

**COFFEE QUALITY ANALYSIS REPORT**

Report No: SMCL - 14 - 2011

Lab No. 257

Company : M/s. Ataka Trading Company Ltd.,
 Country : Japan
 Country of Growth : Honduras
 Crop : 2010 / 2011
 Plant Strain/Lot.No./Type of Coffee/ : Pacamara / - / Fully Washed Arabica / La Cumbre / El
 Estate Name/Region/ICO : Paraiso / 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)	: 11.9%	Fairly even roast. Fair to good swelling. Light shine. Many open white centre cuts. Majority of the beans have shrivelled surface. A few pales and pods. A small percentage of chaff adhering to the beans	
Colour of the beans	: Greyish Blue		
Shape of the beans	: Beans are bold and large in size. Majority of the beans are elongated, with a sprinkling of oval shaped beans. Presence of beans with irregular and open centre cuts		
Smell of the beans	: Cereal		

GRADING	
Intl. Screen (No.)	Percentage Retained
Screen 17 +	90
Screen 16 / 15	04
Screen 14 and Below	Nil
PB content	06

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE
FRAGRANCE AND AROMA : Intensely aromatic. Persistent notes of citrus - oranges and lemons with brown sugar and a hint of chocolate. Sweet, smooth, delicate and appealing.
CUP QUALITY : Sweet, soft and soothing, yet bright and lively with sweet tanginess. Delicate texture with delicious flavour notes of citrus - oranges, lemons, and green mango. Long finish of sweet acidity. A tasty cup, with a smooth and soft, yet bright character.
ON COOLING : Clarity of flavours heightens on cooling.

CUPPING SCORE OF COFFEE LAB		
	Scale	Point
Fragrance	(0-5)	4.50
Aroma	(0-5)	4.25
Body / Strength / Texture	(0-10)	7.75
Acidity / Brightness	(0-10)	8.75
Flavour / Intensity	(0-10)	8.75
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.00
Sweetness	(0-10)	8.25
Aftertaste / Finish	(0-10)	8.50
Overall	(0-10)	8.75
TOTAL		69.50
ADD		20.00
SCORE		89.50

USAGE SUGGESTIONS
This coffee could be roasted at a range of Agtrons from light to dark from Agtron Nos.65 to 45.
At Agtron No.65, the cup is gentle with bright tanginess and sweetness resonating in the cup. Clear flavours of oranges and lemons. A touch of green apple darting in and out of the cup. Delicate, bright and pleasing.
At Agtron No.45, texture and brightness go hand-in-hand with a deep core of flavour. The cup reverberates with flavours of caramel, fruit and a touch of bitter chocolate. A slight smoky finish with bitterness, sweetness and flavour adding character to the cup. A tasty cup at this Agtron too!
A variety of brewing equipment would do full justice to the flavour nuances of this coffee be it a Pour-over, a Siphon, a Stove Top, a French Press or an Electric Filter. The Stove Top and Electric Filter will highlight the heavy body, the fruit and burnt sugar at Agtron 45, while the French Press and Siphon will highlight the sweetness and sparkling tanginess at Agtron Nos. 55 and 65.
A great coffee with character, depth and finish.
A coffee which can pair well with your pastas, pizzas, sauces, meats and seafood. It will also go well with anything which is chocolatey, like a brownie or a chocolate cake.

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

Date : 04.10.2011



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