

Lot [SR-2286] 11/11711/84 CAFCOM (SC FOODS)

Project Embarques Terminados 2024/2025
Start-/End Weight 110.0 G / 94.0 G
Status Accepted

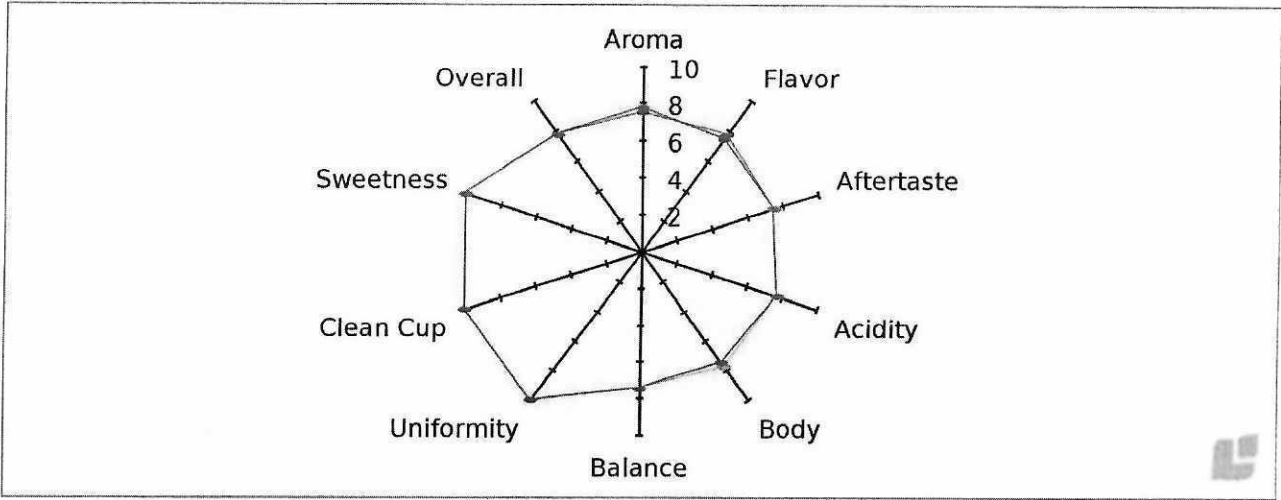
Sensorial Analysis - QC-0232 - 2025-07-22 08:00 (Laboratorio Finca Medina)

Average	83.33	Min (Value between average and lowest score)	-0.08
Max (Value between average and highest score)	0.17	Number of results that are taken into account for the average value	3

Evaluator	Ar	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	FS
Pedro Quiñonez	7.75	7.50	7.50	7.75	7.50	7.50	10.00	10.00	10.00		7.75	83.25
Israel Guist	7.50	7.75	7.50	7.75	7.50	7.50	10.00	10.00	10.00		7.75	83.25
José Arnoldo Razón Mejía	7.75	7.50	7.50	7.75	7.75	7.50	10.00	10.00	10.00		7.75	83.50
Average	7.75	7.50	7.50	7.75	7.50	7.50	10.00	10.00	10.00	0.00	7.75	83.33

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

Evaluator	Descriptors	Notes
Pedro Quiñonez	(+) Sweet, Chocolate, Nut, Cacao Nibs	Clean, Sound, Consistent, Bright, Citrusy, Red Berries
Israel Guist	(+) Sweet, Chocolate, Cacao Nibs, Almond	Clean, Sound, Consistent, Bright, Citrusy.
José Arnoldo Razón Mejía	(+) Sweet, Nut, Chocolate, Almond, Floral, Cacao Nibs	Clean, Sound, Consistent, Bright, Citrusy, Red Berries.



Pedro Quiñonez



José Arnoldo Razón Mejía

