



COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL – 16 – 2006

Company : M/s. Ataka Trading Company Ltd
Country : Japan
Region : Maui Island, Kaanapali Estate
Crop : -
Plant Strain/Lot. No./Estate Name : Moka
Date of Receipt of Sample / Date of Testing at Lab : 16.01.2006 / 17.01.2006

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 11.1%	Fairly even roast. Fair swelling.
Colour of the beans	: Brownish with a hint of Grey	Shriveled surface. Many beans with open centres.
Shape of the beans	: Round in shape	Many pales and a few pods. A small percentage of chaff adhering to the beans
Smell of the beans	: Pleasant sweet fruit notes	

Grading

Intl. Screen (No.)	Percentage Retained excluding PB (approx.)
Screen 17 +	0
Screen 16 / 15	57
Screen 14 and Below	42
PB Content	01

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Aromatic with acidic tones. Mild Body. Smell of dusk flowers with specks of fruit and nuts. Finish of acidic hue and dusk flowers
CUP QUALITY : Fair bodied with swirls of sweet acidity. Mild and dreamy. Citrus and Floral dip. A soft sweet coffee to remind you of Buttercups and Daffodils
ON COOLING : Intense finish of sweet acidity

CUPPING SCORE OF COFFEELAB

	Scale	Point
Fragrance	(0-5)	4.00
Aroma	(0-5)	4.00
Body / Strength / Texture	(0-10)	7.25
Acidity / Brightness	(0-10)	8.50
Flavour / Intensity	(0-10)	8.50
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)	8.50
TOTAL		67.25
ADD		20.00
SCORE		87.25

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.

USAGE SUGGESTION

If the coffee is prepared between Agtron nos. 65 and 55, it is delicious to drink as "black".
Tasty at Agtron No. 65 when prepared on a French press, exuding exciting sweet acidic and floral tones.
An inspiring coffee with a long finish of sweet acidity and floral hues.
Great coffee as a morning refresher.
As an espresso, thin bodied with a finish of soury notes

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

For COFFEELAB PVT LTD

S. Menon
(Chief Executive)

Date : 17.01.2006



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