



### COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL - 9 - 2008  
Lab No. 610

Company : M/s. Ataka Trading Company Ltd.,  
 Country : Japan  
 Country of Growth : Papua New Guinea  
 Year : 2007/2008  
 Plant Strain/Lot.No./Producer/Estate Name/ : Typica 90%, Arusha 6%, Mundo Novo 4%/63724046/Madan AA/Madan Estate  
 Region/Process/ICO No. : Mount Hagen/Washed/166/20/M27  
 Date of Receipt of Sample / Date of Testing a : 14.06.2008 / 20.06.2008

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 10.2%	Even roast. Fair to good swelling. Fair shine. Fairly even surface. Many open centres. 1 to 2 pales and pods. A few chaff pieces adhering to the beans
Colour of the beans	: Greyish. Slightly faded	
Shape of the beans	: Majority of the beans are oval to longish in shape. A few round shaped beans	
Smell of the beans	: Cereal	

#### GRADING

Intl. Screen (No.)	Percentage Retained
Screen 17 +	90
Screen 16 / 15	07
Screen 14 and Below	Nil
PB content	03

#### ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

**FRAGRANCE AND AROMA** : Delicious. Aromatic. Strong notes of flavour. Rich ripe black berries with highlights of acidic hues. A touch of chocolate.  
**CUP QUALITY** : Sweet lively acidic notes with texture abounding in plenty. Flavours of caramel and fruit. A faint whisper of dark chocolate. A touch of bitterness. Stimulating and lively.  
**ON COOLING** : The attributes remain the same.

#### CUPPING SCORE OF COFFEE LAB

	Scale	Point
Fragrance	(0-5)	4.25
Aroma	(0-10)	4.50
Body	(0-10)	8.50
Acidity	(0-10)	8.50
Flavour	(0-10)	8.00
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.05
Sweetness	(0-10)	8.75
Aftertaste	(0-10)	8.50
Overall	(0-10)	8.75
TOTAL		69.80
ADD		20.00
SCORE		<b>89.80</b>

#### USAGE SUGGESTIONS

The beans lend themselves to being roasted to different degrees of roast. Recommended roast degree from Agtron Nos.65 to 45, to suit special and memorable occasions and fine discerning palates.  
 At Agtron No.65, tasty notes of sweet acidity predominate. Lots of cherry fruits with a hint of caramel and nuts. Hardly any bitterness.  
 At Agtron No.45, the cup is strong. Acidic notes burst through the strength. Softness and smoothness envelopes the cup. Traces of caramel and bitter chocolate. In the faint background, floral notes highlight the espresso. A long finish of bitter sweet notes.  
 The brewing companions are the 'French Press' and the 'Siphon'.  
 Complements fine dining of stews and steaks.  
 A Great Winner!

N.B : 1. Scale used for Cupping score is 0 – 1  
 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 then 69 : Below Standard and / or Defective

For COFFEE LAB PVT LTD

S. Menon

Date : 23.06.2008