

COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL – 03 – 2005

Company : M/s. Ataka Trading Company Ltd
 Country : Japan
 Region : Moka Ghimbi
 Crop : 2004 / 2005
 Plant Strain : -
 Date of Receipt of Sample / Date of Testing at Lab : 21.06.2005 / 25.06.2005

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 8.7%	Uneven roast. Presence of many broken, shells and pales.
Colour of the beans	: Greyish with a hint of brown. Silver skin tightly adhering to the beans	Dull. Lacks swelling.
Shape of the beans	: Majority of the beans are long, slender and well filled-in, with brown centre cuts. A few beans with open centres	Many open centres. Presence of chaff
Smell of the beans	: Cereal, with a hint of Fruit notes	

Grading

Intl. Screen (No.)	Percentage Retained excluding PB (approx.)
Screen 17 +	18
Screen 16 / 15	59
Screen 14 and Below	05
PB Content	18

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Fruit and almond nuts with a hint of flowers and a spice finish. Softly intense. Mild acidity and body. Soothing
CUP QUALITY : Mild soft coffee. Pleasantly sweet and aromatic. Fruity sweet acidity and hardly any bitterness. Distinct features are sweet acidity, with fruit notes and a nutty finish. Body is of medium tone.
ON COOLING : Vision and Depth of Sweet Oranges!

CUPPING SCORE OF COFFEELAB

	Scale	Point
Fragrance	(0-5)	4.25
Aroma	(0-5)	4.00
Body / Strength / Texture	(0-10)	7.25
Acidity / Brightness	(0-10)	7.50
Flavour / Intensity	(0-10)	7.50
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	1.00
Sweetness	(0-10)	7.75
Aftertaste / Finish	(0-10)	7.50
Overall	(0-10)	7.75
TOTAL		63.50
ADD		20.00
SCORE		83.50

USAGE SUGGESTION

This coffee could be roasted to around Agtron No. 45 and prepared on a regular filter, electric percolator or a french press. A pleasing mood enhancer!

OVERALL SCALE

100 – 95 : Brilliant
 94 – 90 : Excellent
 89 – 85 : Fine
 84 – 80 : Good
 79 – 75 : Above Average
 74 - 70 : Average
 Less then 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 : 29.06.2005