Origin</b>	Racafé, Falcon Coffees
<b>Status</b>	Accepted

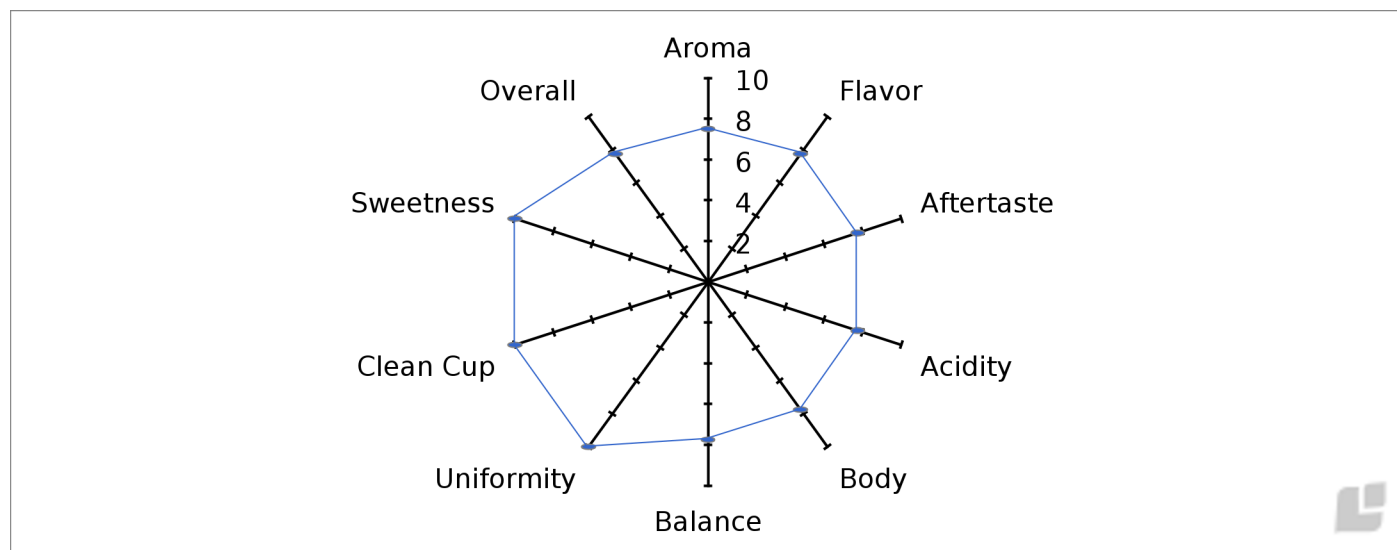
## Sensorial Analysis - QC-3889 - 2021-05-13 17:45 (CMG)

Average	84	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	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
ZAYTSEV VALENTINE ( Q Arabica Grader )	7.50	7.75	7.75	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	84.00

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
ZAYTSEV VALENTINE ( Q Arabica Grader )	(+) Tropical Fruit, Plum	

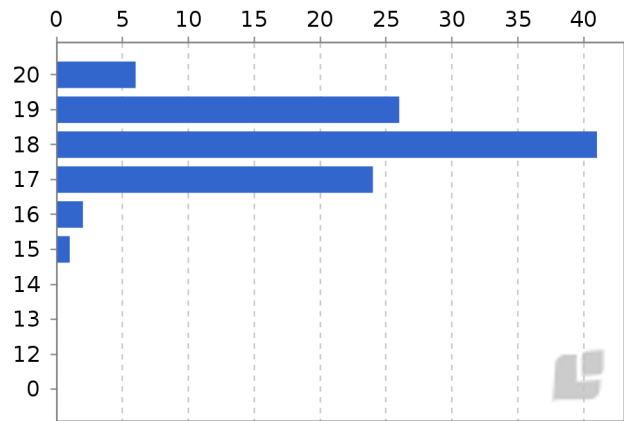


● ZAYTSEV VALENTINE ( Q Arabica Grader )

## Physical Analysis / Green coffee evaluation - QC-3782 - 2021-05-05 16:46 (CMG)

Parchment Coffee		Green Coffee	350 g
Moisture of beans	12.9 %	Note	

Screen Size	Weight	Percent
20	21.8 g	6%
19	90.9 g	26%
18	144.3 g	41%
17	83.6 g	24%
16	7.3 g	2%
15	2.1 g	1%
14		
13		
12		
0		



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

Group 2 Defects	Bean count	Defects
Partial Black	0	0
Partial Sour	0	0
Parchment/Pergamino	0	0
Floater	2	0
Immature	8	1
Withered	0	0
Shell	1	0
Broken/Chipped/Cut	37	7
Hull/Husk	0	0
Slight Insect Damage	21	2
<b>Total</b>	<b>10</b>	<b>10</b>

### Physical Analysis / Green coffee evaluation - QC-3114 - 2021-03-04 17:37 (CMG)

Parchment Coffee	Green Coffee	350 g
Moisture of beans	12.2 %	Note

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

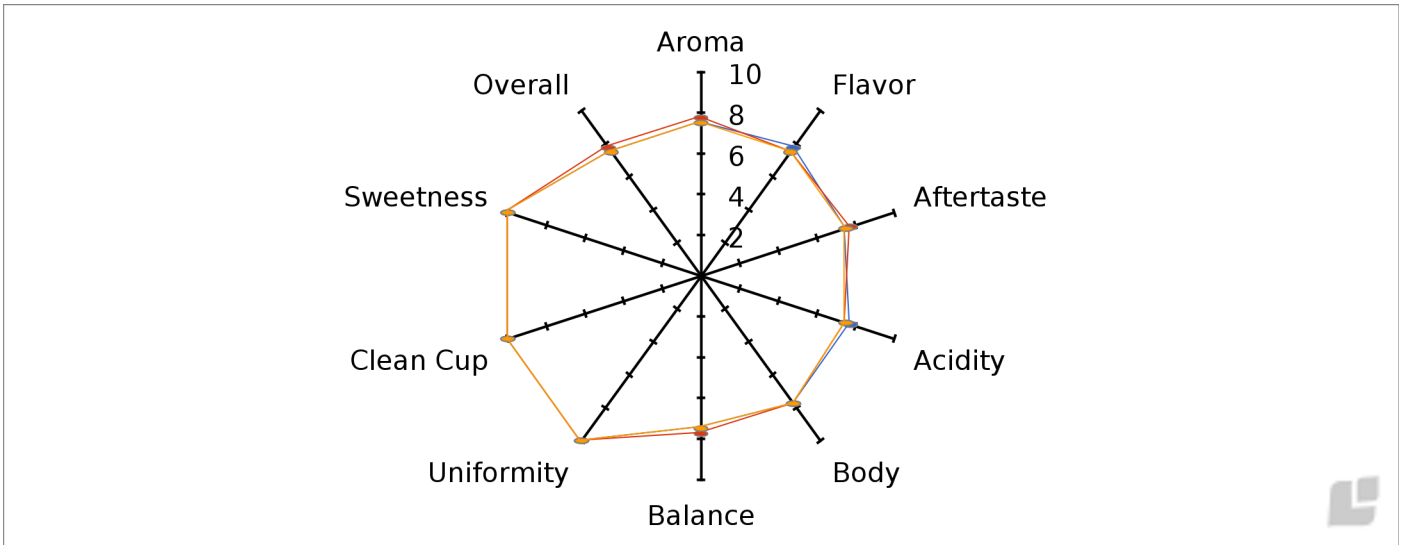
### Sensorial Analysis - QC-3111 - 2021-03-04 16:25 (CMG)

Average	83.5	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	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
ZAYTSEV VALENTINE ( Q Arabica Grader )	7.50	7.75	7.50	7.75	7.75	7.50	10.00	10.00	10.00	0.00	7.50	83.25
Igor Protsko	7.75	7.50	7.75	7.50	7.75	7.75	10.00	10.00	10.00	0.00	7.75	83.75
Average	7.50	7.50	7.50	7.50	7.75	7.50	10.00	10.00	10.00	0.00	7.50	83.50

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 )	(+) Chocolate, Prune, Tangerine, Light fruity	
Igor Protsko	(+) Floral, Honey	



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

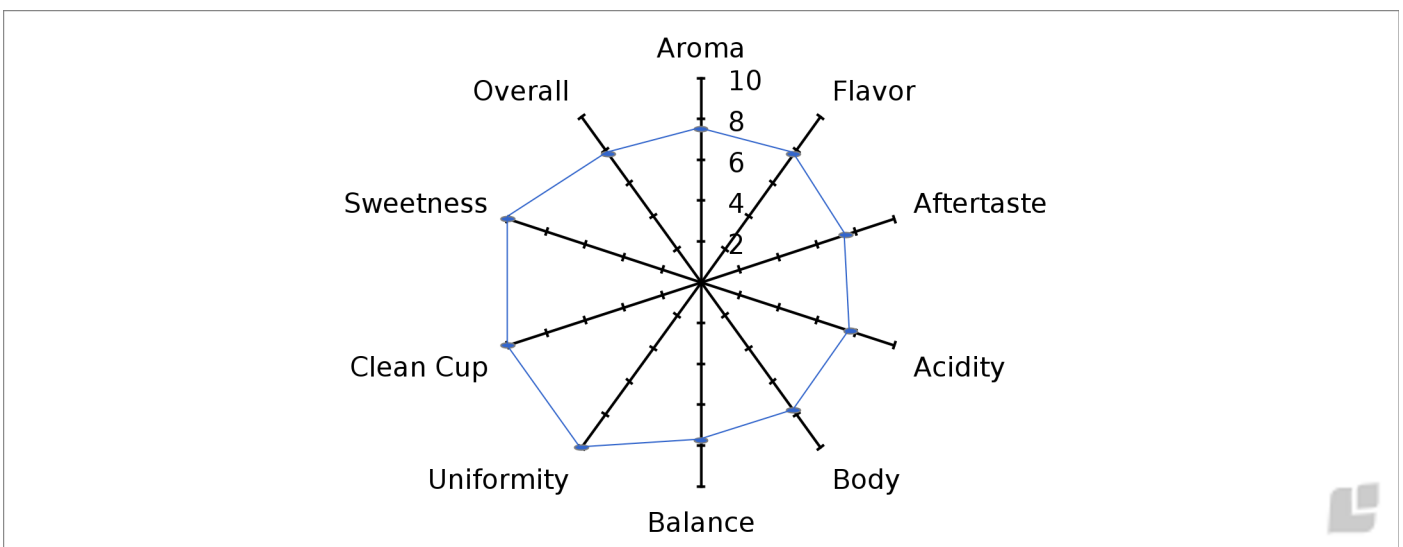
### Sensorial Analysis - QC-3020 - 2021-03-02 14:55 (CMG)

Average	83.75	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	1

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
ZAYTSEV VALENTINE ( Q Arabica Grader )	7.50	7.75	7.50	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	83.75
Average	7.50	7.75	7.50	7.75	7.75	7.75	10.00	10.00	10.00	0.00	7.75	83.75

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 )	(+) Sweet, Milk Chocolate, Yellow plum (-) Green Pepper	

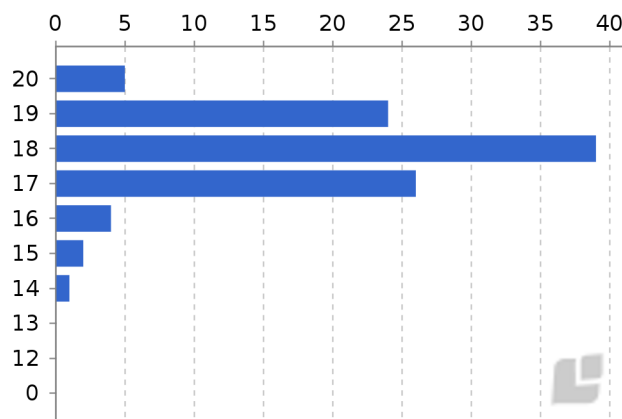


● ZAYTSEV VALENTINE ( Q Arabica Grader )

## Physical Analysis / Green coffee evaluation - QC-2773 - 2021-02-24 14:47 (CMG)

Parchment Coffee		Green Coffee	350 g
Moisture of beans	13.2 %	Note	

Screen Size	Weight	Percent
20	19.2 g	5%
19	83.2 g	24%
18	134.8 g	39%
17	90.9 g	26%
16	14.5 g	4%
15	5.3 g	2%
14	2.1 g	1%
13		
12		
0		



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

Group 2 Defects	Bean count	Defects
Partial Black	0	0
Partial Sour	1	0
Parchment/Pergamino	0	0
Floater	2	0
Immature	13	2
Withered	1	0
Shell	1	0
Broken/Chipped/Cut	29	5
Hull/Husk	0	0
Slight Insect Damage	15	1
<b>Total</b>		<b>8</b>

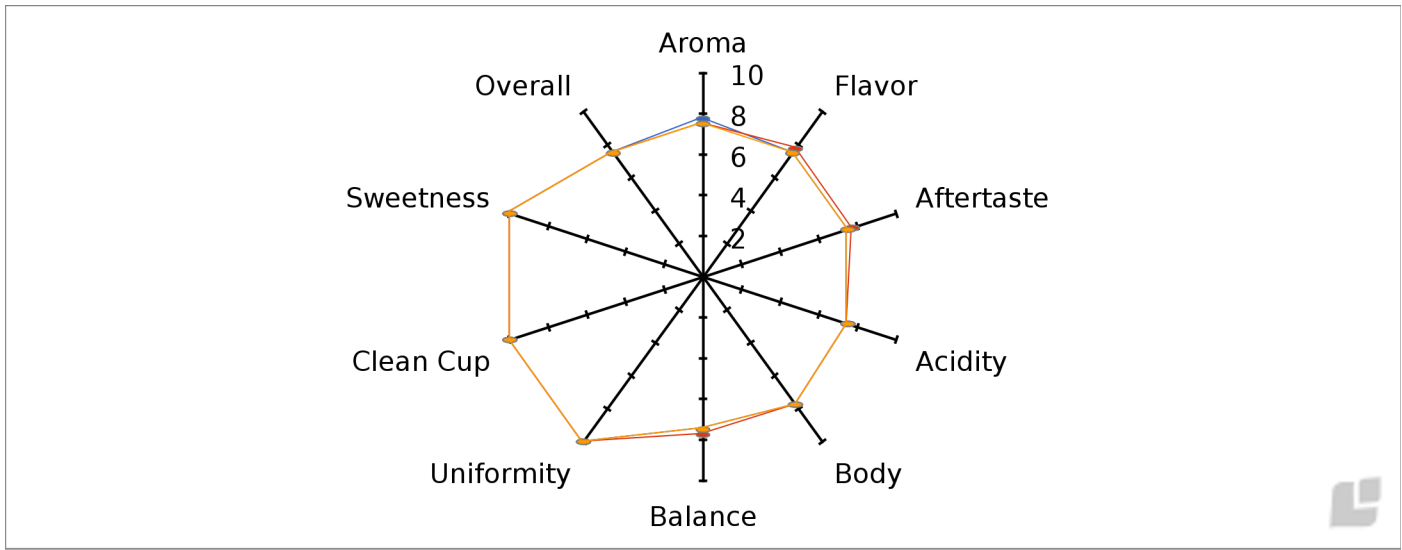
## Sensorial Analysis - QC-2757 - 2021-02-23 16:55 (CMG)

Average	83.25	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 )	7.75	7.50	7.50	7.50	7.75	7.50	10.00	10.00	10.00	0.00	7.50	83.00
Igor Protsko	7.50	7.75	7.75	7.50	7.75	7.75	10.00	10.00	10.00	0.00	7.50	83.50
Average	7.50	7.50	7.50	7.50	7.75	7.50	10.00	10.00	10.00	0.00	7.50	83.25

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 )	(+) Sweet, Chocolate, Plum, Tropical Fruit	
Igor Protsko	(+) Grape, Apricot	



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