



COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL - 07 - 2010
Lab No.164

Company : M/s. Ataka Trading Company Ltd.,
 Country : Japan
 Country of Growth : Rwanda
 Crop : 2009
 Plant Strain/Lot.No./Type of Coffee/ Estate Name/Region/ICO : Bourbon / - / Washed Arabica (Tuzamure Kawa Muyonge) /Muyonge Coffee / Muyonge / 28/17/08002
 Date of Receipt of Sample / Date of Testing at Lab : 24.02.2010 / 03.03.2010

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 10.3%	Fairly even roast. Fair swelling. Slightly dull.
Colour of the beans	: Greyish	
Shape of the beans	: Majority of the beans are oval in shape, with a sprinkling of round shaped beans and 1 to 2 longish beans. Presence of many trilobular and pulper nipped beans.	
Smell of the beans	: Cereal	

Grading	
Intl. Screen (No.)	Percentage Retained
Screen 17 +	81
Screen 16 / 15	16
Screen 14 and Below	Nil
PB content	03

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE
FRAGRANCE AND AROMA : Aromatic. A potpourri of flavours - perfume of lemons, a hint of flowers and nuts. Tasty and delicious!
CUP QUALITY : Delicate, smooth mild texture with bright sweet notes of tanginess. Flavours of citrus-lemons and a hint of nuts abound in the cup, with a long finish of sweet tanginess. Tangy, juicy and sweet.
ON COOLING : The flavours of citrus fruits and brightness increase.

CUPPING SCORE OF COFFEE LAB		
	Scale	Point
Fragrance	(0-5)	4.50
Aroma	(0-5)	4.00
Body / Strength / Texture	(0-10)	7.25
Acidity / Brightness	(0-10)	8.75
Flavour / Intensity	(0-10)	8.75
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.00
Sweetness	(0-10)	8.50
Aftertaste / Finish	(0-10)	8.50
Overall	(0-10)	8.75
TOTAL		69.00
ADD		20.00
SCORE		89.00

USAGE SUGGESTIONS
This coffee could be roasted between Agtron Nos.65 and 55.
At Agtron no.65, the cup is bright and juicy with a smooth, rounded delicate texture. Citrus flavours of lemons with an underlining of sweetness and flashes of brightness. A bright and tempting cup !
At Agtron.45, the cup is dark with a smooth heavy texture. Flashes of bright flavours of bitter-chocolate and citrus resonate in the cup. Sweet, yet with a lining of bitterness, to add character to the taste profile. A suspicion of peasiness detracts the cup profile.
This coffee could be brewed on a range of brewing equipment namely on the Siphon, the Electric Filter and the French Press.
A great mood enhancer to brighten a dull and dreary day.
As for the food accompaniment, spicy sea food would be fitting!

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.

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

Date : 15.03.2010

S. Menon