

**COFFEE QUALITY ANALYSIS REPORT**

Report No: SMCL-01-2014

Lab No.84

Company : M/s. Ataka Trading Company Ltd.,
 Country : Japan
 Country of Growth : Rwanda
 Crop : 2013/2014
 Plant Strain/Lot.No./Type of Coffee/ : Ikawandende / - / Arabica Fully Washed
 Estate Name/Region/ICO : Domaine Abatunzi / Rwanda / 28/32/12010
 Date of Receipt of Sample / Date of Testing at Lab : 01.02.2014 / 12.02.2014

VISUAL QUALITY OF GREEN COFFEE		VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 10.7%	Even Roast.
Colour of the beans	: Greyish with flecks of Blue	Fair swelling. Light shine.
Shape of the beans	: Mixture of beans of varying shapes and sizes. Majority of the beans are oval in shape, with a sprinkling of round shaped and longish beans. Beans are bold and dense.	Majority of the beans have fairly even surface. Presence of 1 to 2 pods. Many beans with open white centres.
Smell of the beans	: Cereal	Free of chaff

Grading

Intl. Screen (No.)	Percentage Retained
Screen 17 +	59
Screen 16 / 15	32
Screen 14 and Below	02
PB content	07

FRAGRANCE AND AROMA : Aromatic. Bright, sweet and heavy. A dreamy cup of sweet brightness with heavy flashes of flavours of citrus, almonds, rich ripe berries and flecks of molasses and banana, with undercurrents of caramel.

CUP QUALITY : Mild, delicate, smooth and silky texture with flavours of oranges and lemons, caramel and dark chocolate enveloping the cup. A long finish of sweetness and brightness with orange rind, flecks of chocolate and caramel adding depth and character to the cup and highlighting the varied citrus flavours of the cup, which resonate with vibrancy and juiciness.

ON COOLING : The cup tends to be soft and subdued on cooling

CUPPING SCORE OF COFFEE LAB

	Scale	Point
Fragrance	(0-5)	4.50
Aroma	(0-5)	4.50
Body / Strength / Texture	(0-10)	7.25
Acidity / Brightness	(0-10)	8.50
Flavour / Intensity	(0-10)	8.75
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.50
Sweetness	(0-10)	8.25
Aftertaste / Finish	(0-10)	8.50
Overall	(0-10)	8.75
TOTAL		69.00
ADD		20.00
SCORE		89.00

USAGE SUGGESTIONS

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This coffee is multiusable.

The coffee could be roasted at any Agtron numbers ranging from 65 to 45, with all the 3 degree of roast, highlighting brightness, smooth and creamy texture and flavours of citrus, dark chocolate and caramel.

At Agtron No.65, the cup is bright, chirpy and tangy, with soft juicy notes of citrus, berries and green apple dancing on the palate. A bright, sparkling and juicy cup with a hint of bitter-sweetness.

At Agtron No.45, the cup is dark and handsome with creamy texture and flavours of dark chocolate and caramel. Bright flashes of citrus nuances play hide and seek with texture. A lingering finish of caramelised sweetness.

This coffee could be brewed on a variety of brewing equipment such as the Aeropress, Chemex, Cafetiere and the Mokka brightening the complex flavours, the sweetness and the juicy character of the beans. The Siphon too would do justice to the flavour profile of the beans.

This coffee is great as an afternoon drink, complementing the subtle flavours of seafood and satiating the senses with an array of flavours.

A great mood lifter !

N.B : 1. Scale used for Cupping score is 0 - 10

2. Attribute of Bitterness* has reverse scoring in that lower the bitterness, the lower the score.

This score of points is not included in the final total / score.

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

Date : 15.02.2014



Ltd., No. 471, 10th Main, R.M.V. Extension, Bangalore - 560 080, India

S. Menon
 Licensed Q Grader
 and R Grader