

COFFEE QUALITY ANALYSIS REPORT

Report No:831 / AT Pre Shipment 7/BE PS 1

Company : M/s. Balmadies Estate

Country : India Region : Gudalur : 2005 / 2006 Crop

Plant Strain/Lot.No./Estate Name : Kents / 899 / M/s. Balmadies Estate - "Chettinaad Imperial"

Date of Receipt of Sample / Date of Testing at Lab : 11.05.2006 / 12.05.2006

VISUAL QUALITY OF GREEN COFFEE			VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	:	10.3%	Uniform roast.
Colour of the beans	:	Greyish	Good swelling. Good shine.
Shape of the beans		Majority of the beans are () val to I ongich in	Fairly even surface. Many beans with open centres. 1 to 2 pales and pods.
Smell of the beans	:	Normal	A small percentage of chaff adhering to the beans

Grading

Intl. Screen (No.)	Percentage Retained excluding PB (approx.)	
Screen 17 +	94	
Screen 16 / 15	05	
Screen 14 and Below	0	
PB Content	01	

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA: Bouquet of fruit and evening flowers. Intensely aromatic. Sweet acidity and a finish of bitter chocolate.

CUP QUALITY: Remarkably sweet and delicate. Literally a fruit orchard in the cup. Sweet oranges, lemons and fruit flowers with just a touch of chocolate, make it a great appetizer!

ON COOLING: The aromatic bouquet of fruits and evening flowers are enhanced with an undercurrent of sweet chocolate tones!

CUPPING SCORE OF COFFEELAB

COLLING SCOKE	OI COITEEL	110
	Scale	Point
Fragrance	(0-5)	4.25
Aroma	(0-5)	4.00
Body / Strength / Texture	(0-10)	7.25
Acidity / Brightness	(0-10)	8.00
Flavour / Intensity	(0-10)	8.50
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.50
Sweetness	(0-10)	7.75
Aftertaste / Finish	(0-10)	8.25
Overall	(0-10)	8.25
TOTAL		66.25
ADD		20.00
SCORE		86.25

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 isnot included in the final total / score.

USAGE SUGGESTION

At Agtron No. 65, brewing on a French Press or on the Percolator, serves a sweet acidic coffee which can be drunk all day, to satiate and soothe you!

Interestingly, at a dark roast of Agtron No. 45 and above, the beans make a great base for an Espresso texture and flavour, with just a ray of sweet acidity.

An aromatic bio-dynamic coffee of the indigenous 'Kent' strain, which has travelled even beyond the Indian shores to be cultivated in the neighbouring Continent.

"Chettinaad Imperial" is a straight forward coffee. A born appetizer and a mood enhancer!

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

For COFFEELAB PVT LTD

S. Menon (Chief Executive)

Date: 12.05.2006

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