



COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL 36 / Lab Code No. 1016 - 2007

Company : M/s. Ataka Trading Company Ltd.,
 Country : Japan
 Country of Growth : Puerto Rico
 Year : 2006 / 2007
 Plant Strain/Lot.No./Producer/Estate Name/Region/Process/ICO No. : Caturra, Limani, Bourbon / - / Fransisco Milo / Hacienda El Mnanero / Maricao / Washed / -
 Date of Receipt of Sample / Date of Testing at Lab : 03.10.2007 / 10.10.2007

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 11.3%	Uneven roast.
Colour of the beans	: Greyish. Beans are tending to fade.	Fair swelling.
Shape of the beans	: Mixture of beans of varying sizes and shapes, with a majority of the beans being oval in shape	Dull. Lacks shine. Almost all the beans with shrivelled surface. Many open centres.
Smell of the beans	: Cereal	Many pales and pods A small percentage of chaff adhering to the beans

GRADING	
Intl. Screen (No.)	Percentage Retained excluding PB (approx.)
Screen 17 +	92%
Screen 16 / 15	07%
Screen 14 and Below	'Nil
PB Content	01%

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE
FRAGRANCE AND AROMA : Lightly aromatic. A mixture of flavours of fruit, caramel and nuts. Complex and refined.
CUP QUALITY : The cup is soft and smooth with sweet sparkle of citric flavours. Light texture adding delicacy to the cup. A very refined coffee with aristocratic appeal. Fresh and appealing.
ON COOLING: Citric flavours intensify on cooling.

CUPPING SCORE OF COFFEELAB		
	Scale	Point
Fragrance	(0-5)	4.25
Aroma	(0-5)	4.25
Body / Strength / Texture	(0-10)	7.00
Acidity / Brightness	(0-10)	7.75
Flavour / Intensity	(0-10)	8.25
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.00
Sweetness	(0-10)	8.25
Aftertaste / Finish	(0-10)	8.25
Overall	(0-10)	8.75
TOTAL		66.75
ADD		20.00
SCORE		86.75

USAGE SUGGESTIONS
This coffee is best roasted at a range of Agrons from light to dark. Can be brewed on a range of brewing equipment and cater to a range of palates.
At Agrton no. 65, sweet acidity dance the blues away. Fresh. Citric fruit and a touch of berries make the cup tasty. Hardly any bitterness.
At Agrton no. 45, the cup gathers momentum with texture, caramelised fruit and just a trace of toasted coconut.
For those who enjoy fresh citric notes with sweetness, Agrton no. 65 is suggested, especially when brewed on a 'French Press'.
For those who enjoy texture, flavour and a finish of sweetness, Agrton no 55 is suggested.
For those who enjoy a complex coffee and would like to discover the inner flavour variables of a coffee cup, Agrton no. 45 is recommended.
A coffee which is suited for a 'continental bake', for a Japanese sushi meal and even as an accompaniment to an Indian 'fish' curry.

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 then 69 : Below Standard and / or Defective

For COFFEELAB PVT LTD


 (Chief Executive)

Date : 10.10.2007



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