



COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL – 16 – 2006

Company : M/s. Ataka Trading Company Ltd
Country : Japan
Region : Misuku 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)	: 10.0%	Fairly even roast. Fair swelling.
Colour of the beans	: Bluish	Sl. dull.
Shape of the beans	: Beans are oval to round in shape, with broad centres. Many beans with white jagged centre cuts	Many beans with open centres. A few shells. Shrivelled surface.
Smell of the beans	: Normal	A few pales and many pods. A few pieces of chaff adhering to the beans

Grading

Intl. Screen (No.)	Percentage Retained excluding PB (approx.)
Screen 17 +	96
Screen 16 / 15	01
Screen 14 and Below	0
PB Content	03

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Fairly sweet aroma. Flecks of herbal, interspersed with floral.
CUP QUALITY : A smooth, soft, pleasant and rounded cup with sweet acidity topped with ripe fruit. Traces of bitterness as an undercurrent and highlighting the fruit punch notes of the cup, leaving a smooth lingering finish of fruity caramel on the palate.
ON COOLING : Fruit notes with sweet acidity and a hint of tangy citrus evolve, making the cup an interesting and delightful experience!

CUPPING SCORE OF COFFEELAB

	Scale	Point
Fragrance	(0-5)	3.50
Aroma	(0-5)	3.50
Body / Strength / Texture	(0-10)	7.50
Acidity / Brightness	(0-10)	8.50
Flavour / Intensity	(0-10)	8.50
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.50
Sweetness	(0-10)	7.50
Aftertaste / Finish	(0-10)	8.00
Overall	(0-10)	8.50
TOTAL		65.50
ADD		20.00
SCORE		85.50

USAGE SUGGESTION

A multi faceted and multi usable coffee. Could be drunk neat, when prepared on a French Press or on a drip percolator when roasted at agron nos. 65 & 55.

At agron no. 45, the coffee has fruit caramel notes, with a depth of texture, making it a delightful evening companion or as a finish to a sumptuous meal.

As it cools, the coffee brightness with an interesting finish of fruity caramel on a base of sweet acidity, especially at agron no. 45.

A great coffee with a smooth character and flavour.

OVERALL SCALE

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

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 : 24.03.2006



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