



## Special coffee valuation report



### Producer data

Producer: FLOID: <b>5984</b>	Organization: <b>ACODIHUE</b> Code number: <b>CGCJ 002.2021</b>	Region:
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### Identification

Category: <b>Arabica Microlote</b>	Bags: <b>25</b>	Variety: <b>Borbon and Pache</b>	Process: <b>Washing</b>	Crop: <b>20/21</b>
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### Sample Photo



Sample evaluated is produced at heights between 1750 and 1900 meters above sea level. The sample to evaluate was received with a 11.6% humidity frame, then the sample was subjected to weaning within 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  
Pineapple, Yellow Fruit, Candy Sweet, Green Apple, Grapes, Plum, Blackberry  
Durable and clean  
Consistent  
Up  
No

**86.54**

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.