



## COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL-02-2011  
Lab No.35

Company : M/s. Ataka Trading Company Ltd.,  
Country : Japan  
Country of Growth : Yemen  
Crop : 2010  
Plant Strain/Lot.No./Type of Coffee/  
Estate Name/Region/ICO : Heirloom Yemen Moka Seedstock / Matari 2 Amer  
/ Arabica Natural / White Camel Matari 2 Amer /  
Date of Receipt of Sample / Date of Testing at Lab : 31.01.2011 / 02.02.2011

<u>VISUAL QUALITY OF GREEN COFFEE</u>		<u>VISUAL QUALITY OF ROASTED BEANS</u>
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 9.2%	Fairly even roast. Fair to good swelling.
Colour of the beans	: Brownish Grey. Tendency to fade	Slightly dull in appearance. Majority of the beans have even surface.
Shape of the beans	: Mixture of beans of varying sizes and shapes. Beans appear small in size. Majority of the beans are round to oval in shape	Many open centres. A few pales and pods. A small percentage of chaff adhering to the beans
Smell of the beans	: Cereal	

<u>GRADING</u>	
Intl. Screen (No.)	Percentage Retained
Screen 17 +	24
Screen 16 / 15	51
Screen 14 and Below	19
PB content	06

<u>ORGANOLEPTIC DESCRIPTION / TASTE PROFILE</u>
<b>FRAGRANCE AND AROMA</b> : Aromatic. Bright acidic flashes. Flavours of fruit, nuts and a hint of chocolate.
<b>CUP QUALITY</b> : Smooth and wholesome, with an overcurrent of brightness, topped and finished with flavours of caramel, chocolate and fruit. A lingering finish of sweetness, with tints of bitterness.
<b>ON COOLING</b> : The taste attributes remain unaltered.

<u>CUPPING SCORE OF COFFEE LAB</u>		
	Scale	Point
Fragrance	(0-5)	3.50
Aroma	(0-5)	3.50
Body / Strength / Texture	(0-10)	7.00
Acidity / Brightness	(0-10)	7.75
Flavour / Intensity	(0-10)	8.25
Cleanliness of Cup	(0-10)	9.50
Bitterness *	(0-10)	8.00
Sweetness	(0-10)	7.00
Aftertaste / Finish	(0-10)	7.75
Overall	(0-10)	8.00
TOTAL		62.25
ADD		20.00
SCORE		<b>82.25</b>

<u>USAGE SUGGESTIONS</u>
This coffee is best roasted at a range of Agtron Nos. 65 to 45, to suit the time of day and mood of the coffee lover.
At Agtron No. 65, the cup has fair texture with lightning flashes of bright acidic nuances. Flavours of fruit, chocolate, caramel and a hint of nuts, with a touch of 'old rice' notes, adding distinctiveness to the cup. A long sweet floral finish and just a touch of bitterness.
At Agtron No. 45, the cup is smooth and rounded. Good texture interwoven with bright flashes of acidity and topped with delicate flavours of bitter chocolate. A glimmer of fruit at the far end of the cup, with just a touch of bitterness, to complete the cup.
This coffee could be brewed on an 'Electric Filter' and on the 'Siphon'. The cup is tasty when prepared on the French Press too!
This coffee does well for the 'Elevenes' and as a 'Night Cap', to pep up and brighten one's spirit.

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 : 10.02.2011



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