

Lot [SG-1239] ALEX MARQUES DE LIMA

Sample type Evaluation
Tracking Number JN2LQHQS
Weight 5 kg
Sample Weight 0 g
Note FERMENTAÇÃO INDUZIDA CANÉFORA - NATURAL
Status Declined



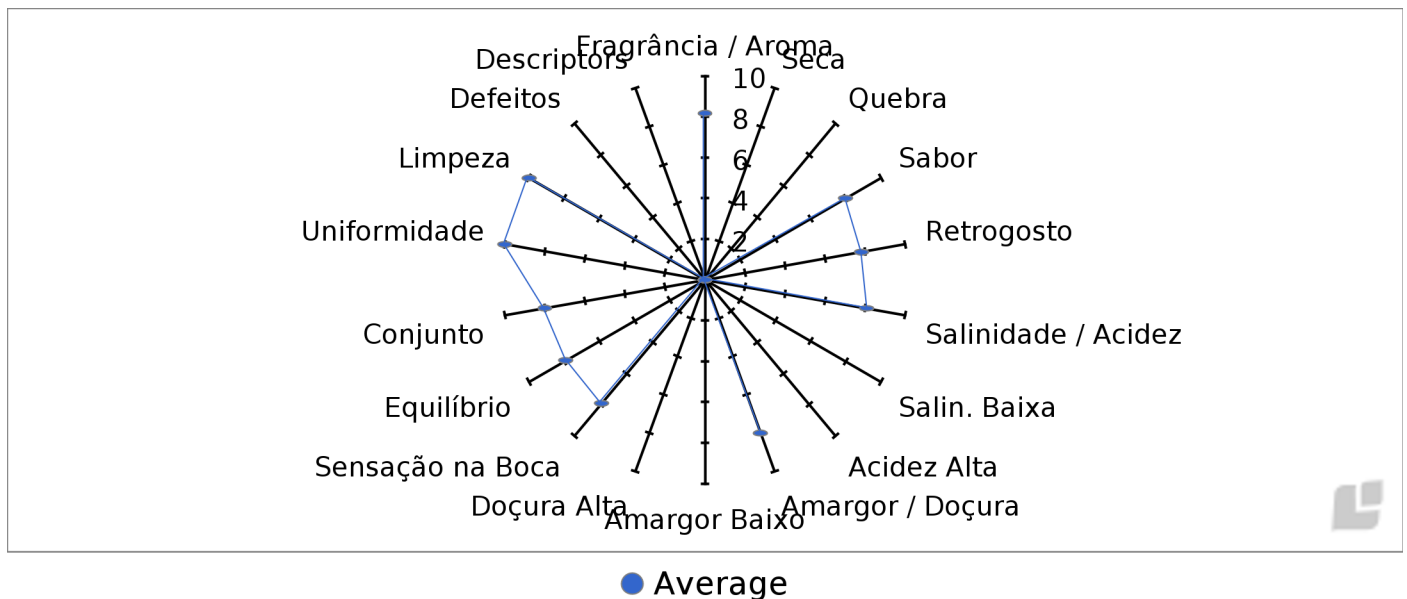
Sensorial Analysis - QC-2199 - 2020-10-26 19:15 (Laboratorio de Analise Sensorial - IFSULDEMINAS)

Average	83,92	Min (Value between average and lowest score)	-0,67															
Max (Value between average and highest score)	1,08	Number of results that are taken into account for the average value	3															
Fr	Se	Qu	Sa	Re	Sa	Sa	Ac	Am	Am	Do	Se	Eq	Co	Un	Li	De	De	FS
8,17	0,00	0,00	8,00	7,83	8,08	0,00	0,00	8,00	0,00	0,00	7,92	7,92	8,00	10,00	10,00	0,00	0,00	83,92

Descriptors: Fr ... Fragrância / Aroma, Se ... Seca, Qu ... Quebra, Sa ... Sabor, Re ... Retrogosto, Sa ... Salinidade / Acidez, Sa ... Salin. Baixa, Ac ... Acidez Alta, Am ... Amargor / Doçura, Am ... Amargor Baixo, Do ... Doçura Alta, Se ... Sensação na Boca, Eq ... Equilíbrio, Co ... Conjunto, Un ... Uniformidade, Li ... Limpeza, De ... Defeitos, De ... Descriptors, FS ... Final Score

Descriptors Notes

(+) Bergamota, Ervilha, Flor de laranjeira, Frutado, Herbal, Maça verde, Malte



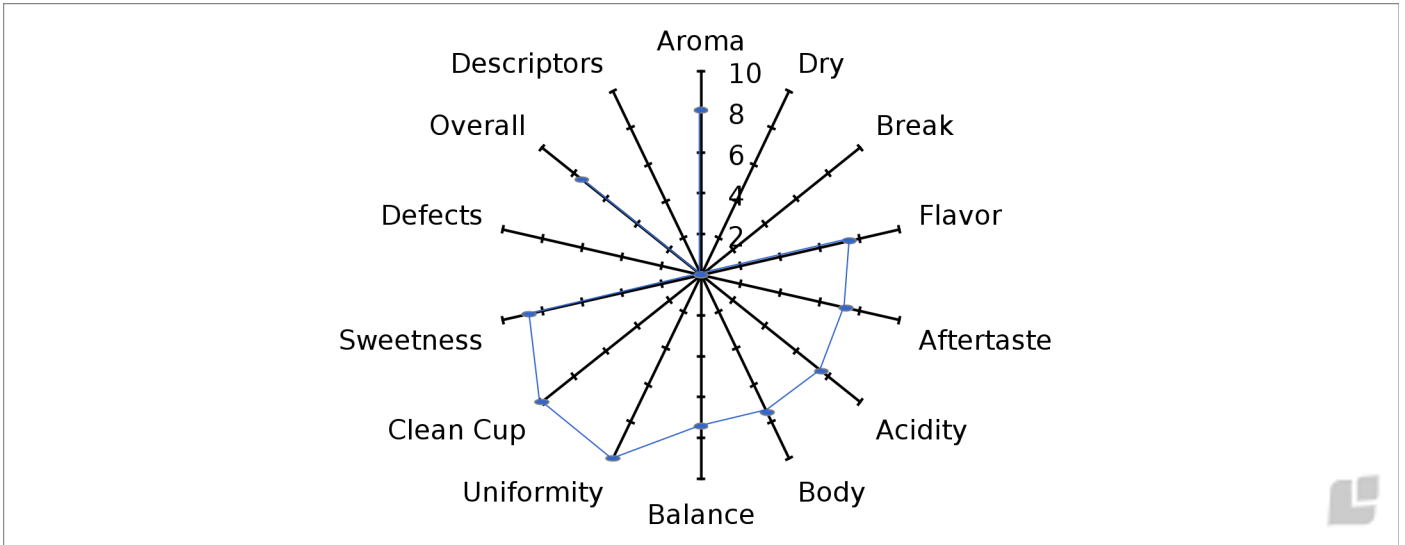
Sensorial Analysis - QC-2007 - 2020-10-26 19:15 (Laboratorio de Analise Sensorial - IFSULDEMINAS)

Average	81,33	Min (Value between average and lowest score)	-0,83											
Max (Value between average and highest score)	0,67	Number of results that are taken into account for the average value	3											
Ar	Dr	Br	Fl	Af	Ac	Bo	Ba	Un	Cl	Sw	De	Ov	De	FS
8,08	0,00	0,00	7,50	7,33	7,58	7,50	7,42	10,00	10,00	8,67	0,00	7,50	0,00	81,33

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

(+) Floral, Framboesa, Ipa, Melado, Morango
(-) Cerveja

Falta corpo, diluído aguado



● Average