



## COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL - 02 - 2009  
Lab No.271

Company : M/s. Ataka Trading Company Ltd.,  
 Country : Japan  
 Country of Growth : Rwanda  
 Year : 2009  
 Plant Strain/Lot.No./Type of Coffee/ Estate : Ikawandende (Longberry Bourbon) / - / Washed Arabica /  
 Name/Region/ICO/Certified : Abatunzi Estate / Rusizi / 28/17/07/004 / None  
 Date of Receipt of Sample / Date of Testing at Lab : 23.04.2009 / 28.04.2009

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 10.6%	Fairly even roast.
Colour of the beans	: Greyish with a hint of Brown	Fair to Good swelling. Slightly dull in appearance. Many open white centres
Shape of the beans	: Mixture of beans of varying sizes and shapes. Majority of the beans are oval to longish, with a sprinkling of round shaped beans	Majority of the beans have irregular surface. Many pales and pods. Many open centres.
Smell of the beans	: Cereal	A fair percentage of chaff adhering to the beans

### Grading

Intl. Screen (No.)	Percentage Retained
Screen 17 +	60
Screen 16 / 15	24
Screen 14 and Below	03
PB content	13

### ORGANOLEPTIC DESCRIPTIONS / TASTE PROFILE

**FRAGRANCE AND AROMA** : Aromatic. Fruit, Caramel and Nut Flavours. Delicate Acidic nuances. Dreamy and Delicious.

**CUP QUALITY** : Smooth, Velvety Texture intertwined with Sweet tones of Acidity. Sparkles of rich ripe Fruits (Flavours of Oranges and Tangerine, with mild undertones of Caramel). Flecks of Bitter notes adds character to the cup. A tasty cup, with a long finish of rich tangerine and a touch of caramel too !

**ON COOLING** : The cup attributes enhance on cooling.

### CUPPING SCORE OF COFFEE LAB

	Scale	Point
Fragrance	(0-5)	3.75
Aroma	(0-5)	3.50
Body / Strength / Texture	(0-10)	7.50
Acidity / Brightness	(0-10)	8.75
Flavour / Intensity	(0-10)	8.50
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.50
Sweetness	(0-10)	8.00
Aftertaste / Finish	(0-10)	8.00
Overall	(0-10)	8.50
TOTAL		66.50
ADD		20.00
SCORE		86.50

### USAGE SUGGESTIONS

This coffee could be roasted at a range of Agtrons based on the time of the day and the palate it tickles.

Oodles of Sweet Tanginess are a delight to the palate. Delicate, Mild, Smooth and Rounded Texture floats in the cup. Ripe Berry notes of Flavour entices the palate. A Sweet Tangy cup, Bright and Lively.... all this when roasted at Agtron no. 65.

At Agtron no.45, the cup resonates with Deep, Smooth Texture and delicious Sweet notes of Acidity. Caramelised Fruit is in preponderance adding depth, character and taste to the cup.

This coffee could be brewed on a French Press or on the Siphon. Not recommended for an Espresso preparation, as the cup is highly acidic.

This coffee is best suited for the Elevenses with chocolate cookies or as a 'Night' cap accompanying a meal of steamed or grilled fish.

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

: Brilliant

: Excellent

: Fine

: Good

: Above Average

: Average

: Below Standard and / or Defective

Date : 04.05.2009

S. Menon