



**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 – Robusta

| | | | |
|--------------------------------|--|---|-----------------------|
| Test Report Number | RES/CQD/CQER/2025-26/1189 | Test Report Issue Date | 28/11/2025 |
| Sample Code Number | CQD-2025-11-000215 | ULRNo | TC135942500001027F |
| Name & Address of the customer | M/s Bamberg Global Pvt.Ltd., Thuravoor P.O, NH 66, Alappuzha, Kerala- 688532 | Customer Contact person | |
| Name of the Sample | Coffee | Reference to work order/Letter Reference | Letter dated 20-11-25 |
| Identification of Sample | Robusta 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 | | |

| | | | | | | |
|---|--|-----------|-----------|-------|--------|--|
| 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> | | | | 6.50 | Roasted nuts,cereally,dark chocolate,mild woody,sweet cedar Aroma |
| | Dry | Crust | Break | | | |
| | 6.50 | 6.50 | 6.50 | | | |
| 2) Flavour | <div><div></div><div></div><div></div></div> | | | | 6.25 | Dark chocolate,hint of immature bean,cereally,roasted nuts, malt flavours. |
| 3) Salt/Acid | <div><div></div><div></div><div></div></div> | | | | 6.00 | Neutral Acidity |
| 4) Body | <div><div></div><div></div><div></div></div> | | | | 6.00 | Medium body with slight dry finish |
| 5) Bitter/Sweet | <div><div></div><div></div><div></div></div> | | | | 6.00 | Bitter sweet |
| 6) Uniformity | <div><div></div><div></div><div></div></div> | | | | 10 | |
| 7) After taste | <div><div></div><div></div><div></div></div> | | | | 6.25 | Dark chocolate, roasted nuts, like Aftertaste |
| 8) Balance | <div><div></div><div></div><div></div></div> | | | | 6.25 | |
| 9) Clean cup | 2 | 2 | 2 | 2 | 2 | 10 |
| 10) Overall | <div><div></div><div></div><div></div></div> | | | | 6.25 | Roasted nuts, cereally, dark chocolate, slight woody notes. medium body with roasted nuts like aftertaste. |
| Total Score | (Sum of parameters 1 to 10) | | | | 69.50 | |
| Defects | Defects (Subtract) | | | | 0 | |
| | | # of Cups | Intensity | Taint | | |
| | Taint | 0 | 2 | 0 | | |
| | Fault | 0 | 4 | 0 | | |
| Grand Total (Total score - Defects score) | | | | | 69.50 | |
| | | | | | | |



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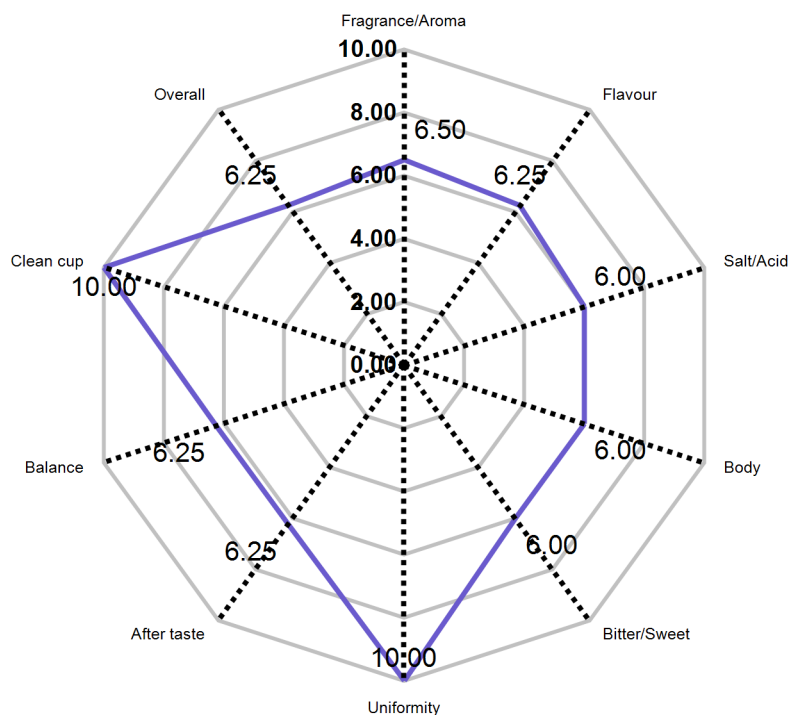
Quality Scale*

| | |
|----------------------|--------------------|
| 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



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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-

Reviewed By

Hari Om

Subject Matter Specialist (Coffee Quality)

Authorized By

Mandappa I M

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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