

**COFFEE QUALITY ANALYSIS REPORT**

Report No: SMCL - 41 - 2008
Lab No.783

Company : M/s. Ataka Trading Company Ltd.,
Country : Japan
Country of Growth : Guatemala
Year : 2007 / 2008
Plant Strain/Lot.No./Type of Coffee/ : Bourbon/-/Washed Arica/
Estate Name/Region/ICO : Finca El Tirol Estate/Coban/11/44077/57
Date of Receipt of Sample / Date of Testing at Lab : 06.10.2008/10.10.2008

<u>VISUAL QUALITY OF GREEN COFFEE</u>		<u>VISUAL QUALITY OF ROASTED BEANS</u>
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 10.1%	Fairly even roast.
Colour of the beans	: Greyish. Uneven in colour. Beans are tending to fade	Fair to Good swelling. Slightly dull in appearance.
Shape of the beans	: Mixture of beans of varying sizes and shapes. Majority of the beans are oval in shape with broad centres. A few round shaped beans	Majority of the beans have irregular / shrivelled surface. A few pales and many pods. Many open centres.
Smell of the beans	: Cereal	A fair percentage of chaff adhering to the beans

<u>Grading</u>	
Intl. Screen (No.)	Percentage Retained
Screen 17 +	67
Screen 16 / 15	24
Screen 14 and Below	01
PB content	08

<u>ORGANOLEPTIC DESCRIPTIONS / TASTE PROFILE</u>
FRAGRANCE AND AROMA : Delicious. Tasty. Chocolate, caramel and fruit interspersed with tanginess. Hint of marzipan.
CUP QUALITY : Texture intensifies with rounded sweet tanginess. Fruits of lemons. Hint of caramel and just a touch of chocolate makes a scintillating combination in the cup. Long finish of texture and tasty sweet acidic swirls.
ON COOLING : The attributes remain the same.

<u>CUPPING SCORE OF COFFEE LAB</u>		
	Scale	Point
Fragrance	(0-5)	3.75
Aroma	(0-5)	3.50
Body / Strength / Texture	(0-10)	8.25
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)	8.00
Aftertaste / Finish	(0-10)	8.25
Overall	(0-10)	8.75
TOTAL		67.00
ADD		20.00
SCORE		87.00

<u>USAGE SUGGESTIONS</u>
This coffee could be roasted at a range of Agtrons from nos.65 to 45.
This is a multifaceted and multiusable coffee.
At Agtron no.65, depth of lemony notes. Sweet hints. Long finish of fruits, nuts. Just a hint of herbal. Tangy, soury-sweet and tasty. Light floats of texture.
At Agtron no.45, the cup is still interesting with lots of character. Smooth, round texture with rounded tones of sweet acidity, flecks of bitterness. Chocolate, caramelised lemon. Sweetness and bitterness back to back. Tasty ! Very interesting !
This coffee could be brewed on a range of brewing equipment - from the French Press to the Siphon and to the Vacuum. Especially recommended on the French Press.
This coffee does well as a stand alone Espresso too, lending flavour and aftertaste of sweetness to the cup !
This coffee could be drunk at all times of the day, especially as a 'stress' buster. Could be paired with a range of curried coconut cuisine.

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 than 69 : Below Standard and / or Defective

Date : 15.10.2008

S. Menon