

**COFFEE QUALITY ANALYSIS REPORT**

Report No: SMCL – 06 – 2005

Company : M/s. Ataka Trading Company Ltd  
 Country : Japan  
 Region : Tarrazu, Costa Rica  
 Crop : 2004 / 2005  
 Plant Strain/Lot No./Estate Name : -/ 135 / Montoro La Violeta  
 Date of Receipt of Sample / Date of Testing at Lab : 25.08.2005 / 26.08.2005

| <b>VISUAL QUALITY OF GREEN COFFEE</b>                               |   | <b>VISUAL QUALITY OF ROASTED BEANS</b>                    |
|---|---|---|
| Moisture Content<br>(as determined on Sinar AP 6060 Moisture Meter) | : 10.3%   | Fairly Uniform Roast.<br>Fair Swelling.                   |
| Colour of the beans   | : Bluish grey with a hint of Brown. Majority of the beans are coated.   | Fair Shine.<br>Many Open Centres.                         |
| Shape of the beans  | : Dense beans. Beans are oval in shape with a sprinkling of longish beans. A few trilocular beans and a few open centres. | Fairly Even Surface.<br>1 to 2 Pods.<br>Presence of Chaff |
| Smell of the beans  | : Cereal & Lentil!  |   |

**Grading**

| Intl. Screen (No.)  | Percentage Retained excluding PB (approx.) |
|---------------------|--|
| Screen 17 +         | 80   |
| Screen 16 / 15      | 11   |
| Screen 14 and Below | -  |
| PB Content          | 09   |

**ORGANOLEPTIC DESCRIPTION / TASTE PROFILE**

**FRAGRANCE AND AROMA** : Intensely aromatic with bright acidic notes. Delicately sweet caramelised banana fruit.

**CUP QUALITY** : Smooth, creamy, fairly bright, rich long finish of sweet acidic notes. A fair mouthfeel. Dreamy notes of fruit on a soft bed of sweet acidity is the signature of this coffee.

**ON COOLING** : Sweet acidic notes brighten. Delicately soft.

**CUPPING SCORE OF COFFEELAB**

|                           | Scale  | Point        |
|---------------------------|--------|--------------|
| Fragrance                 | (0-5)  | 4.00         |
| Aroma                     | (0-5)  | 3.50         |
| Body / Strength / Texture | (0-10) | 7.00         |
| Acidity / Brightness      | (0-10) | 8.50         |
| Flavour / Intensity       | (0-10) | 8.25         |
| Cleanliness of Cup        | (0-10) | 10.00        |
| Bitterness *              | (0-10) | 0.00         |
| Sweetness                 | (0-10) | 7.50         |
| Aftertaste / Finish       | (0-10) | 8.00         |
| Overall                   | (0-10) | 8.25         |
| TOTAL                     |        | 65.00        |
| ADD                       |        | 20.00        |
| SCORE                     |        | <b>85.00</b> |

**USAGE SUGGESTION**

At Agtron No. 65, on a French Press, this coffee is refreshing. My favourite is Agtron No. 45, especially when brewed on the percolator - balanced and tasty with a delicate acid bite!

A great coffee for a friendly morning.

**OVERALL SCALE**

100 – 95 : Brilliant  
 94 – 90 : Excellent  
 89 – 85 : Fine  
 84 – 80 : Good  
 79 – 75 : Above Average  
 74 - 70 : Average  
 Less than 69 : Below Standard and / or Defective

N.B : 1. Scale used for Cupping score is 0 – 10

2. Attribute of Bitterness\* has reverse scoring in that lower the bitterness, the lower the score.

This score of Points is **not included** in the final total / score.

For COFFEELAB PVT LTD



S. Menon  
(Chief Executive)

Date : 29.08.2005