

COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL - 07 - 2010

Lab No.164

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 • Pourbon /

Bourbon / - / Washed Arabica (Tuzamure Kawa Muyonge)

/Muyonge Coffee / Muyonge / 28/17/08002

Date of Receipt of Sample / Date of Testing at Lab : 24.02.2010 / 03.03.2010

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. Fair swelling.
Colour of the beans	:	Greyish	Slightly dull.
Shape of the beans	:	Majority of the beans are oval in shape, with a sprinkling of round shaped beans and 1 to 2 longish beans. Presence of many trilocular and pulper nipped beans.	
Smell of the beans	:	Cereal	

Grading	
Intl. Screen (No.)	Percentage Retained
Screen 17 +	81
Screen 16 / 15	16
Screen 14 and Below	Nil
PB content	03

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA: Aromatic. A potpourri of flavours - perfume of lemons, a hint of flowers and nuts. Tasty and delicious!

CUP QUALITY: Delicate, smooth mild texture with bright sweet notes of tanginess. Flavours of citrus-lemons and a hint of nuts abound in the cup, with a long finish of sweet tanginess. Tangy, juicy and sweet.

ON COOLING: The flavours of citrus fruits and brightness increase.

CUPPING SCORE OF COFFEELAB			
	Scale	Point	
Fragrance	(0-5)	4.50	
Aroma	(0-5)	4.00	
Body / Strength / Texture	(0-10)	7.25	
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)	8.50	
Overall	(0-10)	8.75	
TOTAL		69.00	
ADD		20.00	
SCORE		89.00	

USAGE SUGGESTIONS

This coffee could be roasted between Agtron Nos.65 and 55.

At Agtron no.65, the cup is bright and juicy with a smooth, rounded delicate texture. Citrus flavours of lemons with an underlining of sweetness and flashes of brightness. A bright and tempting cup!

At Agtron.45, the cup is dark with a smooth heavy texture. Flashes of bright flavours of bitter-chocolate and citrus resonate in the cup. Sweet, yet with a lining of bitterness, to add character to the taste profile. A suspicion of peasiness detracts the cup profile.

This coffee could be brewed on a range of brewing equipment namely on the Siphon, the Electric Filter and the French Press.

A great mood enhancer to brighten a dull and dreary day.

As for the food accompaniment, spicy sea food would be fitting!

 $N.B:1. \ Scale \ used \ for \ Cupping \ score \ is \ 0-10$

Date: 15.03.2010

 Attribute of Bitterness* has reverse scoring in that lower the bitterness, the lower the score.
 This score of points is <u>not included</u> 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 then 69 : Below Standard and / or Defective

S Menon