



QUALITY CONTROL

DATE	17/02/2010	CROP	2009/2010	
ORIGIN	India	QUALITY	Monsoon Malabar	ICO MARKS
REGION	Chikmagalur	CUPPING FORM	10/051A	
CONTRACT	30776			14-53-09-122

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

DESCRIPTION

SCREEN	%
≥ 19	96,00
18	3,00
17	1,00
16	
15	
≤ 14	

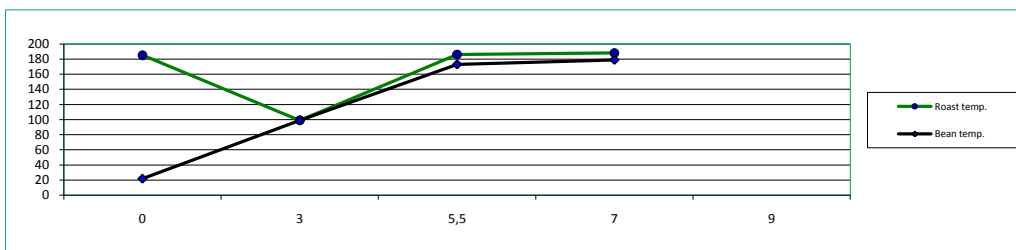
DEFECTS	%
QUAKER	0,2
BROKEN	
INSECTS	0,1
OTHER	
TOTAL	0,3

PROCESS	
WASHED	x
SEMI.	
UNWASHED	
MOISTURE (%)	
13-14%	

ROAST

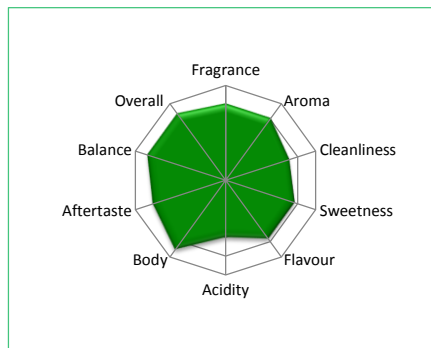
ELEMENTS OF ANALYSIS	
Scale of 1 to 5, 1 being the highest grade	
Brilliance	1
Solidity	1
Colour centres	1
Uniformity	2
Quaker	2
Roast time	8

ROASTING PROCESS					
	START	BALANCE	1st POP	END	END
	TIME (min.)				
	0	3	5,5	7	9
Roast temp.	185	99	186	188	
Bean temp.	22	99	173	179	
Min. temp.	99				



CUP PROFILE

ELEMENT	POINTS	SCORING SYSTEM	
Fragrance	8,00		
Aroma	8,00	95 - 100	Unique
Cleanliness	7,00	90 - 94	Extraordinary
Sweetness	7,60	85 - 89	Excellent
Flavour	7,60	75 - 84	Very good
Acidity	6,00	70 - 74	Good - Certifiable
Body	9,00		
Aftertaste	8,00	60 - 69	Commercial
Balance	8,60	50 - 59	As per sample
Overall	8,60	40 - 49	As per sample
Defects		< 40	Out of description
TOTAL	78,40		



CUPPER'S SUGGESTIONS - OBSERVATIONS

Fragrance: Spicy, smell of wood and some humidity, normal for Monsoon Malabar. **Aroma:** Strong and punchy, dark chocolate and spices. **Taste:** Cedar, spices (notes of pepper), no acidity at all just a lot of powerfull body, with a very long sweet finish. **Roast:** Roasts very fast due to the process of monsooning, needs to be watched at all time, develops fast and can easily over roasted. 7 minutes roast in a Probat gas sample roaster. **Use:** Filter or French press, gives a great cup as espresso. It is recommended to try it as a single India Monsoon Espresso, great cream and mouthfeel is smooth as silk. Also as a blend to reinforce other blends without using Robusta.