



**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

Test Report Number	RES/CQD/CQER/2025-26/1200	Test Report Issue Date	01/12/2025
Sample Code Number	CQD-2025-11-000197	ULRNo	TC1359425000001038F
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	NAGA- Arabica PB	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>L</div><div>M</div><div>D</div></div>					
PARAMETERS		SCALE/VALUE				SCORES	REMARKS
1) Fragrance/Aroma	<div><div></div><div>0</div><div>5</div><div>10</div></div>				7.25	Citrus spice, roasted nuts, berry like cereally, chocolate Aroma	
	Dry	Crust	Break				
	7.25	7.25	7.25				
2) Flavour	<div><div></div><div>0</div><div>5</div><div>10</div></div>				7.00	Roasted nuts citrus, caramel lemon sweet chocolate berries notes.	
3) Acidity	<div><div><div>L</div><div>M</div><div>L</div></div><div><div></div><div>0</div><div>5</div><div>10</div></div></div>				7.00	bright Citrus Acidity	
4) Body	<div><div><div>L</div><div>M</div><div>L</div></div><div><div></div><div>0</div><div>5</div><div>10</div></div></div>				6.75	Low-medium body with smooth Mouthfeel	
5) Sweetness	<div><div></div><div>0</div><div>5</div><div>10</div></div>				7.00	Sweet	
6) Uniformity	<div><div></div><div>0</div><div>5</div><div>10</div></div>				10		
7) After taste	<div><div></div><div>0</div><div>5</div><div>10</div></div>				7.00	Caramel with berry finish like Aftertaste	
8) Balance	<div><div></div><div>0</div><div>5</div><div>10</div></div>				7.00	Well balanced cups	
9) Clean cup	2	2	2	2	2	10	Clean cups
10) Overall	<div><div></div><div>0</div><div>5</div><div>10</div></div>				7.00	Roasted nuts, cereally, berry like, chocolaty aroma. roasted nuts, citrus, lemon, berries like flavours. bright citrus acidity with low-medium body with smooth mouthfeel. caramel with berry finish in the aftertaste.	
Total Score		(Sum of parameters 1 to 10)				76.00	
Defects	Defects (Subtract)				0		
		# of Cups	Intensity	Taint			
	Taint	0	2	0			
	Fault	0	4	0			
Grand Total (Total score - Defects score)					76.00		



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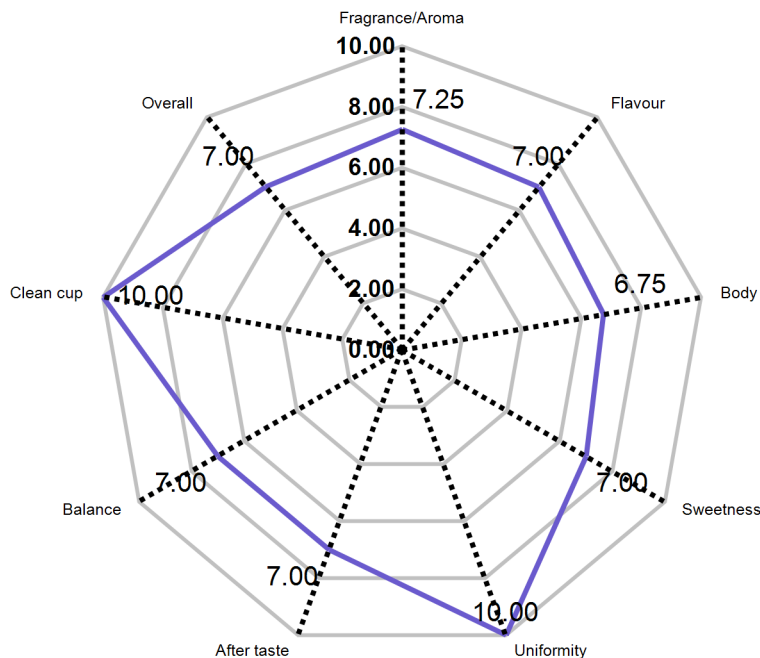
Quality Scale*

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



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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-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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