



## COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL - 8 - 2009

Lab No. 670

Company : M/s. Ataka Trading Company Ltd.,  
 Country : Japan  
 Country of Growth : Guatemala  
 Year : 2008 / 2009  
 Plant Strain/Lot.No./Type of Coffee/  
 Estate Name/Region/ICO : Pacamara/-/Washed Arabica/  
 Finca Las Delicias Estate/Nuevo Oriente/11/44077/47  
 Date of Receipt of Sample / Date of Testing at Lab : 15.09.2009/17.09.2009

| <u>VISUAL QUALITY OF GREEN COFFEE</u>                               |   | <u>VISUAL QUALITY OF ROASTED BEANS</u>   |
|---|---|--|
| Moisture Content<br>(as determined on Sinar AP 6060 Moisture Meter) | : 9.4%  | Fairly even roast.<br>Good swelling.<br>Light shine.<br>Almost all the beans have irregular / shrivelled surface.<br>1 to 2 pales and a few pods.<br>Many open centres.<br>A small percentage of chaff adhering to the beans |
| Colour of the beans   | : Greyish Blue  |  |
| Shape of the beans  | : Beans are bold. Majority of the beans are elongated, with irregular centre cuts. Many beans with open centre cuts |  |
| Smell of the beans  | : Cereal  |  |

| <u>Grading</u>            |                            |
|---------------------------|----------------------------|
| <u>Intl. Screen (No.)</u> | <u>Percentage Retained</u> |
| Screen 17 +               | 95                         |
| Screen 16 / 15            | 01                         |
| Screen 14 and Below       | Nil                        |
| PB content                | 04                         |

| <u>ORGANOLEPTIC DESCRIPTIONS / TASTE PROFILE</u>  |
|---|
| <b>FRAGRANCE AND AROMA :</b> Intensely aromatic. Strikingly beautiful. Pleasing, sweet and heady. Flowers and ripe fruits of mango. Underlining of spice, nuts and chocolate vie with the mangoes. Flecks of marzipan.  |
| <b>CUP QUALITY :</b> Fair delicate texture intertwined with bright, sweet tanginess takes you on a high, with flavours of rich ripe fruits - Oranges and Mangoes with a hint of Lemons. The sweet tanginess bounces in the cup with texture highlighting the fruit flavours. Hardly any bitterness. The finish is long, sweet, lively and tasty ! |
| <b>ON COOLING :</b> The flavour notes enhance on cooling.   |

| <u>CUPPING SCORE OF COFFEE LAB</u> |              |              |
|------------------------------------|--------------|--------------|
|                                    | <u>Scale</u> | <u>Point</u> |
| Fragrance                          | (0-5)        | 4.50         |
| Aroma                              | (0-5)        | 4.25         |
| Body / Strength / Texture          | (0-10)       | 7.25         |
| 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)       | 8.50         |
| Aftertaste / Finish                | (0-10)       | 8.50         |
| Overall                            | (0-10)       | 8.75         |
| TOTAL                              |              | 69.00        |
| ADD                                |              | 20.00        |
| SCORE                              |              | <b>89.00</b> |

| <u>USAGE SUGGESTIONS</u>  |
|---|
| This coffee could be roasted at a range of Agrons between 65 and 45.  |
| At Agtron no.65, oodles of sweetness. Juicy and bright with a resonance of rich ripe fruits. Very soothing, soft, delicate, yet crisp and lively. A very delicious cup !                                    |
| At Agtron no.45, smooth, rounded, silky texture with flashes of bitter - sweet acidity. A lining of bitter chocolate with lots of caramelised fruit. Delicious.   |
| The sweet, tangy and flavourful notes make it ideal for brewing on the "French Press", on the "Siphon" or on the "Stove Top" (home espresso machine). This coffee is good for brewing on the Espresso too ! |
| A great coffee for the day, to liven and freshen the senses and to keep you going.<br>A great 'wake-me up' and a great 'closer' for the day.  |
| Goes hand in hand with your morning cereal and as a finish to a tasty meal of meat chops !  |

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 : 19.09.2009

S. Menon