



## COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL - 09 - 2011

Lab No. 246

Company : M/s. Ataka Trading Company Ltd.,  
 Country : Japan  
 Country of Growth : Zimbabwe  
 Crop : 2010 / 2011  
 : Catimor, Blue Mountain, K7, Caturra, Agaro, SL28 / - /  
 Plant Strain/Lot.No./Type of Coffee/Estate Name/Region/ICO Fully Washed Arabica/ Crake Valley Estate / Buruma /  
 26ZC  
 Date of Receipt of Sample / Date of Testing at Lab : 06.09.2011 / 09.09.2011

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 swelling. Light shine. A few open centres. 1 to 2 pales and pods. 1 to 2 shells. Majority of the beans have fairly even surface. A few pieces 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 round to oval in shape	
Smell of the beans	: Cereal	

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> : Lightly aromatic. Soft and sweet. Flavours of citrus and a touch of banana and custard apple.
<b>CUP QUALITY</b> : Fairly soft, smooth and delicate texture, with flashes of bright tanginess. Flavours of caramel, fruit and a touch of herbs and nuts. A thin, sour finish.
<b>ON COOLING</b> : The cup becomes sour, with herbs and grassy notes getting highlighted.

CUPPING SCORE OF COFFEE LAB		
	Scale	Point
Fragrance	(0-5)	3.25
Aroma	(0-5)	3.25
Body / Strength / Texture	(0-10)	7.00
Acidity / Brightness	(0-10)	7.75
Flavour / Intensity	(0-10)	7.75
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.00
Sweetness	(0-10)	7.75
Aftertaste / Finish	(0-10)	7.50
Overall	(0-10)	7.25
TOTAL		61.50
ADD		20.00
SCORE		<b>81.50</b>

USAGE SUGGESTIONS
This coffee is best roasted between Agtron Nos. 55 and 45.
At Agtron 65, though the cup is bright and cheerful with tanginess, the flavour of herbs, a touch of grassiness and an undercurrent of staleness detract from the taste of the cup. The cup tends to become sour on cooling!
At Agtron 45, the texture deepens, with swirls of caramel, flecks of brightness and a touch of fruit.
This coffee is best brewed on an Electric Filter or on the Stove Top.
A coffee for the 'Elevenes'.
This coffee goes well with chocolate biscotti and/or curried chicken sandwiches!

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 : 23.09.2011



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