

**COFFEE QUALITY ANALYSIS REPORT**

Report No: SMCL - 13 - 2011

Lab No. 256

Company : M/s. Ataka Trading Company Ltd.,  
 Country : Japan  
 Country of Growth : Honduras  
 Crop : 2010 / 2011  
 Plant Strain/Lot.No./Type of Coffee/ Estate Name/Region/ICO : Pacas / - / Fully Washed Arabica / Comigbel / 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)	: 10.8%	Fairly even roast. Fair to good swelling. Light shine. Slightly dull. Majority of the beans have shrivelled surface. Many beans with white centre cuts. A few pales and pods. A small percentage of chaff adhering to the beans
Colour of the beans	: Greyish Blue	
Shape of the beans	: Mixture of beans of varying sizes and shapes. Majority of the beans are oval in shape, with a fair percentage of longish beans and a sprinkling of round shaped beans. A few beans with open centre cuts	
Smell of the beans	: Cereal	

GRADING	
Intl. Screen (No.)	Percentage Retained
Screen 17 +	82
Screen 16 / 15	09
Screen 14 and Below	A few beans
PB content	09

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE
<b>FRAGRANCE AND AROMA</b> : Fairly aromatic. Flavours of oranges, a touch of herbs and a lining of chocolate. Slightly heavy.
<b>CUP QUALITY</b> : Soft and sweet with sparkling tanginess engulfing the cup. Delicate texture with a long finish of bright sweet acidity. Flavours of citrus and a touch of berries. A soft and refined cup.
<b>ON COOLING</b> : The attribute of sweetness increases on cooling.

CUPPING SCORE OF COFFEE LAB		
	Scale	Point
Fragrance	(0-5)	4.00
Aroma	(0-5)	3.75
Body / Strength / Texture	(0-10)	7.25
Acidity / Brightness	(0-10)	8.50
Flavour / Intensity	(0-10)	8.25
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.00
Sweetness	(0-10)	8.25
Aftertaste / Finish	(0-10)	8.00
Overall	(0-10)	8.25
TOTAL		66.25
ADD		20.00
SCORE		<b>86.25</b>

USAGE SUGGESTIONS
This coffee could be roasted at a range of Agtrons from 65 to 45. It is multi -faceted and multi usable, lending flexibility to be roasted to different Agtrons and to be brewed on different equipment.
At Agtron No.65, the cup is delicious with bright sweet tanginess and a rounded mellow sweet finish topped with flavours of oranges, lemons and berries. Swirls of sweet acidity abound in the cup.
At Agtron No.45, the cup deepens with depth and character. Balance of texture, flavour, acidity and sweetness. Hardly any bit terness. Flavours of caramel topped with rich ripe fruit of oranges and brown sugar, tease and tickle the palate. A long finish of caramelised fruit with an undercurrent of sweetness. A tasty cup.
For those who like a flavourful and tasty cup, Agtron No.65 is suggested.
At Agtron No.45, this coffee is suggested as a 'Night Cap' as an embellishment to your dinner or as a 'Wake up' drink in the morning to leave a long lingering note of flavours on the palate.
The coffee is best brewed on the French Press, on the Siphon, on the Stove Top and on the Electric Filter.
A coffee which can be sipped throughout the day to please the senses. A great de-stresser!

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 then 69 : Below Standard and / or Defective

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