LIST OF SERVICES

COFFEE QUALITY DIVISION
COFFEE BOARD
NO.1, DR.BR.AMBEDKAR VEEDHI
BENGALURU
Coffee is one of the most widely traded agricultural commodities in the world and India accounts for about 4.56 percent of world coffee production. The Coffee Board of India (Ministry of Commerce and Industry, Govt. of India) is a statutory organization functioning for development of the Indian coffee sector. About 75 per cent of the total coffee produced in the country is exported to over 88 countries of the world. In India Coffee not only plays a crucial role in the livelihoods of many people in rural area but also coffee contributes significantly to the foreign exchange earnings. The main goal of the laboratories is to support the entire coffee sector with special emphasis on export.

Objectives of the Laboratories established under TIES:

- To provide reliable, consistent and efficient coffee testing service using state-of-the-art instruments with competent qualified and experienced manpower.
- To perform analysis of coffee for export as per present national requirement and international standards.
- To provide testing services to coffee processing units for monitoring the quality of coffee for export and domestic market.
- To support coffee exporters for clearing custom points by providing testing reports on the quality parameters prescribed by the importing country.
- To strengthen the export certification process.
- To ensure the quality of coffee during its import from other countries.
The Laboratories at Coffee Quality Division is.....

Components of the Laboratories:

- **COMPONENT 1**
  - Sensory & Roasting Laboratory including Barista & Brewing Technology laboratory

- **COMPONENT 2**
  - Analytical and Microbiology Laboratory

- The State-of-the-Art laboratory facility exclusively for testing Coffee and Coffee products

- A Centralized testing laboratory facilitating all the stakeholders of the Coffee Value Chain for ensuring the Quality of Coffee.

- Adopting beneficial high-end technologies for analysis of various parameters on testing Coffee for exporters as required by the importing countries.

- Offering testing facility for the exporters of Coffee in all forms such as green coffee, roaster bean, R&G coffee, instant coffee etc

- Offering testing facility for importers to realize the acceptability of the coffee for domestic use or for re-export.

- Offering testing facility for coffee planters, curers, roasters and every process throughout the value chain for the overall improvement of quality of coffee which will be able to meet the export standards.
Component I – Sensory and Roasting Laboratory

A key opportunity in increasing coffee exports lies in improving quality. The main purpose of the Sensory and Roasting Laboratory is to analyze the cup quality of the coffees which has a vital role in deciding the overall quality of the coffee. Therefore it is mandatory to have a state of art laboratory for Sensory and Roasting laboratory. The main mandate of this laboratory is to provide a Quality Evaluation Report as per the national and international format for the coffees for export and domestic market. A feedback report on the improvement of quality aspects of coffee will also be helpful to coffee farmers for gaining the exportability of the product.

The laboratory is equipped with a distinctively designed cupping tables for the organoleptic analysis of coffee and the results of the analysis is provided with updates score cards with descriptions and meticulously scored ratings. In addition to that, the laboratory is equipped with state-of-the art instruments such as e-nose, e-tongue, Coffee particle size analyser, Pycnometer, Agtron Roast Color Analyser, Water Activity meter, O2/CO2 Analyser, Sinar moisture meter, Viscometer and Refractometer.
The Barista and Brewing Technology Module of the laboratory is designed with world class standards and equipped with latest models of espresso machines, grinders and major brewing equipment.
Component II – Analytical and Microbiology Laboratory

The most vital component, since the quality issues regarding health aspects such as mycotoxins, pesticide residues, heavy metal contamination has gained great significance in the export of coffee commodity. So the main mandate of Analytical laboratory is creation of database on various contaminants and for assisting research programmes on quality profile of coffee. Analytical laboratory provides facilities for analyzing different PFA parameters like moisture content, water soluble matter, acidity, ash content, caffeine using ISO standards. Based on different quality parameter of coffee analyzed at analytical laboratory, certificate can be produced to coffee growers for the easy accessibility of Indian coffee to international market.

Analytical lab module is equipped with high-end equipment such as LC-MSMS, GC-MSMS, ICPMS, HPLC, Water purification system, Kjeldahl and Soxhlet units and other basic laboratory equipment.
Microbiology lab module is equipped with high-end equipment such as Pathogen Screening and identification systems, Biosafety cabinets, Microplate reader, BOD incubator and other basic laboratory equipment.
# List of services offered by Analytical and microbiology laboratory
established under trade infrastructure for export scheme

<table>
<thead>
<tr>
<th>Sl.no.</th>
<th>Type of Service</th>
<th>Service Standards</th>
<th>Service Charges* (₹ per sample) excluding GST@18%</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Green Beans – Moisture estimation by gravimetric method</td>
<td>4 working days after receipt of samples</td>
<td>Rs.400/-</td>
</tr>
<tr>
<td>2.</td>
<td>Moisture Meter Calibration (Sinar, Digital)</td>
<td>2 working days after receipt of the moisture meter</td>
<td>Rs.1000/-</td>
</tr>
<tr>
<td>3.</td>
<td>FSSAI Parameters for R &amp; G Coffee</td>
<td>6 working days after receipt of samples</td>
<td>Rs.4300/-</td>
</tr>
<tr>
<td>4.</td>
<td>FSSAI Parameters for R &amp; G Coffee blended with Chicory</td>
<td>6 working days after receipt of samples</td>
<td>Rs.3350/-</td>
</tr>
<tr>
<td>5.</td>
<td>FSSAI Parameters for Pure Soluble Coffee</td>
<td>6 working days after receipt of samples</td>
<td>Rs.2850/-</td>
</tr>
<tr>
<td>6.</td>
<td>FSSAI Parameters for Pure Soluble Coffee blended with Chicory</td>
<td>6 working days after receipt of samples</td>
<td>Rs.2850/-</td>
</tr>
<tr>
<td>7.</td>
<td>Ochratoxin–A estimation in coffee samples</td>
<td>15 working days after receipt of samples</td>
<td>Rs.4600/-</td>
</tr>
<tr>
<td>8.</td>
<td>Green Beans – Pesticide Residue Analysis (per Compound)</td>
<td>15 working days after receipt of samples</td>
<td>Rs.1300/-</td>
</tr>
<tr>
<td>9.</td>
<td>Green Beans and Roasted beans Heavy metal analysis (per compound)</td>
<td>15 working days after receipt of samples</td>
<td>Rs.1300/-</td>
</tr>
<tr>
<td>10.</td>
<td>Parameters prescribed for Nutritional composition of R &amp; G and soluble coffee powder</td>
<td>15 working days after receipt of samples</td>
<td>Rs. 6000/-</td>
</tr>
</tbody>
</table>

* GST @18% shall be paid extra

**Instruction for sample submission for analysis at Analytical and Microbiology laboratory:**

**Minimum Quantity of Sample Required:**
- 250 g of Green Coffee/Roasted Coffee bean/Roasted and Ground Coffee
- 100 g of Instant Coffee
List of services offered by Sensory and Roasting laboratory established under trade infrastructure for export scheme

<table>
<thead>
<tr>
<th>Sl. No.</th>
<th>Types of Service</th>
<th>Service standards</th>
<th>Service Charges* (₹ per sample) excluding GST @ 18%</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Analysis of moisture content</td>
<td>3 working days after receipt of samples</td>
<td>100/-</td>
</tr>
<tr>
<td>2.</td>
<td>Physical Analysis</td>
<td>3 working days after receipt of samples</td>
<td>250/-</td>
</tr>
<tr>
<td>3.</td>
<td>Cup Tasting</td>
<td>3 working days after receipt of samples</td>
<td>250/-</td>
</tr>
<tr>
<td>4.</td>
<td>Cup Tasting plus Physical Analysis</td>
<td>5 working days after receipt of samples</td>
<td>500/-</td>
</tr>
<tr>
<td>5.</td>
<td>Cup Quality Analysis of R&amp;G coffee blends</td>
<td>3 working days after receipt of samples</td>
<td>750/-</td>
</tr>
<tr>
<td>6.</td>
<td>Cup Quality Analysis of Espresso blends</td>
<td>3 working days after receipt of samples</td>
<td>750/-</td>
</tr>
<tr>
<td>7.</td>
<td>Cup Quality Analysis of Instant coffee</td>
<td>3 working days after receipt of samples</td>
<td>500/-</td>
</tr>
<tr>
<td>8.</td>
<td>Water Activity ($a_w$)</td>
<td>3 working days after receipt of samples</td>
<td>300/-</td>
</tr>
<tr>
<td>9.</td>
<td>Analysis of O2/CO2 in Coffee packages for shelf life study</td>
<td>3 working days after receipt of samples</td>
<td>300/-</td>
</tr>
<tr>
<td>10.</td>
<td>Analysis of Roast Color of Coffee powder and Bean</td>
<td>3 working days after receipt of samples</td>
<td>500/-</td>
</tr>
<tr>
<td>11.</td>
<td>Particle size distribution for R &amp; G and Instant Coffee</td>
<td>3 working days after receipt of samples</td>
<td>1200/-</td>
</tr>
<tr>
<td>14.</td>
<td>Density Analysis</td>
<td>3 working days after receipt of samples</td>
<td>1000/-</td>
</tr>
<tr>
<td>15.</td>
<td>Brix Value</td>
<td>3 working days after receipt of samples</td>
<td>300/-</td>
</tr>
<tr>
<td>12.</td>
<td>Aromatic profile of Coffee using electronic nose</td>
<td>5 working days after receipt of samples</td>
<td>5000/-</td>
</tr>
<tr>
<td>13.</td>
<td>Taste profile of Coffee using electronic nose</td>
<td>5 working days after receipt of samples</td>
<td>2500/-</td>
</tr>
</tbody>
</table>

* GST @18% shall be paid extra
Instruction for sample submission for analysis at Sensory and Roasting laboratory:

1. Minimum Quantity of Sample Required: 350 g of Clean Coffee, 350 g of Roasted Coffee bean, 300 g Roasted and Ground Coffee, 50 g of Instant Coffee, 3 numbers of liquid Coffee sachets.
2. Cherry and Parchment Coffee: Minimum 2 kg and Rs.250/- extra for hulling/ peeling/ polishing

Mode of Payment:

The mode of payment is through online transfer to the below mentioned account and the transaction details along with GST details if applicable should be sent to the contact details mentioned for the respective laboratories.

Account details:

Name of the Account: COFFEE BOARD IEBR ACCOUNT - GENERAL FUND
STATE BANK OF INDIA
AC.NO - 64015049024
IFSC - SBIN0040022
SBI, Dr.Ambedkar Veedhi, Bengaluru.
Coffee Board GST No. 29AAJC0174B2ZR

Laboratory Contact:

Sensory and Roasting Laboratory:

Dr. Ramya.M, Subject Matter Specialist, Coffee Quality
Ramya.coffeeboard@gmail.com, drrmya.cbd@gov.in
Contact No. +91 94494 69337
Dr. Mandappa I.M, Subject Matter Specialist, Coffee Quality
mandappa.coffeeboard@gmail.com
Contact No. +91 94497 15489

Analytical and Microbiology Laboratory:

Dr. Tiluttama Mudoi, Analytical chemist
tiluttamamudoi@yahoo.co.in
Contact No. +91 73489 60324
Dr. Mandappa I.M, Subject Matter Specialist, Coffee Quality
mandappa.coffeeboard@gmail.com
Contact No. +91 94497 15489