

COFFEE QUALITY ANALYSIS REPORT

Company : M/s. Ataka Trading Company Ltd.,

Country : Japan
Country of Growth : Bolivia
Year : 2006/2007

Plant Strain/Lot.No./Estate Name/Region : Typica/ 1/24/3 / Maria Azucarunz, Finca Copacabana Pea berry / Lapas

Date of Receipt of Sample / Date of Testing at Lab : 30.11.2006 / 9.12.2006

Date of Receipt of Sample / Date of Testing at Eas	. 20.11.2000 / 2.12.2000	
VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 8.8%	
Colour of the beans	: Greenish with a hint of Blue	Fairly even roast. Fair swelling.
Shape of the beans	: Beans are bold and longish in shape	Fair shine. Fairly even surface. A few open centres. 1 to 2 pales. A few pieces of chaff adhering to the beans
Smell of the beans	: Normal	arren preces of chair denoting to the beans

GRADING

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA: Intensely aromatic. Long finish. Flecks of Acidity with fruit and chocolate.

Appetising, pleasing and soothing.

CUP QUALITY: Balanced cup of texture and acidity with flashes of fruit and chocolate. Aftertaste of acidity and fruit notes and just a touch of bitterness add sparkle to the cup.

ON COOLING: The acidic notes turn sharp and thin.

CUPPING SCORE OF COFFEELAB

	Scale	Point
Fragrance	(0-5)	3.75
Aroma	(0-5)	3.75
Body / Strength / Texture	(0-10)	7.50
Acidity / Brightness	(0-10)	7.50
Flavour / Intensity	(0-10)	7.75
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.05
Sweetness	(0-10)	7.75
Aftertaste / Finish	(0-10)	7.25
Overall	(0-10)	7.75
TOTAL		63.00
ADD		20.00
SCORE		83.00

N.B:1. Scale used for Cupping score is 0-10

 Attribute of Bitterness* has reverse scoring in that lower the bitterness, the lower the score. This score of Points ignot included in the final total / score.

USAGE SUGGESTIONS

This coffee could be best roasted between Agtron Nos. 65 & 55 and could be prepared on a Regular Filter device or on a French Press.

For those who prefer a strong cup, Agtron No. 45 is suggested, when rippling notes of texture, chocolatey-caramel flavour and flashes of acidity make it an interesting 'night cap'.

A bright balanced drink for a wet and damp day.

OVERALL SCALE

 100 – 95
 : Brilliant

 94 – 90
 : Excellent

 89 – 85
 : Fine

 84 – 80
 : Good

 79 – 75
 : Above Average

 74 - 70
 : Average

74 - 70 : Average Less then 69 : Below Standard and / or Defective

For COFFEELAB PVT LTD

Report No: SMCL - 60 - 2006

S. Menon (Chief Executive)

Date: 11.12.2006

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