



COFFEE QUALITY ANALYSIS REPORT

Report No: 708 / AT Pre Shipment 1/KE PS 1

Company : M/s. Korana Estate
Country : India
Region : Coorg
Crop : 2005 / 2006
Plant Strain/Lot.No./Estate Name : Sln. 795, Bio-dynamic / Organic / 841 / M/s. Korana Estate
Date of Receipt of Sample / Date of Testing at Lab : 27.04.2006 / 28.04.2006

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 11.9%	Fairly even roast.
Colour of the beans	: Greyish with a hint of Blue	Good swelling. Fair shine.
Shape of the beans	: Majority of the beans are Oval in shape with a sprinkling of Round shaped beans	Fairly even surface. Many beans with open centres. A few 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 +	99
Screen 16 / 15	01
Screen 14 and Below	0
PB Content	01 No.

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Delightful aromatic notes. Lingering bright fragrance with clear notes of acidity. Sweet pleasant toffee and honey, with just a hint of fruit.

CUP QUALITY : Soft and mild. Tasty toffee notes with a hint of fruit, on a bed of sweet acidity.

ON COOLING : As it cools, the cup softens with sweet acidity and just that touch of chocolate, caramel and honey!

CUPPING SCORE OF COFFEE LAB

	Scale	Point
Fragrance	(0-5)	4.00
Aroma	(0-5)	3.75
Body / Strength / Texture	(0-10)	7.25
Acidity / Brightness	(0-10)	8.00
Flavour / Intensity	(0-10)	8.00
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.00
Sweetness	(0-10)	7.75
Aftertaste / Finish	(0-10)	7.75
Overall	(0-10)	8.00
TOTAL		64.50
ADD		20.00
SCORE		84.50

USAGE SUGGESTION

This Bio-dynamic coffee does well between Agtron Nos. 65 and 55. At these degrees of roast, the coffee beans brew well on a French Press or as a Regular Filter coffee. Very refreshing and mild to take you through the day.

For those who enjoy a strong cup, to provide the punch and verve for the day, Agtron No. 45 is recommended, when the depth of the cup increases, with long tones of chocolate, texture and just that finish of acidity intertwined with bitterness,

Sweet acidity is the hall-mark of this bio-dynamic coffee from Coorg.

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.

For COFFEE LAB PVT LTD

S. Menon
(Chief Executive)

Date : 12.05.2006



Pvt. Ltd., No. 471, 10th Main, R.M.V. Extension, Bangalore - 560 080, India

Telephone No: (91) (80) 23610722. e mail coffeeelab@vsnl.com