



COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL – 28 – 2006

Company : M/s. Ataka Trading Company Ltd
Country : Japan
Region/Country : Ethiopia
Crop : 2005 / 2006
Plant Strain/Lot.No./Estate Name : - / Lot No. 24 / Yirgacheffee Horse
Date of Receipt of Sample / Date of Testing at Lab : 26.06.2006 / 28.06.2006

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 9.1%	Uneven and poor roast. Poor swelling. Dull, lacks shine. Many open centres. Almost all the beans have shrivelled surface. Many pales and pods. A fair percentage of chaff adhering to the beans
Colour of the beans	: Greyish with a hint of Blue	
Shape of the beans	: Mixture of beans of varying shapes ranging from oval to round to elongated. Majority of the beans are oval and are thin and narrow.	
Smell of the beans	: Normal	

GRADING

Intl. Screen (No.)	Percentage Retained excluding PB (approx.)
Screen 17 +	20
Screen 16 / 15	28
Screen 14 and Below	36
PB Content	16

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Intensely aromatic. Fairly complex. Flowers and Fruits in a dip of chocolate. A high of flavours with a sweet rounded finish.
CUP QUALITY : Light texture and sweetness. Touch of flowers and citrus fruits. Sweet acidity.
ON COOLING: The cup turns dull with light acidity. Just a touch of flavour.

CUPPING SCORE OF COFFEELAB

	Scale	Point
Fragrance	(0-5)	3.50
Aroma	(0-5)	3.50
Body / Strength / Texture	(0-10)	7.00
Acidity / Brightness	(0-10)	7.50
Flavour / Intensity	(0-10)	7.00
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.00
Sweetness	(0-10)	7.00
Aftertaste / Finish	(0-10)	7.50
Overall	(0-10)	7.00
TOTAL		60.00
ADD		20.00
SCORE		80.00

USAGE SUGGESTION

Recommended usage between Agtron Nos. 55 & 45 and brewed on a French Press.
A mild soft drink for a quiet day!

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 COFFEELAB PVT LTD

S. Menon
(Chief Executive)

Date :30.06.2006



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