

**COFFEE QUALITY ANALYSIS REPORT**

Report No: SMCL 31 / Lab Code No. 1011 - 2007

Company : M/s. Ataka Trading Company Ltd.,
Country : Japan
Country of Growth : Nicaragua
Year : 2006 / 2007
Plant Strain/Lot.No./Producer/Estate : Javanica / - / Erwin Mierich / Limoncillo Estate/ Matagalpa / Washed / 17/43/28
Name/Region/Process/ICO No.
Date of Receipt of Sample / Date of Testing at Lab : 03.10.2007 / 09.10.2007

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content	10.5%	Fairly even roast. Fair to good swelling. Fair shine. Many open white centres. A few pales and many pods. Majority of the beans with fairly even surface. A small percentage of chaff adhering to the beans
Colour of the beans	Greyish	
Shape of the beans	Majority of the beans are thin and narrow	
Smell of the beans	Cereal	

GRADING

Intl. Screen (No.)	Percentage
Screen 17 +	73%
Screen 16 / 15	16%
Screen 14 and Below	Nil
PB Content	11%

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Light aromatics. Lots of nuts. Caramel and a blob of chocolate. Hint of currants.

CUP QUALITY : Sweet acidity is to the forefront with smooth texture, highlighting the sweet tones and gentle flavour of fruits. Lurking bitter notes which add character to the cup. A faint whisper of chocolate.

ON COOLING: The cup becomes more gentle and smooth.

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)	7.75
Flavour / Intensity	(0-10)	7.50
Cleanliness of Cup	(0-10)	9.75
Bitterness *	(0-10)	0.00
Sweetness	(0-10)	7.75
Aftertaste / Finish	(0-10)	7.75
Overall	(0-10)	8.00
TOTAL		63.00
ADD		20.00
SCORE		83.00

USAGE SUGGESTIONS

Recommended degrees of roast are Agtron nos. 55 and 45.

At Agtron no. 45, deep vibrant texture interspersed with sweet acidic notes. Lots of caramel, fruits and chocolate entice the palate. A finish of sweetness with flecks of bitter chocolate.

Prepared either as a regular filter coffee or on the French Press. Suited for those who appreciate sweet tones of citrus fruit and high tones of acidity or for those who appreciate sweet texture with caramelised fruit and chocolate.

A great coffee as an after lunch or after dinner drink and goes well with sea foods.

Could be used in an Espresso blend too, to lend brightness and sweetness to the cup.

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.

100 – 95

94 – 90

89 – 85

84 – 80

79 – 75

74 - 70

Less then 69

: Brilliant

: Excellent

: Fine

: Good

: Above Average

: Average

: Below Standard and / or Defective

For COFFEELAB PVT LTD

S. Menon
(Chief Executive)

Date : 10.10.2007



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