

COFFEE QUALITY ANALYSIS REPORT

: M/s. Ataka Trading Company Ltd.,

: Japan : Rwanda : 2009

Report No: SMCL - 08 - 2010 Lab No.165

Company
Country
Country of Growth
Crop
Plant Strain/Lot.No./Type of Coffee/Est

tate Name/Region/ICO

Date of Receipt of Sample / Date of Testing at Lab 24 02 2010 / 03 03 2010

Date of Receipt of Sample / Date of Testing at Lab	:	24.02.2010 / 03.03.2010	
VISUAL OUALITY OF GREEN COFFEE			VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	:	10.2%	Fairly even roast. Light 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 trilocoular beans	
Smell of the beans	:	Cereal	

: Bourbon / - / Washed Arabica (Karengera) / Karengera Coffee

Washing Station / Nyamasheke / 28/88/08008

Grading					
Intl. Screen (No.)	Percentage Retained				
Screen 17 +	77				
Screen 16 / 15	19				
Screen 14 and Below	Nil				
PB content	04				

CUPPING SCORE OF COFFEELAB				
	Scale	Point		
Fragrance	(0-5)	4.50		
Aroma	(0-5)	4.50		
Body / Strength / Texture	(0-10)	7.00		
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)	8.75		
Aftertaste / Finish	(0-10)	8.50		
Overall	(0-10)	8.75		
TOTAL		69.50		
ADD		20.00		
SCORE		89.50		

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Aromatic. Flavours of citrus - tangy lemons, and almonds in the cup. Delicious.

CUP QUALITY : Delicate texture. Smooth. Bright sweet acidic nuances. Lots of citrus flavour, especially lemons. Juicy and tasty. A hint of floral notes at the far end of the cup. Just a touch of nuts to add glamour. A long finish of soft mellow sweetness

ON COOLING : The taste attributes enhance.

This coffee is multifaceted, multiusable and tasty.

USAGE SUGGESTIONS

This coffee could be roasted at a range of Agtrons from 65 to 45, with all the 3 degrees of roast highlighting the beautiful tones of brightness, sweetness and citrus flavours.

At Agtron no.65, the coffee is sweet and soft, yet bright. Dreamy texture woven with bright sweet tangy hues and topped with flavours of citrus.

At Agtron no.45, the coffee has deep dark texture. Rounded and smooth with flashes of brightness. Chocolate with a hint of citrus fruits. Tasty and vibrant!

This coffee could be best brewed on a 'French Press', and on the 'Siphon'. Even a 'Chemex' drip maker will do justice to this delicious coffee. The 'Moka' could also fit the bill, highlighting the heavy texture and bright flashes of acidity and flavours at Agtron no.45. The coffee is smooth even at this Agtron.

This coffee is a sunriser and sundowner, setting the pace and mood for the day, besides being a sound night cap!

The coffee goes well with breakfast cereals and with meals of 'Sushi' and "Sashimi" at night.

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

: Brilliant Excellent Fine Good

Above Average

Average : Below Standard and / or Defective





Date : 15.03.2010

Coffee lab Ltd., No. 471, 10th Main, R.M.V. Extension, Bangalore - 560 080, India