

**COFFEE QUALITY ANALYSIS REPORT**

Report No: SMCL 35 / Lab Code No. 1015 - 2007

Company : M/s. Ataka Trading Company Ltd.,
 Country : Japan
 Country of Growth : Puerto Rico
 Year : 2006 / 2007
 Plant Strain/Lot.No./Producer/Estate : Caturra, Typica, Bourbon / - / Alfred Rodriguez / Hacienda Adelphia / Maricao/ Washed / -
 Name/Region/Process/ICO No.
 Date of Receipt of Sample / Date of Testing at Lab : 03.10.2007 / 10.10.2007

<u>VISUAL QUALITY OF GREEN COFFEE</u>		<u>VISUAL QUALITY OF ROASTED BEANS</u>
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 11.1%	Fairly even roast. Fair swelling.
Colour of the beans	: Greyish. Slightly Muddy. Dull colour	Slightly dull.
Shape of the beans	: Majority of the beans are round to oval in shape. Beans are tending to fade	Many open centres. A few pales and pods.
Smell of the beans	: Hint of Damp smell	Majority of beans with shrivelled surface. A small percentage of chaff adhering to the beans

<u>GRADING</u>	
Intl. Screen (No.)	Percentage Retained excluding PB (approx.)
Screen 17 +	95%
Screen 16 / 15	04%
Screen 14 and Below	Nil
PB Content	01%

<u>ORGANOLEPTIC DESCRIPTION / TASTE PROFILE</u>
FRAGRANCE AND AROMA : Fairly aromatic. Very restful, soft and smooth. Light sweet notes of fruit and acidity. Gentle yet soothing.
CUP QUALITY : Fair texture with sweet acidity, though slightly thin. Light fruit. The cup is gentle, yet not very appealing.
ON COOLING : The coffee stands on cooling, though the fruit flavour intensifies.

<u>CUPPING SCORE OF COFFEE LAB</u>		
	Scale	Point
Fragrance	(0-5)	3.25
Aroma	(0-5)	3.25
Body / Strength / Texture	(0-10)	7.75
Acidity / Brightness	(0-10)	7.00
Flavour / Intensity	(0-10)	6.75
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.00
Sweetness	(0-10)	7.25
Aftertaste / Finish	(0-10)	7.25
Overall	(0-10)	7.50
TOTAL		60.00
ADD		20.00
SCORE		80.00

<u>USAGE SUGGESTIONS</u>
Recommended for those who prefer to have a mild cup, especially when the coffee is roasted at Agtron no. 55.
This coffee could be brewed either on a 'French Press' or on an 'Air Pot', preferably to drink it as a black neat coffee, as an early morning drink.
These beans could be used in an espresso too, to add texture and crema 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 : 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

For COFFEE LAB PVT LTD

S. Menon
(Chief Executive)

Date : 10.10.2007

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