

**COFFEE QUALITY ANALYSIS REPORT**

Report No: SMCL – 35 – 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 /5-145-125/ Patalillo La Rosalia Peaberry - Tres Rios
 Date of Receipt of Sample / Date of Testing at Lab : 19.07.2006 / 21.07.2006

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 10.7%	Fairly even roast.
Colour of the beans	: Greyish with a hint of blue	Fair to good swelling. Sl. dull in appearance.
Shape of the beans	: Majority of the beans are round to oval in shape	Lacks shine. Majority of the beans have shrivelled appearance. A fair percentage of beans have 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 <i>excluding BB</i>
Screen 13	52
Screen 12	43
Screen 11	01
Flat beans	04

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Fairly aromatic with sweet acidity, fruit, chocolate and nuts.
CUP QUALITY : Caramelised sugar and citrus fruit in layers, make this cup deliciously rounded with a smooth finish. Fairly balanced. Lingering finish of caramelised sugars.
ON COOLING : A balanced cup with flavour, texture and acidity increasing in equal proportions.

CUPPING SCORE OF COFFEELAB

	Scale	Point
Fragrance	(0-5)	3.75
Aroma	(0-5)	3.50
Body / Strength / Texture	(0-10)	8.00
Acidity / Brightness	(0-10)	8.50
Flavour / Intensity	(0-10)	8.50
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.00
Sweetness	(0-10)	8.00
Aftertaste / Finish	(0-10)	8.00
Overall	(0-10)	8.50
TOTAL		66.75
ADD		20.00
SCORE		86.75

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.

USAGE SUGGESTION

A coffee which could be drunk 'black' at all times of the day. Could be prepared either on a French Press or as a Regular Filter coffee.
 For those, who prefer a strong cup, roasting to Agtron No. 45 is suggested. A pot-pourri of chocolate, caramel, fruits and nuts complement a balanced keel of texture and acidity.
 A great compliment to the senses.

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 : 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