

Lot [SG-0097] S-A-A-A2

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

Sensorial Analysis - QC-0508 - 2021-06-11 14:40 (Roastery)

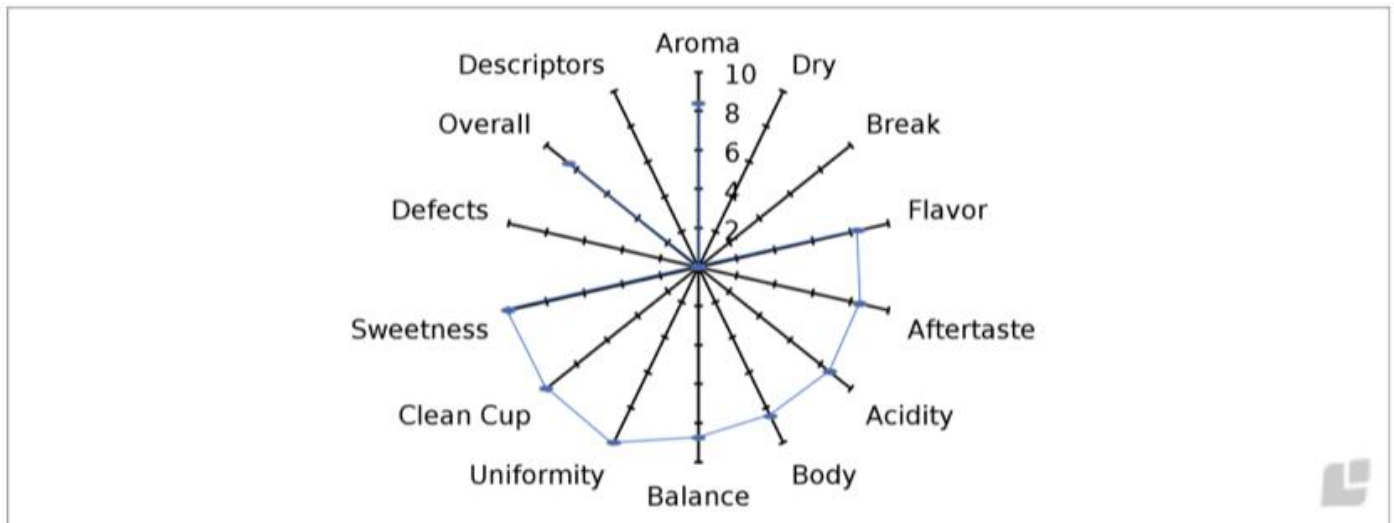
Average	88.13	Min (Value between average and lowest score)	-0.38											
Max (Value between average and highest score)	0.37	Number of results that are taken into account for the average value	2											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
8.38	0.00	0.00	8.38	8.50	8.62	8.50	8.75	10.00	10.00	10.00	0.00	8.50	0.00	88.13

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

(+) Floral, Grapefruit, Mango, Molasses, Nectarine, Pear, Pineapple, Syrup



● Average