



**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>	RES/CQD/CQER/2025-26/1199	<b>Test Report Issue Date</b>	01/12/2025
<b>Sample Code Number</b>	CQD-2025-11-000196	<b>ULRNo</b>	TC1359425000001037F
<b>Name &amp; Address of the customer</b>	M/s Bamberg Global Pvt.Ltd., Thuravoor P.O, NH 66, Alappuzha, 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>	NAGA- Arabica A	<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	----- ----- -----  0                    5                    10				7.25	Stone fruits,cane sugar,Chocolate slight fruity, Aroma
	Dry	Crust	Break			
	7.25	7.25	7.25			
2) Flavour	----- ----- -----  0                    5                    10				7.00	Dark chocolate,brown sugar,dark berries grape fruit like flavours.
3) Acidity	H M L  ----- ----- -----  0                    5                    10				6.75	Citrus Acidity
4) Body	H M L  ----- ----- -----  0                    5                    10				6.50	low to medium body with smooth Mouthfeel
5) Sweetness	----- ----- -----  0                    5                    10				7.00	Sweet
6) Uniformity	----- ----- -----  0                    5                    10				10	
7) After taste	----- ----- -----  0                    5                    10				7.00	dark berries with chocolate finish
8) Balance	----- ----- -----  0                    5                    10				7.00	
9) Clean cup	2	2	2	2	2	10
10) Overall	----- ----- -----  0                    5                    10				7.00	Stone fruits, cane sugar, chocolate, slight fruity like orange aroma. brown sugar, dark berries,lemon, grape fruit like flavours. low- medium body with smooth mouthfeel. dark berries with chocolate finish in the aftertaste.
<b>Total Score</b>	<b>(Sum of parameters 1 to 10)</b>				75.50	
<b>Defects</b>	<b>Defects (Subtract)</b>				0	
		<b># of Cups</b>	<b>Intensity</b>	<b>Taint</b>		
	Taint	0	2	0		
	Fault	0	4	0		
<b>Grand Total (Total score - Defects score)</b>					75.50	



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### Test Report

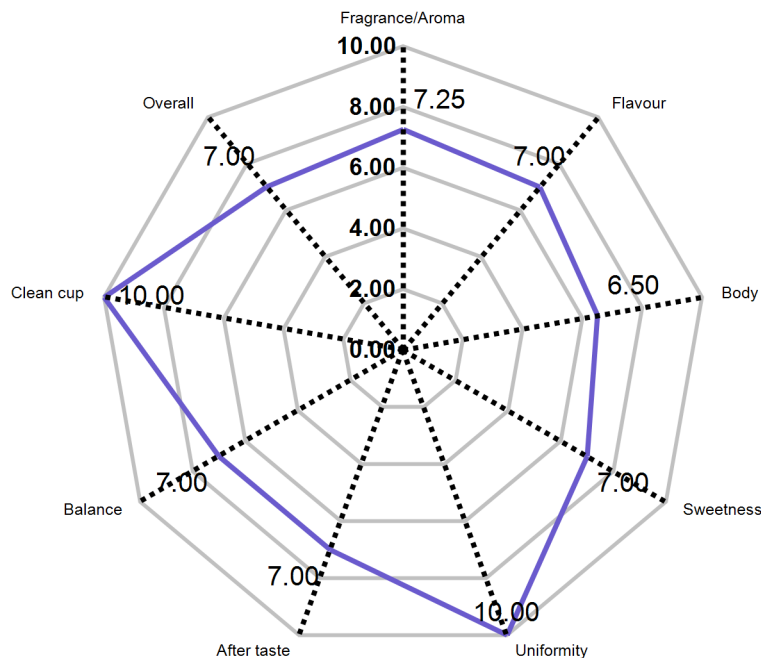
#### Quality Evaluation Report-Arabica

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<b>Product Category</b>	Food & Agricultural Products	<b>Test Method</b>	CBBL/TP-SL-04
<b>Product Sub-category</b>	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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-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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