

Lot [SG-0100] S-A-A-A8

Sample type Evaluation
Weight 0 g
Sample Weight 0 g
Status Accepted

Sensorial Analysis - QC-0511 - 2021-06-11 14:40 (Roastery)

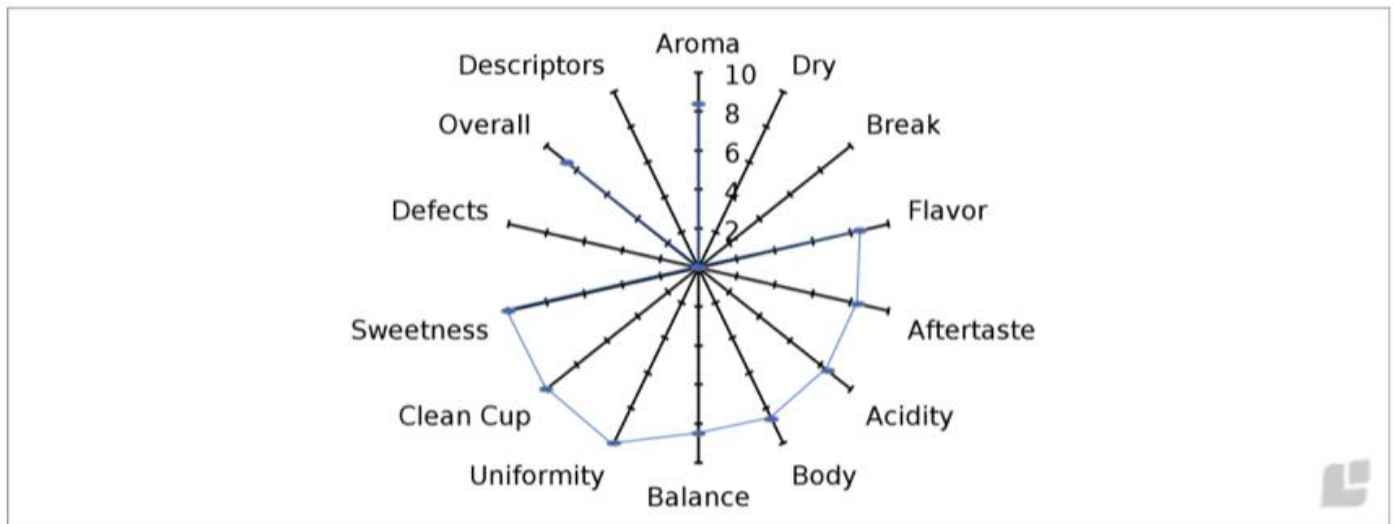
Average	87.38														Min (Value between average and lowest score)	-0.13
Max (Value between average and highest score)	0.12														Number of results that are taken into account for the average value	2
	Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS	
	8.38	0.00	0.00	8.50	8.38	8.50	8.62	8.50	10.00	10.00	10.00	0.00	8.62	0.00	87.38	

Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

Descriptors

Notes

(+) Brown Sugar, Caramel, Mangosteen, Molasses



● Average