



COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL - 05 - 2010

Lab No.47

Company : M/s. Ataka Trading Company Ltd.,
 Country : Japan
 Country of Growth : Rwanda
 Crop : 2009
 Plant Strain/Lot.No./Type of Coffee/
 Estate Name/Region/ICO : Bourbon / - / Washed Arabica /
 Kinunu Coffee Washing Station / Rutsiro / 28/12/08008
 Date of Receipt of Sample / Date of Testing at Lab : 18.01.2010 / 19.01.2010

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 9.8%	Even roast. Fair to Good swelling. Light shine. Majority of the beans have fairly even surface. A few pales and pods. Many open centres. A few pieces of chaff adhering to the beans.
Colour of the beans	: Greyish.	
Shape of the beans	: Beans appear small in size. Mixture of beans of varying sizes and shapes. Majority of the beans are round to oval in shape. Many trilobular/malformed beans.	
Smell of the beans	: Cereal	

Grading	
Intl. Screen (No.)	Percentage Retained
Screen 17 +	56
Screen 16 / 15	36
Screen 14 and Below	Nil
PB content	08

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE
FRAGRANCE AND AROMA : Fairly aromatic. A potpourri of flavour- heavy perfume of citrus, caramel and nuts. Fairly tempting.
CUP QUALITY : The cup resonates with bright tanginess. Flavours of citric fruits, lemons in particular, tickle the palate. Delicate texture highlights the smooth rounded flavours of oranges and lemons. Tasty and stimulating. Long finish of sweetness.
ON COOLING : The taste attributes, especially citric fruit flavours, enhance.

CUPPING SCORE OF COFFEE LAB		
	Scale	Point
Fragrance	(0-5)	4.50
Aroma	(0-5)	4.50
Body / Strength / Texture	(0-10)	7.50
Acidity / Brightness	(0-10)	8.75
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)	8.25
Overall	(0-10)	8.75
TOTAL		69.50
ADD		20.00
SCORE		89.50

USAGE SUGGESTIONS
This coffee is multifaceted and multiusable.
The coffee can be roasted at any Agtron numbers from 65 to 45, with any degree of roast highlighting the aspects of brightness, flavours of citrus - oranges and lemons and sweet chocolate and caramel. Beautiful and tasty !
At Agtron no.65, the cup is fairly juicy, with soft, yet bright hues of acidic nuances. Soft and juicy. Rings of sweetness envelope the cup. A bright sparkling cup.
At Agtron no.45, the cup continues to shine with deep texture and a depth of flavours of chocolate and bright flashes of citrus. Hardly any bitterness, which is the hallmark of this coffee at Agtron no.45. A tasty cup !
This coffee could be brewed on varied brewing equipment such as the 'electric filter', on a 'French Press' and the 'Moka' when roasted at Agtron no.45.
This coffee fits any occasion and importantly as a 'celebration drink' for a happy day.
A coffee which goes well with seafoods and for different kinds of sushis.

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 : 22.01.2010

 S. Menon