



Special coffee valuation report



Producer data

Producer: FLOID: 5984	Organization: ACODIHUE Code Number: CGCJ- 018-2021	Region:
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Identification

Category: Arabica Microlote	Bags: 25	Variety: Bourbon and Pache	Process: Washing	Crop: 20/21
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Sample Photo



Sample evaluated is produced at average height between 1750 and 1900 meters above Sea Level. The sample to be evaluated was received with a percentage of 11.90% Humidity, then the sample was subjected to weaning in a period of 8.30 minutes, then left at rest for a maximum period of 8 hours according to established protocol. Being Evaluated by a Panel of Tasters

Sensory Profile - COE Methodology

Attributes

Clean Cup
Sweetness
Acidity
Feeling on the palate
Flavor
Aftertaste
Balance
In general
Defect
Average Score of Cater Judges

Guest reviews

Transparent
Nice
malic / citrus
Creamy
white wine, plums, ripe pineapple, cider, tamarind, bright acids, punch of
Durable and clean
Consistent
Up
No

88.92

Note: For this report, we use the COE (Cup of Excellence) form, which quantitatively evaluates 8 characteristics such as clean cup, sweetness, acidity, sensation in the mouth (body), taste, aftertaste, balance and in general. Values range from 0 to 8 puntos and at the end add up to 36 more points. This coffee is recognized as **a** microlote.