



# CLEARPATH COFFEE

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

## PHYSICAL AND ORGANOLEPTIC EVALUATION OF COFFEE

Company:	Ifinca LLC		
Adress:			
Date:	26/02/2020		
Responsible:	CLAUDIA MILENA SAMBONI BELTRAN		
GENERAL INFORMATION			
Origin:	Huila	Producer:	Special Selection
Quantity:	4900Kg	Altitude MASL:	1550-1980
Process:	Washed	Identification code:	03-00598-00066
Variety	Castillo, Caturra, Colombia, Bourbon		
GREEN COFFEE ANALYSIS			
Sample Size (Grams)	300	Moisture	10.9
Green Coffe Quality:	Specialty Grade SCA Protocols		
ROASTED COFFEE ANALYSIS			
Roast time:	8.52		
Moisture loss:			
SENSORY EVALUATION	DESCRIPTOR	SCORE	NOTES
	Fragrance and aroma	8.00	<b>Fragrance:</b> Spices, red fruit, white chocolate <b>Flavor:</b> Floral, Kiwi, roasted almond. Blackberry <b>Body:</b> Medium <b>Acidity:</b> Mild phosphoric <b>Aftertaste:</b> Caramel, roses tea
	Flavor	8.25	
	Aftertaste	8.25	
	Body	7.75	
	Acidity	8.00	
	Sweetness	8.25	
	Uniformity	10.00	
	Balance	10.00	
	Clean cup	10.00	
	Overall	8.25	
	Total:	86.75	

