

**COFFEE QUALITY ANALYSIS REPORT**

Report No: SMCL – 34 – 2006

Company : M/s. Ataka Trading Company Ltd
 Country : Japan
 Country of Growth : Costa Rica
 Crop : 2005 / 2006
 Plant Strain/Lot.No./Estate Name : Caturra /5-145-124/ Patalillo La Rosalia - Tres Rios
 Date of Receipt of Sample / Date of Testing at Lab : 19.07.2006 / 21.07.2006

<u>VISUAL QUALITY OF GREEN COFFEE</u>		<u>VISUAL QUALITY OF ROASTED BEANS</u>
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 11.1%	Fairly uniform roast. Fair swelling. Fair shine. A few open centres. A few pales and pods. A fair percentage of beans have shrivelled surface. A small percentage of chaff adhering to the beans
Colour of the beans	: Greyish with a hint of blue	
Shape of the beans	: Majority of the beans are round to oval in shape	
Smell of the beans	: Normal	

GRADING

Intl. Screen (No.)	Percentage Retained excluding PB (approx.)
Screen 17 +	82
Screen 16 / 15	17
Screen 14 and Below	00
PB Content	01

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Aromatic. Sharp but pleasing notes of acidity, with a touch of caramel. Pleasing and soothing.
CUP QUALITY : Acidity with an undercurrent of bitterness and fair body. At times, tends to be slightly dull and lifeless.
ON COOLING : The acidity and bitterness deepen.

CUPPING SCORE OF COFFEELAB

	Scale	Point
Fragrance	(0-5)	3.75
Aroma	(0-5)	3.00
Body / Strength / Texture	(0-10)	7.00
Acidity / Brightness	(0-10)	7.00
Flavour / Intensity	(0-10)	7.00
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.10
Sweetness	(0-10)	6.75
Aftertaste / Finish	(0-10)	6.75
Overall	(0-10)	7.25
TOTAL		58.50
ADD		20.00
SCORE		78.50

USAGE SUGGESTION

These coffee beans could be best roasted to Agtron No. 45. Loads of delicious chocolate and caramel notes with rich texture, rest heavily on the palate. Good after a sumptuous dinner!

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 : 01.08.2006



Pvt. Ltd., No. 471, 10th Main, R.M.V. Extension, Bangalore - 560 080, India
 Telephone No: (91) (80) 23610722. e mail coffeelab@vsnl.com

For COFFEELAB PVT LTD

S. Menon
(Chief Executive)