

**COFFEE QUALITY ANALYSIS REPORT**

Report No: SMCL – 07 – 2005

Company : M/s. Ataka Trading Company Ltd  
Country : Japan  
Region : Ruvuma/Tanzania  
Crop : 2004 / 2005  
Plant Strain/Lot No./Estate Name : - / 4 / -  
Date of Receipt of Sample / Date of Testing at Lab : 25.08.2005 / 26.08.2005

<b><u>VISUAL QUALITY OF GREEN COFFEE</u></b>		<b><u>VISUAL QUALITY OF ROASTED BEANS</u></b>
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 9.8%	Slightly Uneven Roast. Fair Swelling. Dull. Lacks Shine. A few Pales. A few Shells. Mottled Surface. A few Open Centres. Presence of Chaff. Dull finish
Colour of the beans	: Greyish. Dull. Slightly faded. Fairly well polished.	
Shape of the beans	: Fairly dense beans. Oval in shape with broad centre cuts. A few longish beans. Many beans with open centres. A few malformed beans.	
Smell of the beans	: Cereal (suspicion of staleness)	

**Grading**

Intl. Screen (No.)	Percentage Retained excluding PB (approx.)
Screen 17 +	100
Screen 16 / 15	-
Screen 14 and Below	-
PB Content	-

**ORGANOLEPTIC DESCRIPTION / TASTE PROFILE**

**FRAGRANCE AND AROMA** : Aromatic. Sharp. Whirls of mocca, chocolate and nuts.  
**CUP QUALITY** : Elegant and balanced. Clean fruit leaning towards chocolate. Smooth textured. A touch of bitterness to accentuate the flavour notes.  
**ON COOLING** : As it cools, the cup softens, with a long finish of chocolate and caramel. Flavour depth of fruit and chocolate go hand in hand.

**CUPPING SCORE OF COFFEELAB**

	Scale	Point
Fragrance	(0-5)	4.00
Aroma	(0-5)	4.00
Body / Strength / Texture	(0-10)	7.50
Acidity / Brightness	(0-10)	7.50
Flavour / Intensity	(0-10)	8.00
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	1.00
Sweetness	(0-10)	7.00
Aftertaste / Finish	(0-10)	8.00
Overall	(0-10)	8.50
TOTAL		64.50
ADD		20.00
SCORE		<b>84.50</b>

**USAGE SUGGESTION**

At around Agtron No. 45 and when prepared on a percolator, melting chocolate notes with a bitter sweet finish attracts the palate.  
As an Espresso, chocolate toned with acidic finish.  
Winner as a night cap.

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

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 : 29.08.2005