



**COFFEE QUALITY DIVISION  
CENTRAL COFFEE RESEARCH INSTITUTE  
COFFEE BOARD**

**No . 1. Dr. B . R. AMBEDKAR VEEDHI  
BENGALURU – 560 001  
Phone: 080-22262868 Fax: 91 - 80 - 22255557**



**Test Report**

*Quality Evaluation Report-Arabica*

<b>Test Report Number</b>	<b>RES/CQD/CQER/2025-26/1188</b>	<b>Test Report Issue Date</b>	<b>28/11/2025</b>
<b>Sample Code Number</b>	<b>CQD-2025-11-000214</b>	<b>ULRN<sub>o</sub></b>	<b>TC1359425000001026F</b>
<b>Name &amp; Address of the customer</b>	<b>M/s Bamberg Global Pvt.Ltd., Thuravoor P.O, NH 66, Alappuzha, Kerala-688532</b>	<b>Customer Contact person</b>	
<b>Name of the Sample</b>	<b>Coffee</b>	<b>Reference to work order/Letter Reference</b>	<b>Letter dated 20-11-25</b>
<b>Identification of Sample</b>	<b>Arabica PB-Monsoon</b>	<b>Date of Receipt of Sample</b>	<b>20/11/2025</b>
<b>Details of Sample</b>	<b>Green Coffee Bean</b>	<b>Date of Start of Test</b>	<b>25/11/2025</b>
<b>Discipline</b>	<b>Chemical</b>	<b>Date of Completion of Test</b>	<b>26/11/2025</b>
<b>Product Category</b>	<b>Food &amp; Agricultural Products</b>	<b>Test Method</b>	<b>CBBL/TP-SL-04</b>
<b>Product Sub-category</b>	<b>Coffee &amp; Coffee Products</b>		

Roast		<div><div></div><div></div><div></div></div>					
PARAMETERS		SCALE/VALUE				SCORES	REMARKS
1) Fragrance/Aroma	<div><div></div><div></div><div></div></div>				6.75	Dry raisins, brown sugar, spice, citrus, dark chocolate, sweet lime, mild herbal notes.	
	Dry	Crust	Break				
	6.75	6.75	6.75				
2) Flavour	<div><div></div><div></div><div></div></div>				6.50	Spice, dry raisins, dark chocolate citrus, flavours.	
3) Acidity	<div><div></div><div></div><div></div></div>				6.50	Citrus Acidity	
4) Body	<div><div></div><div></div><div></div></div>				6.25	Low-medium body with Smooth Mouthfeel	
5) Sweetness	<div><div></div><div></div><div></div></div>				6.00	slight bitter	
6) Uniformity	<div><div></div><div></div><div></div></div>				10		
7) After taste	<div><div></div><div></div><div></div></div>				6.25	Roasted nuts with bitter Aftertaste	
8) Balance	<div><div></div><div></div><div></div></div>				6.50		
9) Clean cup	2	2	2	2	2	Clean cups	
10) Overall	<div><div></div><div></div><div></div></div>				6.50	Dry raisins, brown sugar, spice, citrus, dark chocolate notes with citrus acidity. low- medium body and roasted nuts like aftertaste.	
Total Score		(Sum of parameters 1 to 10)				71.25	
Defects	Defects (Subtract)				0		
		# of Cups	Intensity	Taint			
	Taint	0	2	0			
	Fault	0	4	0			
Grand Total (Total score - Defects score)					71.25		

**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



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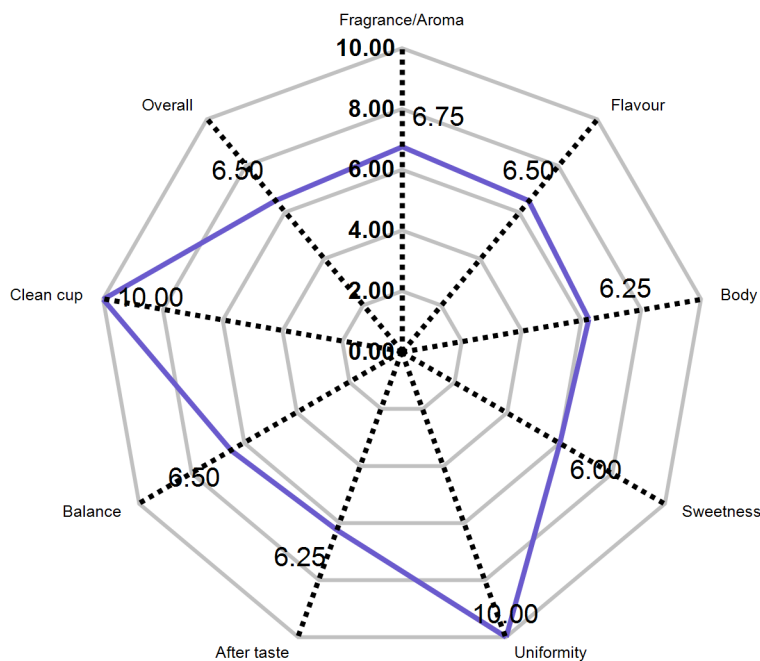


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Discipline	Chemical	Date of Completion of Test	26/11/2025
Product Category	Food & Agricultural Products	Test Method	CBBL/TP-SL-04
Product Sub-category	Coffee & Coffee Products		

**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.

**-End of Test Report-**

*Hari Om*

**Reviewed By**  
**Hari Om**

**Subject Matter Specialist (Coffee Quality)**

*I.M. Muff*

**Authorized By**  
**Mandappa I M**

**Divisional Head Coffee Quality**



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TC-13594

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<b>Product Sub-category</b>	<b>Coffee &amp; Coffee Products</b>		

**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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