



COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL - 17 - 2007

Company : M/s. Ataka Trading Company Ltd.,
 Country : Japan
 Country of Growth : Tanzania
 Year : 2006 / 2007
 Plant Strain/Lot.No./Estate Name/Region/Process : Bourbon / Kent / Typica / ICO : 33 / DB / 44 / 2 / Ruvuma AAA, Small Growers / Ruvuma District, Songea / Washed
 Date of Receipt of Sample / Date of Testing at Lab : 20.06.2007 / 23.06.2007

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 9.3%	Fairly even roast. Good swelling. Fair shine. A fair percentage of beans have fairly even surface. Many open centres. A few pales and pods. A few shells. A small percentage of chaff adhering to the beans
Colour of the beans	: Greyish with a hint of blue	
Shape of the beans	: Majority of the beans are oval in shape, with a sprinkling of round shaped beans	
Smell of the beans	: Cereal	

GRADING

Intl. Screen (No.)	Percentage Retained excluding PB (approx.)
Screen 17 +	99%
Screen 16 / 15	Nil
Screen 14 and Below	Nil
PB Content	01%

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Heavy tones of fragrance. Enticing caramel with a whisper of chocolate. Flecks of coconut to add an Asian touch. Strong, fascinating and tasty.
CUP QUALITY : Texture, sweet acidity and flavour notes are intertwined in a balance. Flavours of caramel and fruit play truant with each other. Just an edge of bitterness to highlight the flavour tones. Sweet bright finish.
ON COOLING : Intensity of flavour remains the same.

CUPPING SCORE OF COFFEELAB

	Scale	Point
Fragrance	(0-5)	3.75
Aroma	(0-5)	3.50
Body / Strength / Texture	(0-10)	8.00
Acidity / Brightness	(0-10)	8.00
Flavour / Intensity	(0-10)	8.25
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.05
Sweetness	(0-10)	8.00
Aftertaste / Finish	(0-10)	8.50
Overall	(0-10)	8.50
TOTAL		66.50
ADD		20.00
SCORE		86.50

USAGE SUGGESTIONS

Could be used at a range of Agrtron Nos. from 65 to 45.
 At Agrtron No. 65, lots of fruit with a sweet finish. Soft sweet acidic hues encompass fruit notes which rest delicately on the palate.
 At Agrtron No. 45, the texture deepens. Bitterness with sweet edges. Light swirls of acidic hues and caramelised berries make the cup interesting. Fruity caramel flavours are the highlights at this degree of roast.
 Brewing companions suggested are the 'French Press', 'Electric Percolator', the 'Airpot' and the 'Siphon'.
 Exquisite as an Espresso too with toasted bread, chocolate and caramel flavours, smooth creamy texture and persistent crema.
 An all day drink for all types of palates!

OVERALL SCALE

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.

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

For COFFEELAB PVT LTD

S. Menon
(Chief Executive)

Date : 25.06.2007