

**COFFEE QUALITY ANALYSIS REPORT**

Report No: SMCL - 11 - 2011

Lab No. 248

Company : M/s. Ataka Trading Company Ltd.,
Country : Japan
Country of Growth : Peru
Crop : 2010 / 2011
Plant Strain/Lot.No./Type of Coffee/
Estate Name/Region/ICO : Typica / - / Fully Washed Arabica / Naranhillo / San
Martin / 30/606/1259
Date of Receipt of Sample / Date of Testing at Lab : 06.09.2011 / 09.09.2011

<u>VISUAL QUALITY OF GREEN COFFEE</u>		<u>VISUAL QUALITY OF ROASTED BEANS</u>
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 11.0%	Even roast. Fair to good swelling. Fair shine. A few open centres. 1 to 2 pales and pods. Majority of the beans have fairly even surface. A few pieces of chaff adhering to the beans
Colour of the beans	: Greyish with flecks of Brown. Slightly coated. A few beans tending to fade	
Shape of the beans	: Mixture of beans of varying sizes and shapes. Majority of the beans are thin and oval in shape, with a sprinkling of round shaped beans	
Smell of the beans	: Cereal	

<u>GRADING</u>	
Intl. Screen (No.)	Percentage Retained
Screen 17 +	35
Screen 16 / 15	44
Screen 14 and Below	09
PB content	12

<u>ORGANOLEPTIC DESCRIPTION / TASTE PROFILE</u>
FRAGRANCE AND AROMA : Fragrant. Rounded, smooth and pleasant. Chocolate, caramel and just a hint of nuts and fruit. Flecks of brown sugar sweetness.
CUP QUALITY : The cup has an even keel of texture and acidity, with flavours of rich ripe fruits complementing the delicate flavours of chocolate, caramel and nuts. Soft, smooth and sweet finish, with a whisper of rich ripe fruit and a touch of caramel. A calm and serene cup!
ON COOLING : The cup remains the same.

<u>CUPPING SCORE OF COFFEE LAB</u>		
	Scale	Point
Fragrance	(0-5)	3.50
Aroma	(0-5)	3.50
Body / Strength / Texture	(0-10)	7.75
Acidity / Brightness	(0-10)	7.75
Flavour / Intensity	(0-10)	7.75
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)	7.75
TOTAL		63.25
ADD		20.00
SCORE		83.25

<u>USAGE SUGGESTIONS</u>
This coffee could be roasted between Agtron Nos. 65 and 45.
At Agtron No.65, texture and brightness are fairly balanced in the cup, with flavours of chocolate and caramel. Just a hint of rich ripe fruit notes.
At Agtron No.45, the cup is smooth textured, with dancing hues of brightness and highlights of chocolate and caramel. A touch of bitterness adds depth and character to the cup. A long finish of chocolate and caramel.
This coffee could be best brewed on an Electric Drip Filter and on the Stove Top and could be drunk as a 'Night Cap', complementing a spicy meal of Asian meat curry.
Good as an Espresso too, with balanced and rounded texture, acidity and flavours of chocolate, caramel and nuts, and a finish of sweetness.

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.

Date : 23.09.2011

OVERALL SCALE

100 – 95
94 – 90
89 – 85
84 – 80
79 – 75
74 – 70
Less than 69

: Brilliant
: Excellent
: Fine
: Good
: Above Average
: Average
: Below Standard and / or Defective