



# CLEARPATH COFFEE

CALLE 3 # 29 A - 97  
(574) 313 8647  
MEDELLIN - ANTIOQUIA

## PHYSICAL AND ORGANOLEPTIC EVALUATION OF COFFEE

Company:	Ifinca LLC - IFIN-187		
Adress:			
Date:	26/02/2020		
Responsible:	CLAUDIA MILENA SAMBONI BELTRAN		
GENERAL INFORMATION			
Origin:	Huila	Producer:	Huila Community Coffee
Quantity:	4900Kg	Altitude MASL:	1550-1980
Process:	Washed	Identification code:	03-00598-00067
Variety	Castillo, Caturra, Colombia, Bourbon		
GREEN COFFEE ANALYSIS			
Sample Size (Grams)	300	Moisture	11.2
Green Coffe Quality:	Defect count Group 1: 1 Group 2: 15		
ROASTED COFFEE ANALYSIS			
Roast time:	8.58		
Moisture loss:			
SENSORY EVALUATION	DESCRIPTOR	SCORE	NOTES
	Fragrance and aroma	8.00	<b>Fragrance:</b> Vanilla, Cocoa, Honey <b>Flavor:</b> Peach, Floral, Red apple <b>Body:</b> Medium <b>Acidity:</b> Mild citric <b>Aftertaste:</b> Citrics, panela
	Flavor	8.00	
	Aftertaste	7.50	
	Body	7.75	
	Acidity	8.00	
	Sweetness	7.75	
	Uniformity	10.00	
	Balance	10.00	
	Clean cup	10.00	
	Overall	8.00	
	Total:	85.00	

