COFFEE OUALITY ANALYSIS REPORT

Company Country Country of Growth Crop Plant Strain/Lot.No./Type of Coffee/Producer : M/s. Ataka Trading Company Ltd.,

: Japan

: Australia

: 2013/2014

: K7 / - /Washed and Winey / Mountain Top Estate /

Estate Name/Region/ICO

Mountain Top Estate Bin 478 / NSW, Nimbin / -Date of Receipt of Sample / Date of Testing at Lab : 21.04.2014 / 06.05.2014

VISUAL QUALITY OF GREEN COFFEE			VISUAL QUALITY OF ROASTED BEANS
Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	:	11.2%	Fairly even roast. Good swelling. Light shine. Majority of the beans have irregular surface. Many open centres. A few pales and many pods. A few pieces of chaff adhering to the beans
Colour of the beans		Grevisii witti necks of blue	
Shape of the beans	:	Majority of the beans are round to oval in shape, with broad centres	
Smell of the beans	:	Cereal	

GRADING				
Intl. Screen (No.)	Percentage Retained			
Screen 17 +	96			
Screen 16 / 15	Nil			
Screen 14 and Below	Nil			
PB content	04			

CUPPING SCORE OF COFFEELAB					
	Scale	Point			
Fragrance	(0-5)	4.00			
Aroma	(0-5)	4.00			
Body / Strength / Texture	(0-10)	6.75			
Acidity / Brightness	(0-10)	8.50			
Flavour / Intensity	(0-10)	8.75			
Cleanliness of Cup	(0-10)	10.00			
Bitterness *	(0-10)	0.25			
Sweetness	(0-10)	8.00			
Aftertaste / Finish	(0-10)	8.75			
Overall	(0-10)	8.75			
TOTAL		67.50			
ADD		20.00			
SCORE		87.50			

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.

Date : 08.05.2014

FRAGRANCE AND AROMA : Good fragrance. Dreamy citrus flavour especially of oranges, lemons and sweet lime, flecks of nuts, red apple and mango and a touch of banana. Sweet and sour. Delicious.

CUP QUALITY : Delicious flavours of sweet lime, oranges and lemons with a touch of red apple, green apple, banana and ripe cherries, dancing alongside with mild refined texture and sweet brightness. A long finish of brightness couched in sweetness. A dreamy cup indeed saturated with sweetness, brightness and flavours.Soft, sweet and tasty !

ON COOLING : The cup remains the same.

USAGE SUGGESTIONS

This coffee has a core of sweetness, brightness and flavours, whose intensities can be highlighted or changed based on the degree of roast

At Agtron No.65, the coffee has a long nose of delicious citric nuances - orange, lemon and sweetlime, with overnotes of banana, ripe cherries, flecks of nuts and red apple. A long pulsating taste of a potpurri of flavours rich in berries, citrus, and just a hint of nuts. Creamy, refined texture adds delight to the cup. A long finish of sweetness, brightness and flavours. Delicious.

At Agtron No.45, the cup is solid, with a delicious balance of caramelized citrus with flecks of milk chocolate and nuts. A rounded mouthfeel with a bitter-sweet finish takes the palate to a delightful height. Tasty!

This coffee can be brewed on a range of equipment such as the 'Siphon', 'Chemex', 'Pour Over', 'Aeropress', 'Electric Filter' and even as an 'Espresso' with each of the brewing preparations highlighting the unique aspects of the coffee beans. A very clean cup with delightful flavours and sweetness to light the palate on a fruity journey!

This coffee can be drunk throughout the day - as a morning cup brewed on the 'French Press', 'Pourover' and 'Chemex', as a mid morning and evening drink when prepared on the 'Aero Press' and as a delicious, rounded, creamy and fruit bright espress to finish your long day.

This coffee is delightful with any meat preparation - steak, meat curry or any red meat, which is fried, grilled or baked.

OVERALL SCALE

00 – 95	
4 - 90	
9 – 85	
4 - 80	
9 – 75	
4 - 70	
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: Brilliant : Excellent Fine

: Good

: Above Average

Average

: Below Standard and / or Defective



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Report No: SMCL-7-2014 Lab No.332