

**COFFEE QUALITY ANALYSIS REPORT**

Report No: SMCL - 59 - 2006

Company : M/s. Ataka Trading Company Ltd.,  
 Country : Japan  
 Country of Growth : Brazil  
 Year : 2006 / 2007  
 Plant Strain/Lot.No./Estate Name/Region : Mundo Nova & Catuai / 2/4355/19 / Fazenda Paraíso / South Minas  
 Date of Receipt of Sample / Date of Testing at Lab : 20.11.2006 / 21.11.2006

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 7.9%	Fairly even roast. Fair swelling. Fair shine. Fairly even surface. A few pales and many pods. A small percentage of chaff adhering to the beans
Colour of the beans	: Greyish with a hint of Brown	
Shape of the beans	: Fairly dense beans. Beans are of different sizes & shapes, with beans being round & oval	
Smell of the beans	: Normal	

**GRADING**

Intl. Screen (No.)	Percentage Retained excluding PB (approx.)
Screen 17 +	99
Screen 16 / 15	01
Screen 14 and Below	00
PB Content	00

**ORGANOLEPTIC DESCRIPTION / TASTE PROFILE**

**FRAGRANCE AND AROMA** : Aromatic. Fruit notes with a smooth tang of sweet acidity. Pleasant and soothing. Tasty.  
**CUP QUALITY**: Long tones of sweet acidity and round smooth body. Fruit flecks of delicious citrus with a caramel finish entice the palate. Very refreshing.  
 Sweet citrus and sweet smooth finish are the piece de resistance of this coffee.  
**ON COOLING**: Sweet citrus notes are to the forefront.

**CUPPING SCORE OF COFFEE LAB**

	Scale	Point
Fragrance	(0-5)	3.25
Aroma	(0-5)	3.25
Body / Strength / Texture	(0-10)	7.50
Acidity / Brightness	(0-10)	8.00
Flavour / Intensity	(0-10)	8.50
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.00
Sweetness	(0-10)	7.50
Aftertaste / Finish	(0-10)	8.25
Overall	(0-10)	8.25
TOTAL		64.50
ADD		20.00
SCORE		<b>84.50</b>

**USAGE SUGGESTIONS**

This coffee is best roasted at Agtron No. 65 when lingering notes of sweet citrus are the highlight!  
 When roasted to Agtron No. 45, a full bodied cup, with a centre core of fruit and topped with caramel and chocolate tones, supporting the statement "Expect the Unexpected".  
 This roast is recommended for those who prefer a strong textured, but flavourful cup, with a touch of acidity.  
 Best prepared either on an 'Aero Press', on the 'Siphon' or on the user friendly 'French Press'.  
 A great accompaniment to a dish of grilled "fish".  
 An all day drink.

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.

**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

Date : 27.11.2006

S. Menon  
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