

Lot [SG-0110] S-HJ-H4

Sample type Evaluation
Weight 0 g
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Status Accepted

Sensorial Analysis - QC-0520 - 2021-06-11 14:40 (Roastery)

Average	86.88	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
8.25	0.00	0.00	8.38	8.25	8.25	8.50	8.50	10.00	10.00	10.00	0.00	8.25	0.00	86.88

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 Spice, Jasmine Honeysuckle, Mullberry, Raisin, Red Apple, Red Currant

