



COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL - 53 - 2006

Company : M/s. Ataka Trading Company Ltd.,
Country : Japan
Country of Growth : El Salvador
Year : 2006
Plant Strain/Lot.No./Estate Name/Region : Pacamara / 9/363/1 / Siberia Estate / -
Date of Receipt of Sample / Date of Testing at Lab : 06.10.2006 / 10.10.2006

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 10.3%	Fairly even roast. Good swelling. Fair shine. Many open centres. A few pales and pods. Fairly even surface. A small percentage of chaff adhering to the beans
Colour of the beans	: Greyish	
Shape of the beans	: Beans are bold. Majority of the beans are oval to longish in shape with a sprinkling of round shaped beans. Centres are irregular	
Smell of the beans	: Cereal	

GRADING

Intl. Screen (No.)	Percentage Retained excluding PB (approx.)
Screen 17 +	91
Screen 16 / 15	05
Screen 14 and Below	00
PB Content	04

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Intensely aromatic. Delicious sweet acidity. Fruits & chocolate fragrance especially at a dark roast (Agtron no. 45)

CUP QUALITY : Sweet pleasing acidity with fair texture and rich flavour of fruit.

A fairly complex, yet bright coffee. Displays a range of attributes at different degrees of roast.

ON COOLING : The cup softens, with acidic nuances intensifying.

CUPPING SCORE OF COFFEELAB

	Scale	Point
Fragrance	(0-5)	4.50
Aroma	(0-5)	4.25
Body / Strength / Texture	(0-10)	7.25
Acidity / Brightness	(0-10)	7.50
Flavour / Intensity	(0-10)	7.50
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.00
Sweetness	(0-10)	7.50
Aftertaste / Finish	(0-10)	8.50
Overall	(0-10)	8.00
TOTAL		65.00
ADD		20.00
SCORE		85.00

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 SUGGESTIONS

A coffee with depth and great character.

Recommended usage is between Agtron Nos. 65 and 45.

At a light roast (Agtron no. 65) sweet acidity with light texture, while at a dark roast (Agtron no.45) the cup is smooth, rounded, with balanced body and acidity and deep chocolate and fruit flavours.

A coffee to suit all moods and all occasions.

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

For COFFEELAB PVT LTD

S. Menon
(Chief Executive)

Date : 12.10.2006



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