



COFFEE QUALITY ANALYSIS REPORT

Report No:SMCL-17-2014

Lab No.87

Company : M/s. Ataka Trading Company Ltd.,
 Country : Japan
 Country of Growth : Ethiopia
 Crop : 2013 / 2014
 Plant Strain/Lot.No./Type of Coffee/Producer : Heirloom Variety / - / Washed Arabica / Konga
 Estate Name/Region/ICO : Washing Station / Yirgacheffe G-1 Haile Slassie /
 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)	: 11.2%	Uneven roast.
Colour of the beans	: Greyish. Uneven. Beans are tending to fade	Light swelling. Lacks shine.
Shape of the beans	: Mixture of beans of varying shapes. Majority of the beans are oval to round in shape. A few longish beans	Dull. Presence of many beans with open centres. Majority of the beans have irregular surface.
Smell of the beans	: Cereal	A fair percentage of chaff adhering to the beans

GRADING	
Intl. Screen (No.)	Percentage Retained
Screen 17 +	15
Screen 16 / 15	56
Screen 14 and Below	18
PB content	11

ORGANOLEPTIC DESCRIPTION / TASTE PROFILE
FRAGRANCE AND AROMA : Sweet, powerful and enticing with loads of lemon grass, orange peel, almonds and spices topped with dry yet fragrant flowers.
CUP QUALITY : Sweet, bright, colourful and flavourful. Citrus fruits of oranges and lemons walk hand-in-hand with flowers, spices and nuts. Smooth, soft, silky texture glides on the palate, with a long finish of brightness and just a hint of bitterness highlighting the delicious flavours of the cup.
ON COOLING : The brightness in the cup enhances, besides the delicious flavours.

CUPPING SCORE OF COFFEE LAB		
	Scale	Point
Fragrance	(0-5)	4.75
Aroma	(0-5)	4.75
Body / Strength / Texture	(0-10)	8.00
Acidity / Brightness	(0-10)	9.25
Flavour / Intensity	(0-10)	9.50
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.00
Sweetness	(0-10)	9.00
Aftertaste / Finish	(0-10)	9.00
Overall	(0-10)	9.25
TOTAL		73.50
ADD		20.00
SCORE		93.50

USAGE SUGGESTIONS
This coffee is multi-faceted and multi-usable.
It can be roasted to a range of roast degrees, with each roast highlighting the inherent distinctive attributes of flavours, sweetness and brightness.
At Agtron No.65, an awesome coffee with a potpourri of delicious flavours of flowers, lemon grass, orange peel, crunchy red fruits and spices (pepper, cinnamon and fennel seeds). A long finish of brightness, sweetness and flavours to brighten your day. A delicious, dreamy yet bright and flavourful coffee.
At Agtron No.45, the cup still holds its distinctiveness and aromatics with lots of toasted almonds, coated with sweetness. Spices of fennel, pepper and cinnamon and flavours of dark chocolate and caramel set the senses reeling with an even keel of sweetness and bitterness. The cup is balanced with rounded wholesome texture woven with well structured brightness and extending to dark chocolate, caramel and nutty flavours.
Any brewing equipment could be a friendly companion to this great coffee. Good as an Espresso too!
A range of foods of 'Sushi', 'Asian Curries' and even 'desserts' of cheese and tropical fruits will pay homage to this tasty coffee.
An aromatic coffee to suit the coffee connoisseur at any time of the day!

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

S. Menon
 Licensed Q Grader
 and R Grader