



COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL - 07 - 2
Lab No. 662

Company : M/s. Ataka Trading Company Ltd.,
 Country : Japan
 Country of Growth : Cameroon
 Year : 2008 / 2009
 Plant Strain/Variety/Lot.No./Type of Coffee/ : - / Java / - / Washed Arabica - Caplami Java Longberry /
 Estate Name/Region/ICO/Contract No./Certified : - / Bafousam / 19/21/003 / 19/54/402 / -
 Date of Receipt of Sample / Date of Testing at Lab : 02.09.2009 / 07.09.2009

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 11.3%	Fairly even roast. Fair to Good swelling.
Colour of the beans	: Greyish	Slightly dull in appearance. Majority of the beans have marginally irregular surface.
Shape of the beans	: Majority of the beans are longish, with a sprinkling of oval shaped beans	1 to 2 pitted beans. Many open centres.
Smell of the beans	: Cereal	A few pales and pods. A few pieces of chaff adhering to the beans

GRADING	
Intl. Screen (No.)	Percentage Retained
Screen 17 +	50
Screen 16 / 15	27
Screen 14 and Below	01
PB content	22

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE
FRAGRANCE AND AROMA : Aromatic. A lining of sweet citrus brushed with swirls of lemon and a potpourri of nuts - hazelnut, walnut and cashewnuts, aromatize the nostrils. Citrus flashes add further dimension to the cup.
CUP QUALITY : Smooth, soft texture with a long finish of lemony tanginess. Caramelised fruit, chocolate and flashes of nuts add flavour and verve to the lemony cup. A tangy and lively cup!
ON COOLING : The taste attributes, especially the sweet acidic flavour nuances, enhances.

CUPPING SCORE OF COFFEE LAB		
	Scale	Point
Fragrance	(0-5)	4.25
Aroma	(0-5)	4.00
Body / Strength / Texture	(0-10)	7.00
Acidity / Brightness	(0-10)	8.50
Flavour / Intensity	(0-10)	8.25
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.05
Sweetness	(0-10)	8.00
Aftertaste / Finish	(0-10)	8.25
Overall	(0-10)	8.50
TOTAL		66.75
ADD		20.00
SCORE		86.75

USAGE SUGGESTIONS
This coffee could be roasted at a range of Agtrons between 65 and 45.
At Agtron No. 65, the cup is sweet and lively. Mild, delicate, soft texture. Crisp with a long finish of sweet lemony tanginess all the way! A hint of nuts. Tasty and delicious.
At Agtron No.45, the cup is smooth and rounded, having a silky and bitter sweet finish. Caramel and chocolate notes, with traces of nuts and fruits, complete the cup.
This coffee is good for brewing on the Espresso, when the cup has good persistent crema with rounded smooth texture and flashes of acidic nuances. Sweetness and bitterness go hand in hand, with flavours of chocolate, caramel, nuts and a hint of fruit.
This coffee could be used as a stand alone single origin espresso!
The coffee could also be brewed on the 'Siphon' and the 'Electric Filter', which also enhance the drinking experience of these beans.
A pick - me up drink for the tired and stressed, when brewed on a 'French Press'.
This coffee is 'good' as an early morning wake-up drink, to go with your cereal and as a 'Night' cap too, accompanying a tasty, delicate meal of sea food of 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 : Brilliant
 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 : 15.09.2009

S. Menon

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