

**COFFEE QUALITY ANALYSIS REPORT**

Report No: SMCL - 13 - 2008

Lab No. 665

Company : M/s. Ataka Trading Company Ltd.,
 Country : Japan
 Country of Growth : Panama
 Year : 2008
 Plant Strain/Lot.No./Estate Name/Region : Geisha SHB / ES 9 / Esmeralda
 Special / Jaramillo
 Date of Receipt of Sample / Date of Testing at Lab : 23.07.2008 / 26.07.2008

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 10.7%	Fairly even roast. Good swelling. Slightly dull in appearance. Majority of the beans have irregular / shrivelled surface. A few pales and many pods. Many open centres. A fair percentage of chaff adhering to the beans
Colour of the beans	: Greyish with a hint of Blue	
Shape of the beans	: Majority of the beans are elongated in shape, with a few oval shaped beans	
Smell of the beans	: Cereal	

GRADING

Intl. Screen (No.)	Percentage Retained
Screen 17 +	57
Screen 16 / 15	21
Screen 14 and Below	01
PB content	21

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Intensely aromatic. Tasty & delicious. Full of walnuts and hazelnuts, caramel & rich ripe fruit. Crunchy.

CUP QUALITY : Sweet. Delicious. Juicy. Swirls of sweet acidity topped with rich ripe sweet plums & a touch of walnuts. A faint whisper of jasmine flowers. Long finish of sweet acidic hues. Lacks bitterness. Medium texture to highlight those fascinating swirls of sweet acidity. Juicy, sweet & tasty!

ON COOLING : The sweet acidic notes intensify, with fruits & a touch of flowers topping the cup.

CUPPING SCORE OF COFFEELAB

	Scale	Point
Fragrance	(0-5)	4.50
Aroma	(0-5)	4.50
Body / Strength / Texture	(0-10)	7.00
Acidity / Brightness	(0-10)	9.00
Flavour / Intensity	(0-10)	9.00
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.00
Sweetness	(0-10)	9.00
Aftertaste / Finish	(0-10)	9.00
Overall	(0-10)	9.00
TOTAL		71.00
ADD		20.00
SCORE		91.00

USAGE SUGGESTIONS

This coffee could be used at a range of Agtron Nos. 65 to 45.

At Agtron No.65, the coffee deeply resonates with sweet acidic whirls. The cup bounces with sweetness. Fruit flavour tops the palate. Lasting long finish of sweet acidic hues topped with plums and a touch of Jasmine flowers.

At Agtron No.45, there is depth to the cup. A dark handsome brew of texture & sweet acidity. Caramelized fruit interlocked with walnuts & just a hint of caramel & chocolate add flavours to the cup. Long finish of good texture interwoven with bright sweet acidit

This coffee is suitable for all palates, for all times of day & for all brewing companions - the Drip Filter, the Electric Percolator, the Siphon and the Airpot.

While this coffee may not be suited as a base for an Espresso, perhaps as a mild topping to an Espresso blend could be experimented with.

This coffeee could be drunk throughout the day. Best suited for the elevenses with biscotti to crunch. Also, as a night cap to round off a sumptuous meal of seafood !

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.

OVERALL SCALE

100 – 95 : Brillinat
 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 COFFEELAB PVT LTD

 S. Menon

Date : 29.07.2008



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