



COFFEE QUALITY ANALYSIS REPORT

Report No:SMCL-15-2014

Lab No.85

Company : M/s. Ataka Trading Company Ltd.,
 Country : Japan
 Country of Growth : Cape Verde, Africa
 Crop : 2013 / 2014
 Plant Strain/Lot.No./Type of Coffee/Producer : Typica / - / Natural Arabica / Fogo Coffee Spirit /
 Estate Name/Region/ICO : Fogo Island Matinho Washing Station / Fogo Island / None

Date of Receipt of Sample / Date of Testing at Lab : 21.01.2015 / 02.02.2015

VISUAL QUALITY OF GREEN COFFEE

VISUAL QUALITY OF ROASTED BEANS

Moisture Content (as determined on Sinar AP 6060 Moisture Meter)	: 10.9%	Even roast. Fair to Good swelling. Light shine.
Colour of the beans	: Greyish with flecks of Brown. Slightly uneven. A few beans are tending to fade	Presence of a few pales and pods. Presence of many beans with open centres.
Shape of the beans	: Majority of the beans are oval in shape, with a few beans with broad centres. Beans are bold	Majority of the beans have fairly even surface. A few pieces of chaff adhering to the beans
Smell of the beans	: Cereal	

GRADING

Intl. Screen (No.)	Percentage Retained
Screen 17 +	97
Screen 16 / 15	01
Screen 14 and Below	Nil
PB content	02

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE

FRAGRANCE AND AROMA : Captivating berry notes reeling the senses with a heady fragrance. Subtle hints of flowers, citrus and spice. Overcurrents of mixed fruit jam. Sweet, long lasting and delicious.

CUP QUALITY : Smooth and rounded texture. Heavy notes of berry, red apple and plum flavours mixed with tropical fruits of jackfruit and citrus, with a touch of mango. A balanced cup of brightness, texture, sweetness and flavours. Sweet, bright and balanced.

ON COOLING : The flavours remain unaltered.

CUPPING SCORE OF COFFEE LAB

	Scale	Point
Fragrance	(0-5)	4.75
Aroma	(0-5)	4.50
Body / Strength / Texture	(0-10)	8.00
Acidity / Brightness	(0-10)	8.25
Flavour / Intensity	(0-10)	8.75
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.25
Sweetness	(0-10)	7.75
Aftertaste / Finish	(0-10)	8.75
Overall	(0-10)	8.75
TOTAL		69.50
ADD		20.00
SCORE		89.50

USAGE SUGGESTIONS

This coffee can be roasted to different degrees of roast, with the roasts highlighting its base attributes of brightness and flavours in a multitude of ways.

At Agron No.65, the cup has soft, mild and delicate texture. Sweet and sour citrus flavour notes tickle the palate. Sweet on the finish with a long lasting aftertaste of brightness. Bright and cheering as a morning drink prepared on the French press.

At Agron No.45, strong, tasty and creamy texture interwoven with caramelised berries, dark chocolate and a touch of citrus, enticing the drinker to ask for yet another cup! This coffee has a sensory range, which satiates the palate at any time of the day.

The coffee can be brewed on a range of equipment such as the 'French Press', 'Siphon', 'Pour Over', 'Aero Press', 'Electric Filter' taking the consumer to a high of sweetness and fruity flavours. Interesting as an espresso too!

An all day drink is the speciality of this coffee. Great as an accompaniment to an array of red meats prepared with cheese and highlighted with fruit flavours!

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 : 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 : 07.02.2015

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