



Coffee Analysts

“Unbiased Scientific Analysis of Coffee Products”

Grounds for Health Auction June 2016

Complete Physical and Sensory Evaluation of Two Coffee Products (Green Coffee / Roasted Coffee)

Value: \$375.00

The true measure of any beverage program is the quality: how does it taste? Branding, promotion, and merchandising will capture the first sale, but only quality will keep your customers returning time after time.

Coffee Analysts is an **independent laboratory and consulting firm** that specializes in quality assurance, product development, and specification creation of coffee and coffee-related products. **Coffee Analysts does not sell coffee**; we conduct unbiased scientific analysis throughout the farm-to-cup supply chain. Our experience enables us to provide insights that assist our clients in making informed decisions in managing their coffee quality by addressing practical issues from a scientific perspective.

Green Coffee Analysis (550 gram sample)

- Visual Color Inspection
- Moisture Content
- Water Activity
- Defect Count / Grading (SCAA & ICE)
- Screen Size
- Density
- Sample Roasting (SCAA Protocol)
- Cupping by Sensory Panel
- Complete Analytical Report

Roasted Coffee Analysis (4 retail / foodservice packages)

- Net Weight, Oxygen and CO₂ analysis
- Moisture Content & Water Activity
- Degree of Roast (Agtron)
- Grind Analysis (Ro-Tap)
- Bean Breakage & Roasted Defect Count
- Brewing to Clients' Recipe
- Brewed Solids %, Extraction %, and pH
- Tasting by Sensory Panel
- Complete Analytical Report

We don't sell coffee and tea, we help you manage quality. Please let us know how Coffee Analysts can support your coffee & tea programs and help contribute to your success. We provide coffee business solutions.

You can review our coffee laboratory operation online at www.coffeeanalysts.com or contact us directly at +1-802-864-5760 (US 800-375-3398) to schedule a visit in person.