



Special coffee valuation report



Producer data

Producer: FLOID: 917	Organization: NAHUALA Code number: CGCJ- 017-2021	Region:
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Identification

Category: Arabica Microlote	Bags: 30	Variety: Borbon and Catuai	Process: Washing	Crop: 20/21
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Sample Photo



The coffee sample evaluated is produced at average heights of 1250 meters above sea level. The sample to be evaluated was received with 11% Humidity, the sample was subjected to weaning in a period of 8.11 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	Guest reviews
Clean Cup	Transparent
Sweetness	Nice
Acidity	Citric
Feeling on the palate	Creamy
Flavor	Hazelnut notes, panela honey, matt makeup, shampán, white wine, red fruits, tropicals.
Aftertaste	Durable and clean
Balance	Consistent
In general	Up
Defect	No
Average Score of Cater Judges	88.29

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 points and at the end add up to 36 more points. This coffee is recognized as a microlote.