

**COFFEE QUALITY ANALYSIS REPORT**

Report No: SMCL - 12 - 2008

Lab No. 611

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 8%, Mundo Novo 1.5%, Caturra 0.5%/63724047/Madan AA (Tribal)/Madan Small Growers
 Region/Process/ICO No. : Mount Hagen/Washed/166/20/M28
 Date of Receipt of Sample / Date of Testing a : 14.06.2008 / 23.06.2008

<u>VISUAL QUALITY OF GREEN COFFEE</u>		<u>VISUAL QUALITY OF ROASTED BEANS</u>
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 10.4%	Even roast. Good swelling. Fair shine. Majority of the beans have 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.	
Smell of the beans	: Hint of damp smell	

GRADING

Intl. Screen (No.)	Percentage Retained
Screen 17 +	92
Screen 16 / 15	06
Screen 14 and Below	Nil
PB content	02

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE**FRAGRANCE AND AROMA** : Fairly aromatic. Light acidic notes. Traces of flavour.**CUP QUALITY** : Soft. Smooth. Creamy. Balance of texture and sweet acidity. Flavour notes of fruit. Deep recesses of chocolate. Just a touch of bitterness to highlight the flavours.**ON COOLING** : The attributes are unaltered.**CUPPING SCORE OF COFFEELAB**

	Scale	Point
Fragrance	(0-5)	3.50
Aroma	(0-10)	3.75
Body	(0-10)	7.75
Acidity	(0-10)	7.75
Flavour	(0-10)	7.75
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.05
Sweetness	(0-10)	7.75
Aftertaste	(0-10)	8.25
Overall	(0-10)	8.00
TOTAL		64.50
ADD		20.00
SCORE		84.50

USAGE SUGGESTIONS

A multi dimensional and multifaceted coffee. Could be roasted to a range of Agtrons from Nos. 65 to 45, to suit all palates.

At Agtron No.65, soft. Sweet Acidity with an undercurrent of a hint of bitterness topped with light flavour of fruit. Fairly tantalizing.

At Agtron No.45, rounded. Full bodied. Light buttery notes. Texture and flashes of Acidity go hand-in-hand. Caramel and bitter chocolate with a hint of fruit. Traces of bitterness.

The coffee could be brewed using a range of equipment from the French Press to the Siphon to the Air pot and on the Electric Percolator.

It can complement the sushi and the tempura, depending on the degree of roast.

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

94 – 90

89 – 85

84 – 80

79 – 75

74 – 70

Less than 69

: Brilliant

: Excellent

: Fine

: Good

: Above Average

: Average

: Below Standard and / or Defective

For COFFEELAB PVT LTD

Date : 23.06.2008



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

S. Menon