

# Lot [SG-0029] AROEIRA/CAFÉ - Romer Horácio

<b>Sample type</b>	Evaluation
<b>Weight</b>	3 kg
<b>Sample Weight</b>	3 kg
<b>Expected Weight</b>	60 kg
<b>Note</b>	Demorou 12 dias para secar / Utiliza bionsumos naturais / 70g rejeito da amostra / Ph: 5.8
<b>Origin</b>	
<b>Status</b>	Not rated

## Sensorial Analysis - QC-0134 - 2025-09-18 16:20 (coffee labs)

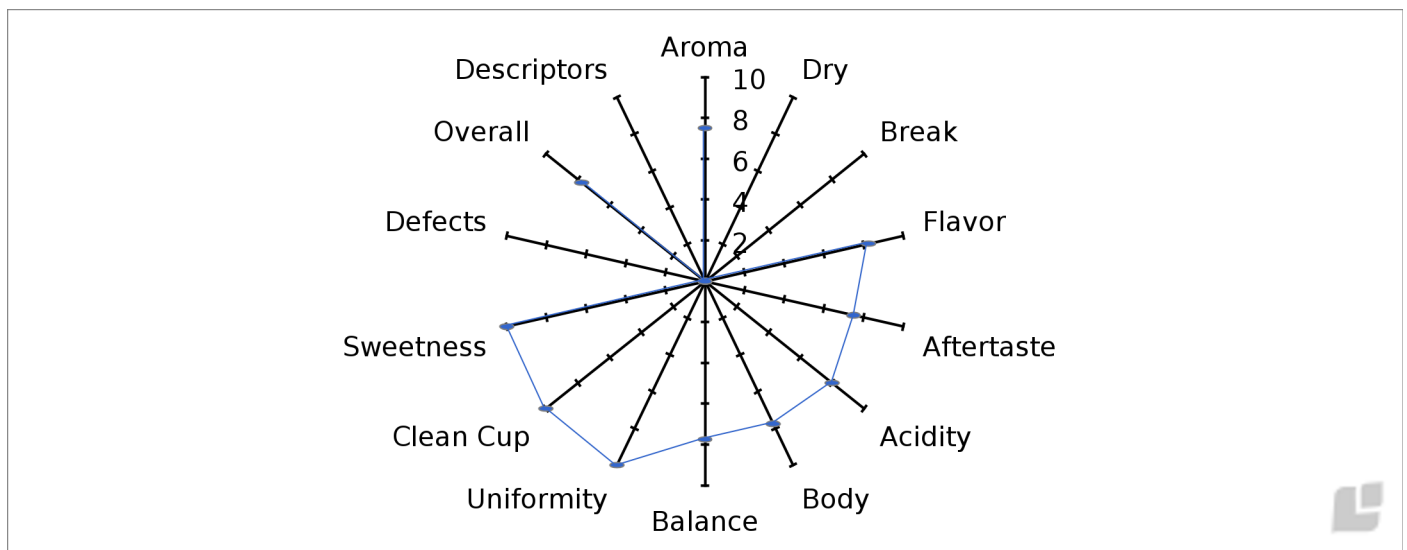
Average	84	Min (Value between average and lowest score)	-0											
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
7,50	0,00	0,00	8,25	7,50	8,00	7,75	7,75	10,00	10,00	10,00	0,00	7,75	0,00	84,00

Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

Descriptors

Notes

(+) ACIDEZ DESAGRÁVEL, CHOCOLATE AMARGO, CORPO ÁSPERO, FINALIZAÇÃO ADSTRINGENTE, MALTE



● Average

## Sensorial Analysis - QC-0064 - 2025-09-01 14:03

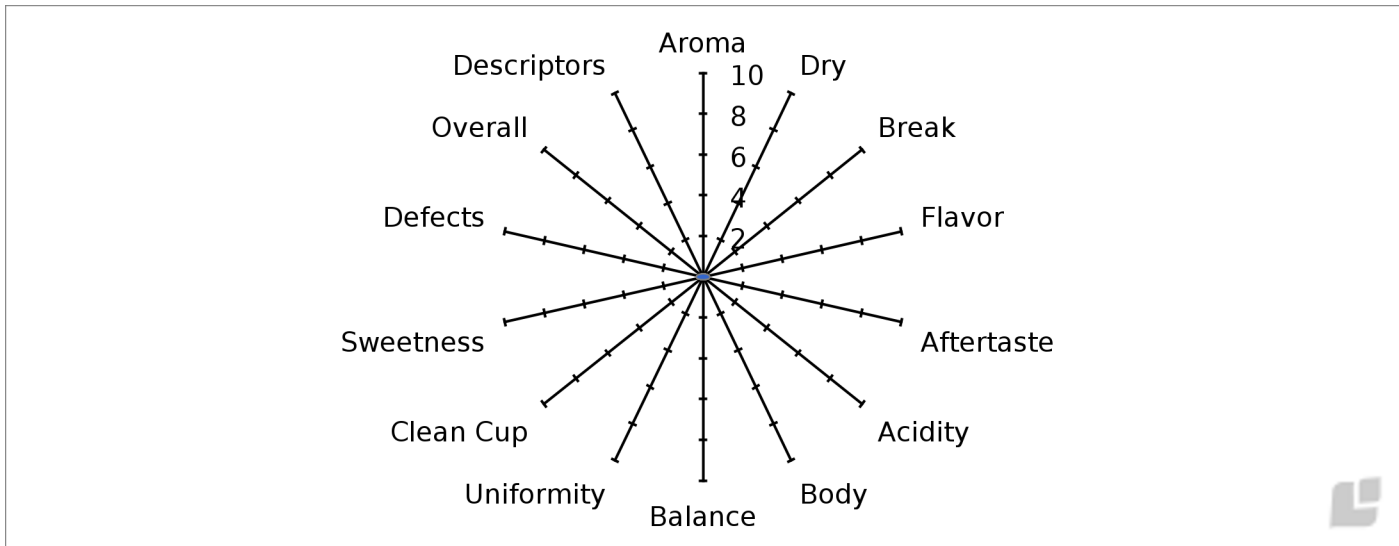
Average	81,43	Min (Value between average and lowest score)	-0											
Max (Value between average and highest score)	0	Number of results that are taken into account for the average value	1											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
0,00	0,00	0,00	0,00	0,00	0,00	0,00	0,00	0,00	0,00	0,00	0,00	0,00	0,00	81,43

Descriptors: Ar ... Aroma, Dr ... Dry, Br ... Break, Fl ... Flavor, Af ... Aftertaste, Ac ... Acidity, Bo ... Body, Ba ... Balance, Un ... Uniformity, Cl ... Clean Cup, Sw ... Sweetness, De ... Defects, Ov ... Overall, De ... Descriptors, FS ... Final Score

Descriptors

Notes

Profile Print



● Average

**Physical Analysis - QC-0184 - 2025-09-22 15:21 (coffee labs)**

Moisture of beans	11,7	Group 1 Defects	0
Group 2 Defects	0		