

**COFFEE QUALITY ANALYSIS REPORT**

Report No: SMCL 30 / Lab Code No. 1010 - 2007

Company : M/s. Ataka Trading Company Ltd.,
 Country : Japan
 Country of Growth : Nicaragua
 Year : 2006 / 2007
 Plant Strain/Lot.No./Producer/Estate : Pacamara / - / Erwin Mierich / Limoncillo Estate / Matagalpa / Washed / 17/43/29
 Name/Region/Process/ICO No.
 Date of Receipt of Sample / Date of Testing at Lab : 03.10.2007 / 09.10.2007

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content	: 10.7%	Even roast. Good swelling. Fair shine. Many open centres. A few pales and pods. Majority of the beans with fairly even surface. A few pieces of chaff adhering to the beans
Colour of the beans	: Greyish	
Shape of the beans	: Beans are longish to elongated in shape. Slightly faded.	
Smell of the beans	: Cereal	

GRADING

Intl. Screen (No.)	Percentage
Screen 17 +	95%
Screen 16 / 15	Nil
Screen 14 and Below	Nil
PB Content	05%

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Fairly aromatic. Sweet notes of acidity and caramel. Light flavour of nuts. Swirls of caramel and fruit. Mild. Pleasing.
CUP QUALITY : Rounded texture. Lots of sweet acidity topped with ripe fruits. Citric flavour abounds. Light bitterness at the far end. Long finish of sweet citric notes with just a break of bitterness. A pleasant cup. At times slightly ordinary.

CUPPING SCORE OF COFFEELAB

	Scale	Point
Fragrance	(0-5)	3.50
Aroma	(0-5)	3.50
Body / Strength / Texture	(0-10)	8.00
Acidity / Brightness	(0-10)	7.50
Flavour / Intensity	(0-10)	8.00
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.05
Sweetness	(0-10)	8.00
Aftertaste / Finish	(0-10)	7.75
Overall	(0-10)	7.75
TOTAL		64.00
ADD		20.00
SCORE		84.00

USAGE SUGGESTIONS

This coffee is best roasted at Agron nos. 65 and 45.

At Agron no. 65, smooth light texture, inter woven with sweet acidity. Ripe fruits with nutty notes. A faint line of bitterness. Finish is mild and pleasing. Occasionally dull.

At Agron no. 45, the cup is fairly vibrant with a full bodied texture. Notes of acidity shine through the texture. Long tones of caramelised fruit with a topping of chocolate and sweet citrus enhance the cup.

Brewing companions are the 'Electric Percolator' and the 'Siphon'. Recommended as an after dinner special.

A great combination with the tempura.

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
 94 – 90
 89 – 85
 84 – 80
 79 – 75
 74 - 70
 Less then 69

: Brilliant
 : Excellent
 : Fine
 : Good
 : Above Average
 : Average
 : Below Standard and / or Defective
 For COFFEELAB PVT LTD

S. Menon
 (Chief Executive)

Date : 10.10.2007