



QUALITY CONTROL

| | | | | |
|----------|------------|--------------|---------------------|-----------|
| DATE | 23/03/2010 | CROP | 2009/2010 | |
| ORIGIN | Malawi | QUALITY | Geisha Malawi Mzuzu | ICO MARKS |
| REGION | Mzuzu | CUPPING FORM | 10/074A | |
| FARM | MCPCU | | | 10/047A |
| CONTRACT | 30784 | | | |

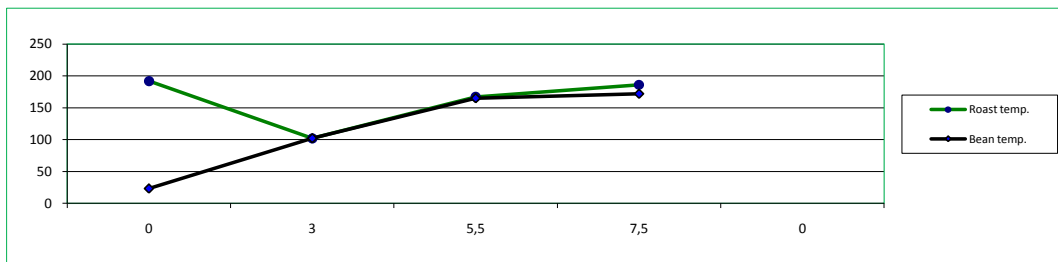
Result of organoleptic analysis of 350-gram representative sample of coffee described below

DESCRIPTION

| SCREEN | % | DEFECTS | % | PROCESS |
|--------|-------|---------|-----|--------------|
| ≥ 19 | 0,00 | QUAKER | | WASHED x |
| 18 | 4,10 | BROKEN | 0,1 | SEMI. |
| 17 | 49,30 | INSECTS | | UNWASHED |
| 16 | 38,70 | OTHER | | |
| 15 | 6,40 | | | |
| ≤ 14 | 1,00 | TOTAL | 0,1 | MOISTURE (%) |
| | | | | 11,2 |

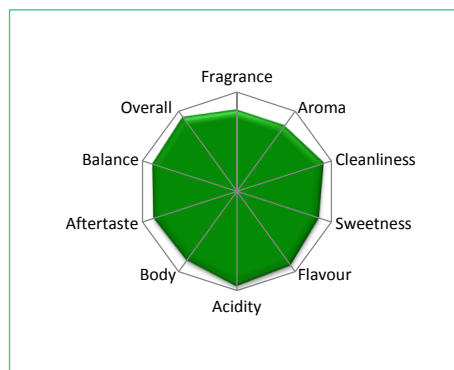
ROAST

| ELEMENTS OF ANALYSIS | | ROASTING PROCESS | | | | |
|--|-----|------------------|---------|---------|-----|-----|
| Scale of 1 to 5, 1 being the highest grade | | | | | | |
| Brilliance | 1 | | | | | |
| Solidity | 1 | | | | | |
| Colour centres | 1 | | | | | |
| Uniformity | 1 | | | | | |
| Quaker | 1 | | | | | |
| Roast time | 7,5 | | | | | |
| | | START | BALANCE | 1st POP | END | END |
| | | TIME (min.) | | | | |
| | | 0 | 3 | 5,5 | 7,5 | 0 |
| | | Roast temp. | 192 | 102 | 167 | 186 |
| | | Bean temp. | 23 | 102 | 165 | 172 |
| | | Min. temp. | 102 | | | |



CUP PROFILE

| ELEMENT | POINTS | SCORING SYSTEM |
|-------------|--------|-----------------------|
| Fragrance | 8,10 | |
| Aroma | 8,10 | 95 - 100 Unique |
| Cleanliness | 9,20 | 90 - 94 Extraordinary |
| Sweetness | 8,70 | 85 - 89 Excellent |
| Flavour | 9,20 | 75 - 84 Very good |
| Acidity | 9,50 | 70 - 74 Good - |
| Body | 8,50 | Certifiable |
| Aftertaste | 8,70 | 60 - 69 Commercial |
| Balance | 8,80 | 50 - 59 As per sample |
| Overall | 9,10 | 40 - 49 As per sample |
| Defects | | < 40 Out of |
| | | description |
| TOTAL | 87,90 | |



CUPPER'S SUGGESTIONS - OBSERVATIONS

Fragrance: Smell of lemon and lime hints of blackberries. **Aroma:** Lemon, lime and raspberry and blackberries. **Taste:** An incredible acidity composition. The crisp and extreme clean acidity is what dominates this coffee. The body/mouthfeel is very elegant. On a darker/longer roast you will balance the mouthfeel to be more sweet and complex. This is a very special coffee for connoisseurs. **Roast:** A light roast, 7,5 minutes in a gas Probat sample roaster. **Use:** Filter, french press, and for a single Malawi origin espresso.