



QUALITY CONTROL

DATE	17/02/2010	CROP	2009/2010	
ORIGIN	Kenya	QUALITY	AA Ruthagati	ICO MARKS
REGION	Mont Kenya	SHIPMENT	February	037-209-219
FARM	Ruhagati Coop.	CUPPING FORM	10/053A	
CONTRACT	30774			

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

DESCRIPTION

SCREEN	%
≥ 19	36,00
18	61,00
17	2,00
16	1,00
15	
≤ 14	

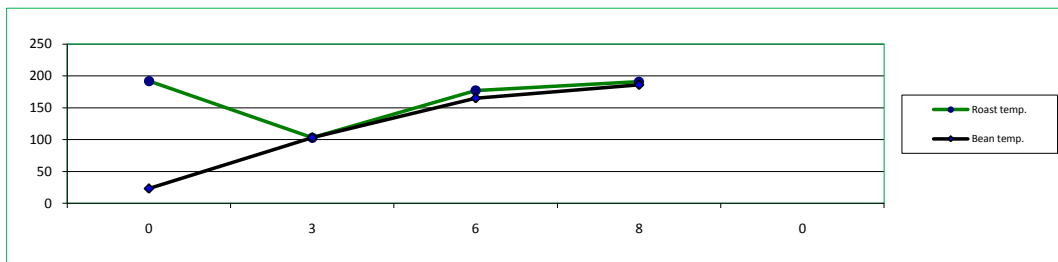
DEFECTS	%
QUAKER	0
BROKEN	0
INSECTS	0
OTHER	0
TOTAL	0

PROCESS	
WASHED	x
SEMI.	
UNWASHED	
MOISTURE (%)	
11,2	

ROAST

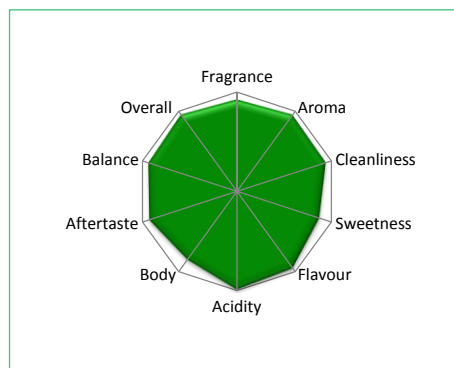
ELEMENTS OF ANALYSIS	
Scale of 1 to 5, 1 being the highest grade	
Brilliance	1
Solidity	1
Colour centres	1
Uniformity	1
Quaker	2
Roast time	8

ROASTING PROCESS					
	START	BALANCE	1st POP	END	END
	TIME (min.)				
	0	3	6	8	0
Roast temp.	192	103	177	191	
Bean temp.	23	103	165	186	
Min. temp.	103				



CUP PROFILE

ELEMENT	POINTS	SCORING SYSTEM	
Fragrance	9,20		
Aroma	9,50	95 - 100	Unique
Cleanliness	9,40	90 - 94	Extraordinary
Sweetness	8,70	85 - 89	Excellent
Flavour	9,50	75 - 84	Very good
Acidity	9,80	70 - 74	Good - Certifiable
Body	8,40	60 - 69	Commercial
Aftertaste	9,20	50 - 59	As per sample
Balance	9,30	40 - 49	As per sample
Overall	9,50	< 40	Out of description
Defects			
TOTAL	92,50		



CUPPER'S SUGGESTIONS - OBSERVATIONS

Fragrance: Lemon and sweet mature cherries. Aroma: Orange, mandarin, sweet cherries and jasmine. Taste: Unique complexity in the acidity dominated by citric fruits, smooth body/mouthfeel. A very clean cup, with a long lingering finish. Roast: Used a light/medium roast, 8 minutes, no second pop. Gas Probat sample roaster. Use: Excellent single origin in French press or drip.