

**COFFEE QUALITY ANALYSIS REPORT**

Report No: SMCL – 43 – 2006

Company : M/s. Ataka Trading Company Ltd
 Country : Japan
 Country of Growth : Honduras
 Crop : 2005 / 2006
 Plant Strain/Lot.No./Estate Name/Region : Typica/13/116/48/88/Finca Guachipilin/Montecillos
 Date of Receipt of Sample / Date of Testing at Lab : 11.09.2006 / 16.09.2006

<u>VISUAL QUALITY OF GREEN COFFEE</u>		<u>VISUAL QUALITY OF ROASTED BEANS</u>
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 12.1%	Even roast. Good swelling. Fair shine. Many open white centres. A fair percentage of beans having fairly even surface. 1 to 2 pales and many pods. A fair percentage of chaff adhering to the beans
Colour of the beans	: Greyish with a hint of blue. Beans are tending to fade	
Shape of the beans	: Beans are bold. Majority of the beans are oval in shape with a sprinkling of longish beans	
Smell of the beans	: Normal	

GRADING

Intl. Screen (No.)	Percentage Retained excluding PB (approx.)
Screen 17 +	91
Screen 16 / 15	03
Screen 14 and Below	00
PB Content	06

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Fragrant with mocha and nut Aromatic. Takes you on a high of mocha especially at Agtron 55.

CUP QUALITY : A clean and lively cup. Bright acidic notes laced with citrus flavour and a touch of mocha.

Mocha notes, balanced cup and a pleasing creamy smooth finish are the highlights of this coffee. Calming!

ON COOLING : The cup holds even on cooling.

CUPPING SCORE OF COFFEELAB

	Scale	Point
Fragrance	(0-5)	4.25
Aroma	(0-5)	4.25
Body / Strength / Texture	(0-10)	7.75
Acidity / Brightness	(0-10)	7.75
Flavour / Intensity	(0-10)	8.00
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.02
Sweetness	(0-10)	7.75
Aftertaste / Finish	(0-10)	8.00
Overall	(0-10)	8.00
TOTAL		65.75
ADD		20.00
SCORE		85.75

USAGE SUGGESTIONS

A Pleasant cup which can be drunk throughout the day.

A range of brewing companions from the French Press to the Electric Percolator to the Regular Filter.

The Espresso too could do it honours, especially for the palates which enjoy an acidic cup of espresso.

A good accompaniment to the Japanese Rice Cake.

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 : 23.09.2006



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