

**COFFEE QUALITY ANALYSIS REPORT**Report No: SMCL - 45 - 2008
Lab No.787

Company : M/s. Ataka Trading Company Ltd.,
 Country : Japan
 Country of Growth : Guatemala
 Year : 2007 / 2008
 Plant Strain/Lot.No./Type of Coffee/ : Mundo Novo/-/Washed Arabica/
 Estate Name/Region/ICO Don Antonio Estate/Huehuetenango/11/44077/73
 Date of Receipt of Sample / Date of Testing at Lab : 06.10.2008 / 11.10.2008

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 10.4%	Fairly even roast.
Colour of the beans	: Greyish with a hint of Blue	Fair to Good swelling. Slightly dull in appearance.
Shape of the beans	: Majority of the beans are oval and longish in shape, with a sprinkling of round shaped beans. A few malformed beans	Majority of the beans have irregular / shrivelled surface. A few pales and pods. Many open centres.
Smell of the beans	: Cereal	A small percentage of chaff adhering to the beans

Grading	
Intl. Screen (No.)	Percentage Retained
Screen 17 +	67
Screen 16 / 15	20
Screen 14 and Below	03
PB content	10

CUPPING SCORE OF COFFEELAB		
	Scale	Point
Fragrance	(0-5)	3.00
Aroma	(0-5)	3.00
Body / Strength / Texture	(0-10)	7.00
Acidity / Brightness	(0-10)	8.50
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)	8.00
Overall	(0-10)	8.25
TOTAL		64.25
ADD		20.00
SCORE		84.25

ORGANOLEPTIC DESCRIPTIONS / TASTE PROFILE
FRAGRANCE AND AROMA : Light fragrance intensifies at Agtron no.45. Dry flowers. Caramel. Hint of fruit.
CUP QUALITY : Sweet acidity dominates the cup, with an undercurrent of light texture. Citrus to the fore-front and long sweet tones at the finish.
ON COOLING : Sweet acidic tanginess intensifies.

USAGE SUGGESTIONS
This coffee could be best roasted at Agtron nos.65 and 55 for those delicious and enriching notes of sweet acidity and citrus flavours.
At Agtron no.65, smooth and soothing. Calm yet bright. Texture hints with sweet acidity. Citrus flavour. Sweet and tasty.
At Agtron no.45, the coffee collapses with texture and coarseness abounding.
The brewing companions suggested are the French Press at Agtron nos.65 and 55 and in an Espresso blend when roasted below Agtron no.45.
In an Espresso blend the beans lend texture and a creamy mouthfeel.
This coffee could be sipped throughout the day, providing comfort while reading. Provides brightness to a dull and dreary day !
Goes well with crunchy,zesty sandwiches filled with crisp lettuce, cucumber, tomatoes, nuts and a dash of pepper !

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
 94 – 90
 89 – 85
 84 – 80
 79 – 75
 74 – 70
 Less than 69

: Brillinat
 : Excellent
 : Fine
 : Good
 : Above Average
 : Average
 : Below Standard and / or Defective

Date : 16.10.2008

 S. Menon