



COFFEE QUALITY ANALYSIS REPORT

Report No: 1 / Lab Code No. 385 / 2007

Company : M/s. Classic Coffee & Spices Pvt. Ltd.,
Country : India
Region : Coorg
Crop : 2006 / 2007
Plant Strain/Lot.No./Estate Name : - / - / M/s. Cowcoody Estate - Mysore Nuggets (EB)
Date of Receipt of Sample / Date of Testing at Lab : 10.02.2007 / 12.02.2007

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 11.8%	Even roast.
Colour of the beans	: Greyish	Fair swelling. Fair shine.
Shape of the beans	: Majority of the beans are oval in shape with 1 to 2 round shaped beans	Majority of the beans have even surface. Many open centres. 1 to 2 pales and pods.
Smell of the beans	: Normal	A small percentage of chaff adhering to the beans

Grading

Intl. Screen (No.)	Percentage Retained excluding PB (approx.)
Screen 17 +	70
Screen 16 / 15	28
Screen 14 and Below	01
PB Content	01

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Intensely aromatic. Sparkling notes of chocolate with a ripple of fruit and lilted notes of sweet acidity. Tasty.

CUP QUALITY : Delicious. Pleasant and Tasty. Chocolate and fruit intertwined on a bed of firm texture. Long finish of sweet acidity with just a nip of bitterness, to add excitement to the cup.

ON COOLING : The attributes remain unaltered on cooling.

CUPPING SCORE OF COFFEELAB

	Scale	Point
Fragrance	(0-5)	3.50
Aroma	(0-5)	3.50
Body / Strength / Texture	(0-10)	7.50
Acidity / Brightness	(0-10)	8.00
Flavour / Intensity	(0-10)	8.25
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.05
Sweetness	(0-10)	8.00
Aftertaste / Finish	(0-10)	8.00
Overall	(0-10)	8.25
TOTAL		65.00
ADD		20.00
SCORE		85.00

USAGE SUGGESTION

Recommended usage is at a range of Agtron Nos. from 65 to 45 depending on the palate, the occasion, the mood and the brewing equipment.

At Agtron No. 65, the cup brims over with sweet citrus acidity. More fruit than chocolate highlights the cup. Especially recommended for those who like to drink coffee the whole day.

At Agtron No. 45, smooth texture and caramel chocolate notes, with just a touch of acidity, entices the palate. Recommended as an after dinner drink.

The French Press, the Regular Filter and the Siphon make good companions for this coffee.

For those who prefer an acidic espresso, these beans could be used at Agtron No. 45.

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 : 23.02.2007



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