



COFFEE QUALITY ANALYSIS REPORT

Report No: SMCL-8-2014
Lab No.333

Company : M/s. Ataka Trading Company Ltd.,
Country : Japan
Country of Growth : Australia
Crop : 2013/2014
Plant Strain/Lot.No./Type of Coffee/Producer : K7/-/ Natural 60% Washed 40% / Mountain Top Estate /
Estate Name/Region/ICO : Mountain Top Estate Bin 35 / 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)	: 11.8%	Fairly even roast. Fair to Good swelling.	
Colour of the beans	: Greyish with traces of brown	Light shine. Many beans with open centres.	
Shape of the beans	: Majority of the beans are round to oval in shape, with broad centres	Majority of the beans have irregular surface. A few pales and many pods. A	
Smell of the beans	: Cereal	few pieces of chaff adhering to the beans	

GRADING	
Intl. Screen (No.)	Percentage Retained
Screen 17 +	96
Screen 16 / 15	01
Screen 14 and Below	Nil
PB content	03

FRAGRANCE AND AROMA : Delicious flavours of rich ripe berries, apricots, plums, citrus, flecks of caramelized fruit, and honey. Touch of sugarcane. Sweet, heavy and solid !

CUP QUALITY : The cup is finely balanced with an array of brightness, texture, flavour and sweetness. An invigorating coffee with its rich natural flavours of ripe red berries, caramel, citrus fruit, and red apple which abound in the cup, complemented with a refined, smooth, silky texture and a lasting finish of brightness, which explodes in the palate. Delicious and sparkling!

ON COOLING : The cup attributes are expressive when hot or warm !

CUPPING SCORE OF COFFEE LAB

	Scale	Point
Fragrance	(0-5)	4.50
Aroma	(0-5)	4.50
Body / Strength / Texture	(0-10)	7.50
Acidity / Brightness	(0-10)	9.00
Flavour / Intensity	(0-10)	9.50
Cleanliness of Cup	(0-10)	10.00
Bitterness *	(0-10)	0.25
Sweetness	(0-10)	9.00
Aftertaste / Finish	(0-10)	9.00
Overall	(0-10)	9.25
TOTAL		72.25
ADD		20.00
SCORE		92.25

USAGE SUGGESTIONS

These specialty coffee beans are multi-faceted, multi-usable and multi-dimensional.

A rich flavourful bright coffee which can be roasted as per your taste requirements.

At Agtron No.65, the cup is sedately rich with a complexity of flavours - ripe berries, citrus, mandarin, honey and just a lining of caramel gently intertwined with delicate texture. Juicy, flavourful, sweet and bright at the finish, making this coffee very enticing and a 'go for it' cup.

At Agtron No.45, the cup is heavy, with a dark complexity of flavours of caramelized citrus fruit and berries topped with caramel and milk chocolate and a sweet bright lasting finish. Tasty !

This coffee is a sure winner, which can be drunk throughout the day, bringing in harmony, brightness and a sense of stimulating satiety to the drinker. Especially good for the weary traveller and not so content individual !

A coffee which will do well on the 'French Press', on the 'Electric Filter', as a 'Pourover' and as an 'Espresso'.

Great coffee to be paired with an array of cheeses and fruit and nut tarts; also chocolate based desserts such as a mousse or brownie.

For those whose palate craves for a savoury experience, this coffee would do great justice to the Indian Navratan kurma (an Asian vegetarian curry, which is sweet, yet tangy and spicy) and to an assorted plate of Japanese Tempura.

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 then 69	: Below Standard and / or Defective

Date : 08.05.2014

S. Menon