

**COFFEE QUALITY ANALYSIS REPORT**Report No: SMCL - 01 - 2008
Lab No. 492

Company : M/s. Ataka Trading Company Ltd.,
 Country : Japan
 Country of Growth : Tanzania
 Year : 2007 / 2008
 Plant Strain/Lot.No./Estate Name/Region : K4135 / 63802364-01 / LM/MBZ/PB/ Washed/ HOPE PB
 Date of Receipt of Sample / Date of Testing at Lab : 28.04.2008 / 19.05.2008

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 10.5%	Fairly even roast. Fair to good swelling. Fair shine. A few pales and pods. Many open centres. A small percentage of chaff adhering to the beans
Colour of the beans	: Greyish	
Shape of the beans	: Majority of the beans are oval to round in shape	
Smell of the beans	: Cereal	

GRADING

Screen (No.) [mm. (oblong)]	Percentage Retained excluding PB (approx.)
4.70	47
4.40	35
4.10 & Below	12
Flats content	06

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Fairly intense fragrance. Caramel, fruit and honey flavours in a dip of acidic hues. Tasty and enticing. Deep and heavy.
CUP QUALITY : Gentle smooth texture. Sweet and tangy, but with a touch of bitter swirls. Caramel and fruit berries intertwine, rendering the coffee complex yet interesting.
 A long finish of sweet acidity with an underlying thread of bitterness.
ON COOLING : Acidic hues resonate, with a break-in of bitterness.

CUPPING SCORE OF COFFEELAB

Fragrance	(0-5)	3.75
Aroma	(0-10)	3.50
Body	(0-10)	7.25
Acidity	(0-10)	8.00
Flavour	(0-10)	7.50
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.05
Sweetness	(0-10)	7.50
Aftertaste	(0-10)	7.75
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
 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.

USAGE SUGGESTIONS

Could be best roasted at Agtron No.55.
 For those who like a light, crisp and tangy coffee, roasting at Agtron No.65 is suggested, when sweet tangy acidic notes envelope the palate. Light texture rests gently. Floating flavour of ripe berries. Undercurrent of bitterness detracts from the delicate tanginess of the cup.
 Brewing companions are the "French Press" and "Electric Percolator".
 A crisp drink for a wet rainy day to lift one's spirit.

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

For COFFEELAB PVT LTD

S. Menon
(Chief Executive)

Pvt. Ltd., No. 471, 10th Main, R.M.V. Extension, Bangalore - 560 080, India
 Telephone No: (91) (80) 23610722. e mail coffeelab@vsnl.com