



## COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL - 13 - 2010  
Lab No. 842

Company : M/s. Ataka Trading Company Ltd.,  
Country : Japan  
Country of Growth : Australia  
Crop : 2009/ 2010  
Plant Strain/Lot.No./Type of Coffee/Estate Name/Region/ICO : K7 / BIN 35 / Arabica Natural / Mountain Top Estate BIN - 35 / New South Wales / -  
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)	: 10.3%	Fairly even roast. Good swelling. Lacks shine. Dull in appearance.
Colour of the beans	: Uneven in colour. Bluish with beans tending to fade. Beans with discoloured edges	
Shape of the beans	: Majority of the beans are large and oval in shape, with broad centres	
Smell of the beans	: Hint of dampness	

GRADING	
Intl. Screen (No.)	Percentage Retained
Screen 17 +	98
Screen 16 / 15	01
Screen 14 and Below	Nil
PB content	01

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE
<b>FRAGRANCE AND AROMA</b> : Aromatic, pleasing and airy! Fruits of oranges and apricots.
<b>CUP QUALITY</b> : Fair texture and a gentle breeze of brightness envelopes the cup. Caramelised coconut and fruit flavours, with an undercurrent of bitterness. A bitter- sweet finish resonates on the palate.
<b>ON COOLING</b> : The texture is enhanced along with fruit flavours.

CUPPING SCORE OF COFFEE LAB		
	Scale	Point
Fragrance	(0-5)	3.50
Aroma	(0-5)	3.25
Body / Strength / Texture	(0-10)	7.00
Acidity / Brightness	(0-10)	8.50
Flavour / Intensity	(0-10)	8.50
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.05
Sweetness	(0-10)	7.50
Aftertaste / Finish	(0-10)	8.00
Overall	(0-10)	8.25
TOTAL		64.50
ADD		20.00
SCORE		<b>84.50</b>

USAGE SUGGESTIONS
This coffee could be roasted at a range of Agtrons from 65 to 45, though the coffee tastes best when it is roasted at Agtron No.55.
At Agtron No.65, the coffee is light and sweet, exhibiting flavours of ripe fruits. Sweet acidic hues and a touch of old rice notes add verve to the cup. Very delicate texture.
At Agtron No.45, the cup is smooth and silky, with flavours of fruit, caramel and a whisper of chocolate. A buttery mouth feel with highlights of bitterness. A smooth, soft bitter finish with flashes of brightness.
This coffee brews well on the French Press, the Drip Filter and the Siphon.
For those who prefer a mild and bright cup, Agtron No.65 is recommended, especially when brewed on the French press.
This coffee is good to serve at a business meeting, when roasted at Agtron No.55 and brewed on a drip filter. The combination of texture, sweet acidity, caramelised fruit and a bitter- sweet finish will take you on a high.
This coffee also works well as an after-dinner drink as an espresso, complementing a meal of meats.

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