

**COFFEE QUALITY ANALYSIS REPORT**

Report No: SMCL -33- 2008

Lab No.769

Company : M/s. Ataka Trading Company Ltd.,  
Country : Japan  
Country of Growth : Panama  
Year : 2007 / 2008  
Plant Strain/Lot.No./Type of Coffee/ : Typica/-/ Washed Arabica /  
Estate Name/Region/ICO Belrina Estate/Boquete,Chiriqui/29-17-65  
Date of Receipt of Sample / Date of Testing at Lab : 29.09.2008/06.10.2008

<u>VISUAL QUALITY OF GREEN COFFEE</u>		<u>VISUAL QUALITY OF ROASTED BEANS</u>
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 11.2%	Even roast. Fair to good swelling. Good shine. Majority of the beans have even surface. 1 to 2 pales and pods. Many open centres. A few pieces of chaff adhering to the beans
Colour of the beans	: Bluish, with a few beans tending to have an oily colour. Heavily polished	
Shape of the beans	: Beans are of varying sizes and shapes. Majority of the beans are thin and long to oval in shape. Longish beans are with broad centres. Many beans with open centre cuts	
Smell of the beans	: Cereal	

**Grading**

Intl. Screen (No.)	Percentage Retained
Screen 17 +	85
Screen 16 / 15	10
Screen 14 and Below	Nil
PB content	05

**ORGANOLEPTIC DESCRIPTION / TASTE PROFILE**

**FRAGRANCE AND AROMA** : Aromatic. Hint of chocolate and caramel. Delicious caramelised nuts. Whisper of berries. Touch of acidity.

**CUP QUALITY** : Light texture with bursts of sweet tanginess. A long finish of sweet acidic swirls. Oodles of berries, with a hint of nuts. Sweet, bright and lively !

**ON COOLING** : Sweet tanginess increases on cooling.

**CUPPING SCORE OF COFFEE LAB**

	Scale	Point
Fragrance	(0-5)	3.75
Aroma	(0-5)	3.75
Body / Strength / Texture	(0-10)	8.00
Acidity / Brightness	(0-10)	8.25
Flavour / Intensity	(0-10)	8.00
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.00
Sweetness	(0-10)	8.00
Aftertaste / Finish	(0-10)	8.25
Overall	(0-10)	8.25
TOTAL		66.25
ADD		20.00
SCORE		<b>86.25</b>

**USAGE SUGGESTIONS**

This coffee is best roasted between Agtron nos.65 and 45.

At Agtron no.65, lively dreamy texture. A long finish of sweet acidic tones. Flecks of nuts. Ripe berries. Lacks bitterness. Very clean and soft. A calming soothing coffee with flecks of tanginess. A sweet finish.

At Agtron no.45 fair texture woven with acidic flecks. Caramel, chocolate and fruit hints. Hint of bitterness back to back with sweet acidic swirls.

The coffee could be brewed on a French Press, on a Drip Filter or on a Stove Top.

This coffee could be drunk at all times of the day. It is a multiusable coffee.

Goes well with lemon zesty sandwiches, with nutty biscotti and with grilled lamb or saucy steaks !

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 : Brillant  
94 – 90 : Excellent  
89 – 85 : Fine  
84 – 80 : Good  
79 – 75 : Above Average  
74 – 70 : Average  
Less then 69 : Below Standard and / or Defective

Date : 06.10.2008

S. Menon