



COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL - 15 - 2011

Lab No. 258

Company : M/s. Ataka Trading Company Ltd.,
 Country : Japan
 Country of Growth : Honduras
 Crop : 2010 / 2011
 Plant Strain/Lot.No./Type of Coffee/ : Caturra / - / Fully Washed Arabica / Potrero Grande /
 Estate Name/Region/ICO : Copan / 13/49/121

Date of Receipt of Sample / Date of Testing at Lab : 21.09.2011 / 28.09.2011

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 10.5%	Even roast. Fair to good swelling. Light shine. Majority of the beans have fairly even surface. A few open centre cuts. A few pales and pods. A small percentage of chaff adhering to the beans
Colour of the beans	: Greyish Blue. Coated and dull	
Shape of the beans	: Beans are small to medium in size. Mixture of beans of varying sizes and shapes. Majority of the beans are round to oval in shape. Presence of very tiny round shaped beans	
Smell of the beans	: Cereal	

GRADING	
Intl. Screen (No.)	Percentage Retained
Screen 17 +	79
Screen 16 / 15	14
Screen 14 and Below	02
PB content	05

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE
FRAGRANCE AND AROMA : Aromatic. Chocolate and fruit intertwined with flashes of brightness. A touch of sweetness which is appealing.
CUP QUALITY : Fair texture and bright tanginess are interwoven to tease the senses and quench the palate. Undercurrent of bitterness adds dimension to the cup, ensuring a long finish of bitter-sweetness and highlighting the flavours of citrus and flecks of herbs.
ON COOLING : The attributes remain the same on cooling.

CUPPING SCORE OF COFFEE LAB		
	Scale	Point
Fragrance	(0-5)	3.75
Aroma	(0-5)	3.50
Body / Strength / Texture	(0-10)	7.75
Acidity / Brightness	(0-10)	7.75
Flavour / Intensity	(0-10)	7.50
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.05
Sweetness	(0-10)	7.50
Aftertaste / Finish	(0-10)	7.75
Overall	(0-10)	8.00
TOTAL		63.50
ADD		20.00
SCORE		83.50

USAGE SUGGESTIONS
This coffee could be best roasted between Agtron Nos. 65 and 55.
At Agtron 65, the cup loses sheen in texture but bounces with bright acidic nuances. Flavours of citrus and flecks of herbs. The aftertaste is sweet but not lingering. A short finish.
At Agtron No.45, the cup is slightly flat, with deep dark texture underlined with flavours of caramel, fruit and a whisper of chocolate. The finish is short with bitterness on the palate.
This coffee can be sipped throughout the day, especially on a rainy day, when roasted to Agtron No.65.
At Agtron No.55, the cup is best suited as an 'after meal' drink.
The coffee can be best brewed on the French Press and the Electric Filter.
This coffee could be paired with creamy sandwiches of poultry or meats. For the die-hards, a meal of crunchy 'Tempura' or grilled 'Teriyaki'.

N.B : 1. Scale used for Cupping score is 0 – 10
 2. Attribute of Bitterness* has reverse scoring in that lower the bitterness, the higher 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

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