

**COFFEE QUALITY ANALYSIS REPORT**Report No: SMCL - 02 - 2008  
Lab No. 493

Company : M/s. Ataka Trading Company Ltd.,  
 Country : Japan  
 Country of Growth : Tanzania  
 Year : 2007 / 2008  
 Plant Strain/Lot.No./Estate Name/Region : K4135 / 63802363-01 / LM/MBG/05/07AA/Washed/RUVUMA AA  
 Date of Receipt of Sample / Date of Testing at L : 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)	: 10.8%	Fairly even roast. Fair to good swelling. Fair shine. Majority of the beans have fairly even surface. A few open centres. 1 to 2 pales and pods. A few pieces of chaff adhering to the beans
Colour of the beans	: Greyish with a hint of brown	
Shape of the beans	: Majority of the beans are round to oval in shape	
Smell of the beans	: Cereal	

**GRADING**

Intl. Screen (No.)	Percentage Retained excluding PB (approx.)
Screen 17 +	97
Screen 16 / 15	01
Screen 14 and Below	Nil
PB content	02

**ORGANOLEPTIC DESCRIPTION / TASTE PROFILE**

**FRAGRANCE AND AROMA** : Intensely aromatic. Deeply resonating with nuts, caramelised fruit and popcorn. A hint of dry flowers.  
**CUP QUALITY** : Texture and sweet acidic tones interplay. Flavour of caramel, nuts and fruits with just a bitter edge. Long finish of sweet acidic hues. A touch of bitterness.  
 A fairly tasty cup!  
**ON COOLING** : The intensity of flavour remains the same. Acidic hues dominate the cup.

**CUPPING SCORE OF COFFEE LAB**

	Scale	Point
Fragrance	(0-5)	3.75
Aroma	(0-10)	3.75
Body	(0-10)	7.50
Acidity	(0-10)	8.00
Flavour	(0-10)	7.75
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)	8.00
TOTAL		64.00
ADD		20.00
SCORE		<b>84.00</b>

**USAGE SUGGESTIONS**

Could be roasted at a range of Agtron Nos. between Agtron Nos. 65 and 45. Brewing on the 'Siphon', 'Percolator' and the 'Espresso' are suggested.

At Agtron No. 65, the cup is soft and sweet with a topping of delicate hues of sweet acidity. Wispy soft texture underlines the cup. Traces of fruit berry notes at the far end of the cup, with flecks of bitterness. At times tending to be uninteresting, with only acidic hues as the top notch in the taste profile.

At Agtron No. 45, the cup reverberates with strength, flecks of acidity and a bitter caramel finish.

Roasting at Agtron No. 65 is recommended for those who prefer a mild, delicate cup with a sweet acidic finish.

Roasting of Agtron No. 55 is recommended for those who enjoy sipping coffee throughout the day.

Coffee beans roasted to Agtron No. 45 and prepared as an espresso, makes a fine "after dinner" cup with great crema, strong body and just a hint of acidic tones, to complete a sumptuous dinner of red meat cooked with spices.

Espresso : Best Brewed on the Siphon, on the French press and as an Espresso.

N.B : 1. Scale used for Cupping score is 0 – 10  
 2. Attribute of Bitterness\* has reverse scoring in that lower the bitterness, the higher the score. This score of points is **not included** in the of points is not included in the

**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 COFFEE LAB PVT LTD

S. Menon  
(Chief Executive)

Date : 24.05.2008



 Pvt. Ltd., No. 471, 10th Main, R.M.V. Extension, Bangalore - 560 080, India