Coffee lab

COFFEE QUALITY ANALYSIS REPORT

			Report No: SMCL - 54 - 2006	
Company	:	M/s. Ataka Trading Company Ltd.,		
Country	:	Japan		
Country of Growth	:	El Salvador		
Year	:	2006		
Plant Strain/Lot.No./Estate Name/Region	:	Bourbon / 9/363/1 / Siberia Estate / -		
Date of Receipt of Sample / Date of Testing at Lab	:	06.10.2006 / 10.10.2006		
VISUAL QUALITY O	GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS	
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	:	10.3%		
Colour of the beans	:	Greyish	SI. uneven roast. Fair swelling.	
Shape of the beans	:	Majority of the beans are round to oval in shape with straight centre cuts	 SI. dull in appearance. Majority of the beans have shrivelled surface. A few open centres. 1 to 2 pales and pods. A fair percentage of chaff adhering to the beans 	
Smell of the beans	:	Hint of oily notes		

GRADING

Intl. Screen (No.)	Retained
Screen 17 +	78
Screen 16 / 15	20
Screen 14 and Below	00
PB Content	02

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Fairly aromatic. Fruits and a touch of citrus. Mild, soothing and
pleasant.
CUP QUALITY : Sweet delicious acidity but slightly thin. Dancing hues of fruit and sweetness.
Touch of chocolate. Fair texture enhances the brightness of the cup.
ON COOLING : The attributes remain unaltered on cooling.

CUPPING SCORE OF COFFEELAB

	Scale	Point
Fragrance	(0-5)	3.75
Aroma	(0-5)	3.50
Body / Strength / Texture	(0-10)	6.75
Acidity / Brightness	(0-10)	7.50
Flavour / Intensity	(0-10)	7.75
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.10
Sweetness	(0-10)	7.25
Aftertaste / Finish	(0-10)	7.25
Overall	(0-10)	7.50
TOTAL		61.25
ADD		20.00
SCORE		81.25

USAGE SUGGESTIONS

This coffee could be best roasted between Agtron Nos. 65 & 55, when sweet soft acidity and flavours of fruit and chocolate brighten the palate.

Could be used as a Regular Filter coffee or brewed on an Electric Percolator.

A good accompaniment to your morning breakfast of Japanese rice cake or noodles.

OVERALL SCALE 100 - 95

N.B : 1. Scale used for Cupping score is 0 - 102. Attribute of Bitterness* has reverse scoring

in that lower the bitterness, the lower the score. This score of Points isnot included in the final total / score.

: Brilliant

- : Excellent
- : Fine
- : Good
- : Above Average
- : Average
- : Below Standard and / or Defective

For COFFEELAB PVT LTD

S. Menon (Chief Executive)

Date : 12.10.2006



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