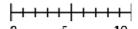
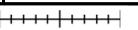
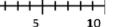
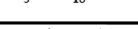
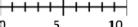
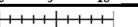
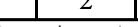




# Test Report

## *Quality Evaluation Report-Arabica*

|                                           |                                                                                   |                                                 |                       |
|-------------------------------------------|-----------------------------------------------------------------------------------|-------------------------------------------------|-----------------------|
| <b>Test Report Number</b>                 | RES/CQD/CQER/2025-26/1186                                                         | <b>Test Report Issue Date</b>                   | 28/11/2025            |
| <b>Sample Code Number</b>                 | CQD-2025-11-000212                                                                | <b>ULRNo</b>                                    | TC1359425000001024F   |
| <b>Name &amp; Address of the customer</b> | M/s Bamberg Global Pvt.Ltd.,<br>Thuravoor P.O, NH 66, Alappuzha,<br>Kerala-688532 | <b>Customer Contact person</b>                  |                       |
| <b>Name of the Sample</b>                 | Coffee                                                                            | <b>Reference to work order/Letter Reference</b> | Letter dated 20-11-25 |
| <b>Identification of Sample</b>           | Arabica AA-Monsoon                                                                | <b>Date of Receipt of Sample</b>                | 20/11/2025            |
| <b>Details of Sample</b>                  | Green Coffee Bean                                                                 | <b>Date of Start of Test</b>                    | 25/11/2025            |
| <b>Discipline</b>                         | Chemical                                                                          | <b>Date of Completion of Test</b>               | 26/11/2025            |
| <b>Product Category</b>                   | Food & Agricultural Products                                                      | <b>Test Method</b>                              | CBBL/TP-SL-04         |
| <b>Product Sub-category</b>               | Coffee & Coffee Products                                                          |                                                 |                       |

| Roast                                     |                                                                                     |           |       |        | L       | M                                                                                                                                                                   | D          |
|-------------------------------------------|-------------------------------------------------------------------------------------|-----------|-------|--------|---------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| PARAMETERS                                | SCALE/VALUE                                                                         |           |       | SCORES | REMARKS |                                                                                                                                                                     |            |
| 1) Fragrance/Aroma                        |    |           |       |        | 6.25    | Roasted nuts,citrus, Chocolate woody,herbal, spice, nutty,caramel Aroma                                                                                             |            |
|                                           | Dry                                                                                 | Crust     | Break |        |         |                                                                                                                                                                     |            |
|                                           | 6.25                                                                                | 6.25      | 6.25  |        |         |                                                                                                                                                                     |            |
| 2) Flavour                                |   |           |       |        | 5.75    | Roasted nuts,citrus, caramel,dark chocolate nutty flavours.                                                                                                         |            |
| 3) Acidity                                |  |           |       |        | 6.00    | Citrus Acidity                                                                                                                                                      |            |
| 4) Body                                   |  |           |       |        | 5.75    | Medium body with slight dry Mouthfeel                                                                                                                               |            |
| 5) Sweetness                              |  |           |       |        | 6.00    | Sweet                                                                                                                                                               |            |
| 6) Uniformity                             |  |           |       |        | 10      |                                                                                                                                                                     |            |
| 7) After taste                            |  |           |       |        | 5.75    | Roasted nuts with woody finish                                                                                                                                      |            |
| 8) Balance                                |  |           |       |        | 6.00    |                                                                                                                                                                     |            |
| 9) Clean cup                              | 2                                                                                   | 2         | 2     | 2      | 2       | 10                                                                                                                                                                  | Clean cups |
| 10) Overall                               |  |           |       |        | 6.00    | Roasted nuts, citrus, woody, chocolate aroma. caramel, dark chocolate, mild berry flavours. citrus acidity. medium body with slight woody finish in the aftertaste. |            |
| Total Score                               | (Sum of parameters 1 to 10)                                                         |           |       |        | 67.50   |                                                                                                                                                                     |            |
| Defects                                   | Defects (Subtract)                                                                  |           |       |        | 0       |                                                                                                                                                                     |            |
|                                           | # of Cups                                                                           | Intensity | Taint |        |         |                                                                                                                                                                     |            |
|                                           | Taint                                                                               | 0         | 2     | 0      |         |                                                                                                                                                                     |            |
|                                           | Fault                                                                               | 0         | 4     | 0      |         |                                                                                                                                                                     |            |
| Grand Total (Total score - Defects score) |                                                                                     |           |       | 67.50  |         |                                                                                                                                                                     |            |



Please Scan the QR code to view the accreditation certificate and the scope of accreditation





## Test Report

### Quality Evaluation Report-Arabica

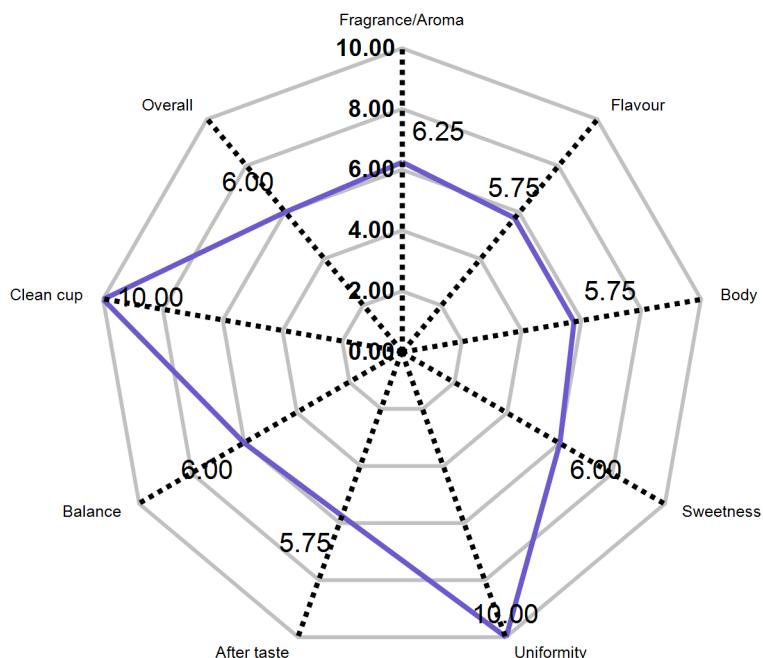
|                                |                                                                                   |                                          |                       |
|--------------------------------|-----------------------------------------------------------------------------------|------------------------------------------|-----------------------|
| Test Report Number             | RES/CQD/CQER/2025-26/1186                                                         | Test Report Issue Date                   | 28/11/2025            |
| Sample Code Number             | CQD-2025-11-000212                                                                | ULRNo                                    | TC1359425000001024F   |
| Name & Address of the customer | M/s Bamberg Global Pvt.Ltd.,<br>Thuravoor P.O, NH 66, Alappuzha,<br>Kerala-688532 | Customer Contact person                  |                       |
| Name of the Sample             | Coffee                                                                            | Reference to work order/Letter Reference | Letter dated 20-11-25 |
| Identification of Sample       | Arabica AA-Monsoon                                                                | Date of Receipt of Sample                | 20/11/2025            |
| Details of Sample              | Green Coffee Bean                                                                 | Date of Start of Test                    | 25/11/2025            |
| Discipline                     | Chemical                                                                          | Date of Completion of Test               | 26/11/2025            |
| Product Category               | Food & Agricultural Products                                                      | Test Method                              | CBBL/TP-SL-04         |
| Product Sub-category           | Coffee & Coffee Products                                                          |                                          |                       |

#### Quality Scale\*

|                      |                    |
|----------------------|--------------------|
| 0.00 - Unacceptable  | 5.00 - Average     |
| 1.00 - Not Pleasant  | 6.00 - Good        |
| 2.00 - Vey Poor      | 7.00 - Very Good   |
| 3.00 - Poor          | 8.00 - Excellent   |
| 4.00 - Below Average | 9.00 - Outstanding |
| 10.00 - Exceptional  |                    |

\*Score increment - 0.25

#### Coffee Web Chart



Certified that the coffee has been evaluated. The Coffee Board, Bangalore cannot be held responsible for any quality claim, as the analysis is specific to the samples provided.



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TC-13594

## Test Report

### Quality Evaluation Report-Arabica

|                                |                                                                                   |                                          |                       |
|--------------------------------|-----------------------------------------------------------------------------------|------------------------------------------|-----------------------|
| Test Report Number             | RES/CQD/CQER/2025-26/1186                                                         | Test Report Issue Date                   | 28/11/2025            |
| Sample Code Number             | CQD-2025-11-000212                                                                | ULRNo                                    | TC1359425000001024F   |
| Name & Address of the customer | M/s Bamberg Global Pvt.Ltd.,<br>Thuravoor P.O, NH 66, Alappuzha,<br>Kerala-688532 | Customer Contact person                  |                       |
| Name of the Sample             | Coffee                                                                            | Reference to work order/Letter Reference | Letter dated 20-11-25 |
| Identification of Sample       | Arabica AA-Monsoon                                                                | Date of Receipt of Sample                | 20/11/2025            |
| Details of Sample              | Green Coffee Bean                                                                 | Date of Start of Test                    | 25/11/2025            |
| Discipline                     | Chemical                                                                          | Date of Completion of Test               | 26/11/2025            |
| Product Category               | Food & Agricultural Products                                                      | Test Method                              | CBBL/TP-SL-04         |
| Product Sub-category           | Coffee & Coffee Products                                                          |                                          |                       |

-End of Test Report-

Reviewed By  
Hari Om

Authorized By  
Mandappa I M

Subject Matter Specialist (Coffee Quality)

Divisional Head Coffee Quality

Disclaimers:

- 1) The results relate to sample submitted. Lab is not responsible for sampling activities
- 2) The test results in part or full shall not be reproduced without prior permission from the laboratory.
- 3) The test samples will be available with the laboratory for period of 2 months for clarification regarding the test report, if any.



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