



## COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL - 11 - 2010

Lab No. 840

Company : M/s. Ataka Trading Company Ltd.,

Country : Japan

Country of Growth : Panama

Crop : 2009/ 2010

Plant Strain/Lot.No./Type of Coffee/Estate Name/Region/ICO : Geisha / ES - 1 / Washed Arabica / Hacienda La Esmeralda / Jaramillo / ES -1

Date of Receipt of Sample / Date of Testing at Lab : 28. 07. 2010 / 29.07.2010

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 10.0%	Fairly even roast. Fair swelling. Slightly dull in appearance.
Colour of the beans	: Bluish	
Shape of the beans	: Beans are longish and narrow. Dense and bold	
Smell of the beans	: Cereal	

GRADING	
Intl. Screen (No.)	Percentage Retained
Screen 17 +	57
Screen 16 / 15	31
Screen 14 and Below	Nil
PB content	12

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE
<b>FRAGRANCE AND AROMA</b> : Intensely Aromatic. Sweet, bright and heady. Bright flavours of citrus mingling with sweet acidic swirls. A touch of flowers and nuts.
<b>CUP QUALITY</b> : Delicious. A beautiful combination of smooth, rounded, delicate texture balancing the sweet acidic brightness and flavours of rich ripe citrus fruits and a lining of plums. A touch of jasmine notes interspersed with nuts. Long finish of sweet acidic hues. Sweet, tasty and juicy.
<b>ON COOLING</b> : The sweet acidic notes intensify, with citrus fruits abounding in the cup and with a finish of sweetness.

CUPPING SCORE OF COFFEE LAB		
	Scale	Point
Fragrance	(0-5)	4.50
Aroma	(0-5)	4.50
Body / Strength / Texture	(0-10)	7.00
Acidity / Brightness	(0-10)	9.00
Flavour / Intensity	(0-10)	9.00
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.00
Sweetness	(0-10)	8.75
Aftertaste / Finish	(0-10)	9.25
Overall	(0-10)	9.00
TOTAL		71.00
ADD		20.00
SCORE		91.00

USAGE SUGGESTIONS
This coffee could be roasted at a range of Agtrons from 65 to 45.
At Agron No.65, the cup is sweet and bright, with sweet acidic swirls hand-in-hand with fruit flavours of oranges and lemons. A hint of jasmine flowers and a faint whisper of plums add depth and and mystery to the cup. Bright and smooth with lively ringing tones of sweetness.
At Agron No.45, the cup has smooth and silky texture interwoven with sweet acidity. Fascinating flavours of caramelised fruit, walnuts, chocolate and caramel add character and finesse to the cup. A bitter-sweet finish, which is tasty and lasting.
This coffee is multifaceted and multiusable. It is suitable for all occasions, for all times of the day and for all palates.
The brewing companions would be the drip filter, the siphon, the electric percolator, the aero press, the 'pour over' and the French Press.
A delicate yet bright and sweet coffee, which needs to be brewed gently, though it could also serve as a sweet bright tangy topping to an espresso blend.
This coffee could be sipped throughout the day, to drive away your blues! A great coffee to complement a range of food, starting with the simple biscotti, to a light grilled meal of fish, to a heavy spicy Asian curry!

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

94 – 90

89 – 85

84 – 80

79 – 75

74 – 70

Less than 69

: Brilliant

: Excellent

: Fine

: Good

: Above Average

: Average

: Below Standard and / or Defective

Date : 31.07.2010

S. Menon