

PHYSICAL AND ORGANOLEPTIC EVALUATION OF COFFEE

Company:	Ifinca LLC		
Adress:			
Date:	26/02/2020		
Responsible:	CLAUDIA MILENA SAMBONI BELTRAN		
GENERAL INFORMATION			
Origin:	Huila	Producer:	Coffee For Peace
Quantity:	9975Kg	Altitude MASL:	1400-1820
Process:	Washed	Identification code:	03-00598-00065
Variety	Castillo, Caturra, Colombia, Bourbon		
GREEN COFFEE ANALYSIS			
Sample Size (Grams)	300	Moisture	11.1
Green Coffe Quality:	Defect count Group 1: 1 Group 2: 15		
ROASTED COFFEE ANALYSIS			
Roast time:	9.05		
Moisture loss:			
SENSORY EVALUATION	DESCRIPTOR	SCORE	NOTES
	Fragrance and aroma	7.75	Fragrance: Molasses, hazelnut, cocoa Flavor: Butter, roasted nuts, honey Body: Medium-High Acidity: Mild-High Malic Aftertaste: Nuts, caramel
	Flavor	8.00	
	Aftertaste	7.50	
	Body	7.50	
	Acidity	8.00	
	Sweetness	8.00	
	Uniformity	10.00	
	Balance	10.00	
	Clean cup	10.00	
	Overall	8.00	
	Total:	84.75	

