



COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL – 18 – 2006

Company : M/s. Ataka Trading Company Ltd
Country : Japan
Region : Phoka Region
Crop : 2005 / 2006
Plant Strain/Lot.No./Estate Name : Phiri Lua - Malawi Coffee / 100% Pure Geisha
Date of Receipt of Sample / Date of Testing at Lab : 11.03.2006 / 22.03.2006

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 10.1%	Fairly even roast. Fair swelling.
Colour of the beans	: Bluish Grey	Dull.
Shape of the beans	: Beans are of different sizes and shapes ranging from oval to round in shape, with broad centres. Many beans with white jagged centre cuts	Many beans with open centres. Shriveled surface. Many pales and pods. A small percentage of chaff adhering to the beans
Smell of the beans	: Normal	

Grading

Intl. Screen (No.)	Percentage Retained excluding PB (approx.)
Screen 17 +	96
Screen 16 / 15	01
Screen 14 and Below	01
PB Content	02

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Very fragrant, acidic, sweet, soft and mild. Caramel and coconut toffee. Delicious. Very pointedly aromatic at agtron no. 45
CUP QUALITY : A bright and beautiful coffee with a lingering finish of sweet acidity with a soft and smooth texture and a resonance of flavour. Fruity caramel and honey add great depth and great taste to the cup.
ON COOLING : The coffee develops depth and taste enhances.

CUPPING SCORE OF COFFEE LAB

	Scale	Point
Fragrance	(0-5)	4.00
Aroma	(0-5)	4.00
Body / Strength / Texture	(0-10)	8.00
Acidity / Brightness	(0-10)	8.75
Flavour / Intensity	(0-10)	9.00
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.25
Sweetness	(0-10)	8.25
Aftertaste / Finish	(0-10)	8.75
Overall	(0-10)	8.75
TOTAL		69.50
ADD		20.00
SCORE		89.50

USAGE SUGGESTION

Could be used in a range of agtron nos. from 65 to 45, based on the time of the day and the mind frame of the coffee drinker. An all day enjoyable coffee!

As an espresso, the cup is heavily textured with bright acidity and light flavour.

Great as a topper for an espresso blend!


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

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.

Date : 24.03.2006


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