



Each edition of
The Coffee Lab Report
highlights a few of the
exciting new or
up-and-coming
coffees that are
available to the
specialty roaster.

SOURCING THE PERFECT GREEN BEANS for your roast is never an easy task. As the specialty coffee world continues to grow and additional origin countries, regions and even farms emerge, there are more green bean options than ever before. As roasters, it's impossible to sample every coffee that's available on the market, which is why *Roast* does some of the preliminary work for you in The Coffee Lab Report.

Each edition of The Coffee Lab Report highlights a few of the exciting new or up-and-coming coffees that are available to the specialty roaster. All of the coffees are of specialty grade (a score of 88 and above) and are unique in some way—by flavor, lot size, origin, processing method or some other factor.

To ensure fairness and accuracy, each of the coffees is blind-cupped by three individual cuppers at Coffee Lab International, using the cupping protocols and standards set by the Specialty Coffee Association of America.

The analysis of each coffee includes coffee traceability, farmer and farm characteristics, defects, flavor profile and density, among others. Based on all of these factors, each coffee then receives an overall score. This system and overall score are similar to those used in the wine industry and are designed to allow you to quickly and easily determine which coffees will best fit into your roasting profiles.

SCORING SYSTEM

TOTAL SCORES are based on a 0–100 point scale. Each **TOTAL SCORE** is the sum of the 10 individual **CUPPING SCORES**, each of which is based on a 1–10 point scale. Specialty coffee starts at 80 points.

| TOTAL SCORE | SPECIALTY DESCRIPTION |
|-------------|-----------------------|
| 95–100 | Exemplary |
| 90–94 | Outstanding |
| 85–89 | Excellent |
| 80–84 | Very Good |
| 75–79 | Good |
| 70–74 | Fair |
| <70 | |

SUBMITTING SAMPLES

The Coffee Lab Report welcomes green bean samples from co-ops, mills, farms, importers, exporters, brokers and organizations.

In order to submit a sample, coffees must be pre-cupped to ensure they meet the required quality standards of 88 and above.

Samples submitted to The Coffee Lab Report undergo physical and sensorial analysis at Coffee Lab International. Coffees that are deemed to be of specialty quality may be published in *Roast* magazine or posted on *Roast* magazine's website (www.roastmagazine.com) and Coffee Lab International's website (www.coffeelab.com).

To submit coffees, send a one-pound sample to:
Coffee Lab International, Attn: The Coffee Lab Report, 80 Commercial Drive, Waterbury, VT 05676

Organic Ethiopia Sidamo 88.75

A very deep Sidamo with rich fruit tones and a textural impression of soft satin and leather.

DATA
ORIGIN/TYPE Ethiopia
REGION Sidamo
CERTIFICATION Organic
LOT/YEAR 10-145-041

PHYSICAL

SIZE 15/16/17/18
DEFECTS 5 cuts, specialty
MOISTURE 8.05 percent
DENSITY 175.58 grams/250ml
COLOR Green
PROCESS Washed

CUPPING SCORES
FRAGRANCE/AROMA 8 UNIFORMITY 10
FLAVOR 8.25 CLEAN CLIP 10
ACIDITY 8.25 SWEETNESS 10
BODY 8.75 BALANCE 8.5
AFTERTASTE 8.25 OVERALL 8.25

PROFILE

FRAGRANCE/AROMA Sweet/Fruity
FLAVOR Sweet/Mellow/Fruity
ACIDITY Soft/Gentle
BODY Creamy/Rich
AFTERTASTE Deep/Fruity
BALANCE Well-Balanced
ROAST Even, no quakers
DEFECTS No defects in the cup
OVERALL Specialty/Excellent

PURCHASING
COST \$2.14
AMOUNT 25 bags
BROKER Café Imports
800.278.5065

COMMENTS

This organic washed Ethiopia Sidamo came from the Sidama Coffee Farmers co-op Union in Addis Abada. Grown at 1,800 meters and above.

Mt. Meru Nkoanekoli Tanzania 88.00

Very clean, fruity, well-balanced Mount Meru.

DATA
ORIGIN/TYPE Tanzania
REGION Mount Meru
CERTIFICATION None
LOT/YEAR 33-071-0008

PHYSICAL

SIZE 17/16/15
DEFECTS 4 cuts, specialty
MOISTURE 8.20 percent
DENSITY 174.34 grams/250ml
COLOR Greenish
PROCESS Washed

CUPPING SCORES
FRAGRANCE/AROMA 8 UNIFORMITY 10
FLAVOR 8 CLEAN CLIP 10
ACIDITY 7.5 SWEETNESS 10
BODY 8.75 BALANCE 8.25
AFTERTASTE 8.75 OVERALL 8.5

PROFILE

FRAGRANCE/AROMA Sweet/Fruity
FLAVOR Sweet/Mellow/Fruity
ACIDITY Gentle/Medium
BODY Rich/Creamy
AFTERTASTE Fruity/Resonant
BALANCE Well-Balanced
ROAST Even, no quakers
DEFECTS No defects in the cup
OVERALL Specialty/Excellent

PURCHASING
COST \$2.25
AMOUNT 75 bags
BROKER Café Imports
800.278.5065

COMMENTS

Produced by 796 different families. Grown at 1,300–1,400 meters among banana palms and maize, mostly fertilized by smallholders' livestock.

Tembo Kenya 89.25

Winey blueberries mixed with an opulent rich body. Complex and long-lasting.

DATA
ORIGIN/TYPE Kenya AA
REGION Tembo
CERTIFICATION None
LOT/YEAR 37-208-0177

PHYSICAL

SIZE 18/17
DEFECTS 2 cuts, specialty
MOISTURE 8.35 percent
DENSITY 179.23 grams/250ml
COLOR Green
PROCESS Washed

CUPPING SCORES
FRAGRANCE/AROMA 8.25 UNIFORMITY 10
FLAVOR 8.5 CLEAN CLIP 10
ACIDITY 8.25 SWEETNESS 10
BODY 8.75 BALANCE 8.5
AFTERTASTE 8.75 OVERALL 8.25

PROFILE

FRAGRANCE/AROMA Sweet/Fruity
FLAVOR Sweet/Acidic/Fruity
ACIDITY Sharp/Sweet
BODY Creamy/Full
AFTERTASTE Balanced/Long
BALANCE Well-Balanced
ROAST Even, no quakers
DEFECTS No defects in the cup
OVERALL Specialty/Excellent

PURCHASING
COST \$3.00
AMOUNT 140 bags
BROKER Café Imports
800.278.5065

COMMENTS

The Tembo is a blend of auction lots from small landholders. Custom blended based on a given cup profile. Grown at 1,600 meters and above.