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Coffee Review Professional Services for Ataka Trading Company

Kenneth Davids Reviews: September 2009

- **Name:** Cameroon Caplami **Lot number:** 402
- **Origin/Area:** Cameroon **Coop:** Caplami
- **Variety:** Java Longberry **Process:** Washed **Crop:** 2009
- **Roast:** Evaluated at a medium roast (Agtron Whole Bean M-Basic 54).
- **Attribute scores**
 - Aroma 8
 - Acidity 7
 - Body 7
 - Flavor 7
 - Aftertaste 8

OVERALL RATING: 87

■ **Sensory assessment:**

Soft notes of orangy citrus, nut and flowers in the aroma. In the cup a slightly sour-leaning acidity, medium body, tart but sustained lemony flavor with continued hints of nut and flowers. Finishes cleanly with a hint of sweet nut in the long.



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Assessment Key

Attribute scores and ratings. Attribute scores (Aroma, Acidity, etc.) are assigned on a scale of 1 – 10, reflecting a judgment that considers intensity, quality and appropriateness to origin. Overall rating is on a scale of 50 – 100. Thus:

Attribute score	Overall rating	Description
9 – 10	95 – 100	Exceptional
8 – 9	90 – 94	Outstanding
7 – 8	85 – 89	Very Good
6 – 7	80 – 84	Good
5 – 6	75 – 79	Fair
3 – 5	70 – 74	Poor
1 – 3	<70	Defective

Roast level. Attribute scores and sensory assessment are based on a reading of the coffee at the indicated degree of roast. Readings may (but not always) be confirmed at a different degree of roast. Agtron Whole Bean M-Basic numbers are determined by Agtron M-Basic machine reading of the color of the roasted whole beans. Names assigned to degree of roast (medium, dark, etc.) are based on the Specialty Coffee Association of America nomenclature for the M-Basic or “Gourmet” Agtron Whole Bean M-Basic scale.