

**COFFEE QUALITY ANALYSIS REPORT**Report No: SMCL - 37 - 2008
Lab No.773

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 PB/
 Estate Name/Region/ICO Belrina Estate/Boquete,Chiriqui/29-17-66
 Date of Receipt of Sample / Date of Testing at Lab : 29.09.2008/07.10.2008

<u>VISUAL QUALITY OF GREEN COFFEE</u>		<u>VISUAL QUALITY OF ROASTED BEANS</u>
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 10.9%	Fairly even roast.
Colour of the beans	: Greyish Blue. Beans are tending to fade	Fair to good swelling. Light shine.
Shape of the beans	: Majority of the beans are longish in shape, with a few oval shaped beans. Not even in appearance	Majority of the beans have fairly even surface. 1 to 2 pales and pods. Many open centres. A few pieces of chaff adhering to the beans
Smell of the beans	: Cereal	

Grading

Screen (No.) [mm (oblong)]	Percentage Retained
4.7	86
4.4	01
4.10 & Below	Nil
Flats Content	13

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Intensely aromatic. Delicious. Flavours of blue berries, straw berries, mango and roasted coconut flakes. Sweet and sugary acidic hints.

CUP QUALITY : Fair texture. Smooth and lively. Delicious fruit flavours of apples, ripe mangoes and oranges. Sparkle of cherries. A long finish of sweet tanginess

ON COOLING : The attributes remain the same.

CUPPING SCORE OF COFFEE LAB

	Scale	Point
Fragrance	(0-5)	3.75
Aroma	(0-5)	3.75
Body / Strength / Texture	(0-10)	7.50
Acidity / Brightness	(0-10)	8.00
Flavour / Intensity	(0-10)	8.50
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.00
Sweetness	(0-10)	7.75
Aftertaste / Finish	(0-10)	8.25
Overall	(0-10)	8.50
TOTAL		66.00
ADD		20.00
SCORE		86.00

USAGE SUGGESTIONS

This coffee could be roasted at a range of Agtron nos. from 65 to 45.

At Agtron no.65, light texture. Light tanginess. Long finish of sweet acidic notes. Fruit hints.

At Agtron no.45, the tasty fruit notes emerge with caramel rinds. Rich, tasty with sweet, sour and bitter hints. Rounded smooth texture. A finish of flecks of acidity, texture and fruit hints.

This coffee could be best brewed on a Drip Filter or on a Siphon.

This coffee could be blended for an Espresso preparation, as a topper, providing flavours to the cup.

Could be drunk during the elevenses and as an 'evening break'. Great as a 'night cap' too.

Goes well with rich chocolate mousse filled with nuts and raisins. An explosive combination !

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

Date : 06.10.2008

S. Menon