

**COFFEE QUALITY ANALYSIS REPORT**

Report No: SMCL - 05 - 2009

Lab No. 583

Company : M/s. Ataka Trading Company Ltd.,
 Country : Japan
 Country of Growth : Hawaii, Maui Island
 Year : 2008 / 2009
 Plant Strain/Lot.No./Type of Coffee/
 Estate Name/Region/ICO/Certified : Arabica - Mokka / W832602 / Mokka Natural /
 : Kaanapali Estate / Hawaii, Maui Island / - / -
 Date of Receipt of Sample / Date of Testing at Lab : 04.08.2009 / 10.08.2009

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 10.3%	Fairly even roast.
Colour of the beans	: Brownish with a hint of Grey	Fair to Good swelling. Light shine.
Shape of the beans	: Beans are small in size. Majority of the beans are round in shape, with a sprinkling of oval shaped beans	Majority of the beans have irregular / shrivelled surface. Presence of many pales and pods. Many open centres.
Smell of the beans	: Traces of Sweet Fruit notes	A small percentage of chaff adhering to the beans

Grading

Intl. Screen (No.)	Percentage Retained
Screen 17 +	Nil
Screen 16 / 15	57
Screen 14 and Below	42
PB content	01

ORGANOLEPTIC DESCRIPTIONS / TASTE PROFILE

FRAGRANCE AND AROMA : Aromatic and Delicious. Sweet with Acidic tones. Long deep fragrance of Rich Ripe Berries, splashed with Nuts. A whisper of Spice and mild Dusk Flowers.

CUP QUALITY : Fair Soft Texture with delicate swirls of Sweet Acidic nuances. Topping of Rich Ripe berries, a touch of Flowers and a whisper of Nuts, takes you on a high. Long finish of Sweet Ripe Berries. Delicate and Dreamy.

ON COOLING : Sweet Acidic nuances are intense and vivid.

CUPPING SCORE OF COFFEE LAB

	Scale	Point
Fragrance	(0-5)	4.50
Aroma	(0-5)	4.25
Body / Strength / Texture	(0-10)	7.50
Acidity / Brightness	(0-10)	8.50
Flavour / Intensity	(0-10)	8.75
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.00
Sweetness	(0-10)	8.75
Aftertaste / Finish	(0-10)	8.75
Overall	(0-10)	9.00
TOTAL		70.00
ADD		20.00
SCORE		90.00

USAGE SUGGESTIONS

This coffee could be roasted at a range of Agtrons between 65 and 45.

At Agron No.65, the coffee is delicious, abounding in sweet flavour of Rich Ripe Berries.Undertones of Citrus, Floral and Spice notes. Bright, Crisp and Lively.

At Agron No.45, texture is buttery smooth with bright flashes of sweet acidic nuances playing hide and seek. The rich deep flavour of Ripe Berries gives this coffee a bitter-sweet finish, with Chocolate and Fruits on the edge.

This coffee is tasty to drink as "black", especially when brewed either on a "French Press", or on an "Electric Filter". Even a "Siphon" will do justice to its great sweet intrinsic flavours.

This coffee is befitting as a breakfast drink or during the elevenses, with savoury crackers and a dash of cheese.

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 : 11.08.2009

S. Menon