

Coffee Quality and Export Certification Laboratory

Trade Infrastructure for Export Scheme (TIES)



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.



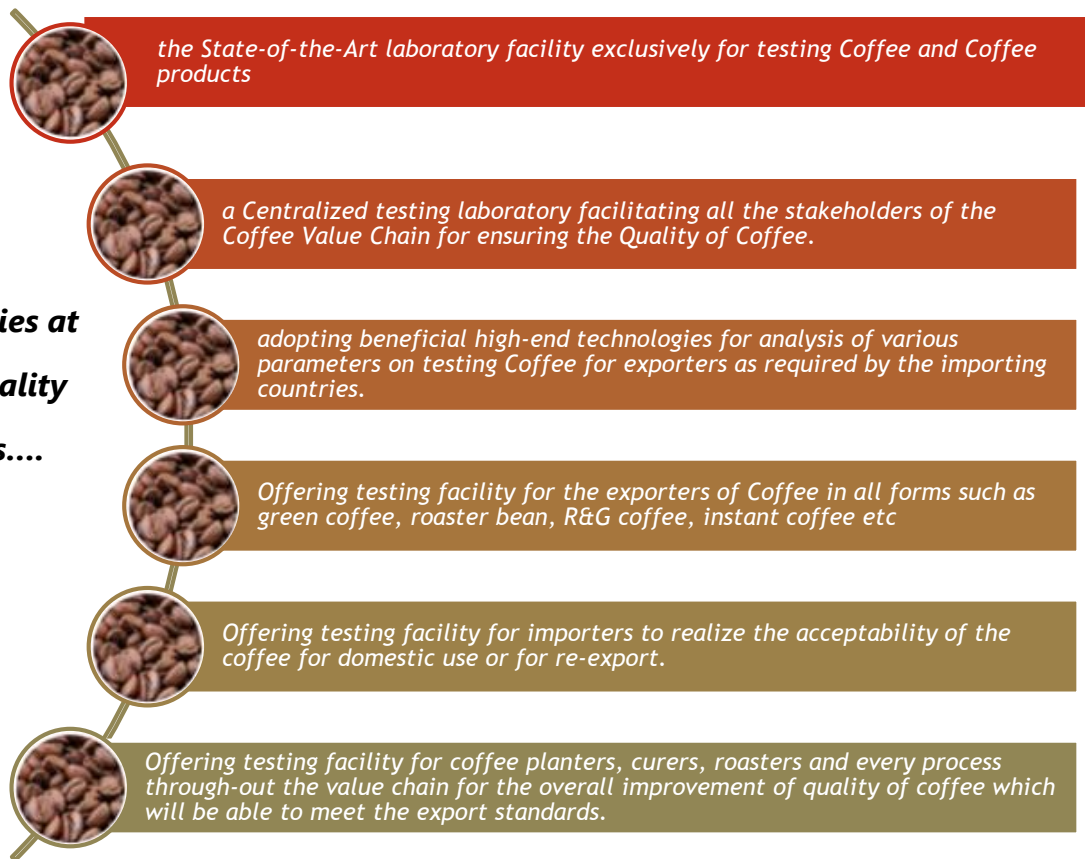
To strengthen the export certification process.



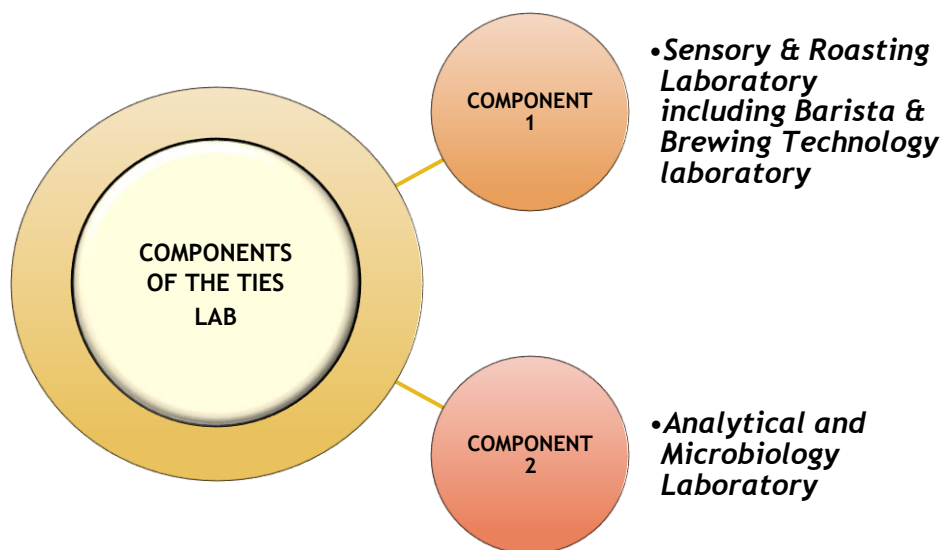
To ensure the quality of coffee during its import from other countries.



**The
Laboratories at
Coffee Quality
Division is....**



Components of the Laboratories:



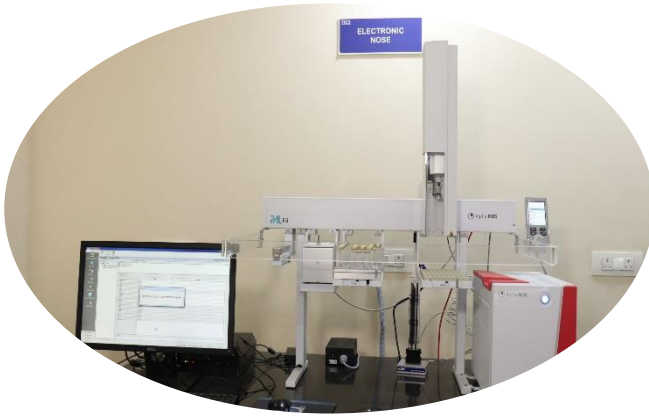
Component I – Sensory and Roasting Laboratory

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.

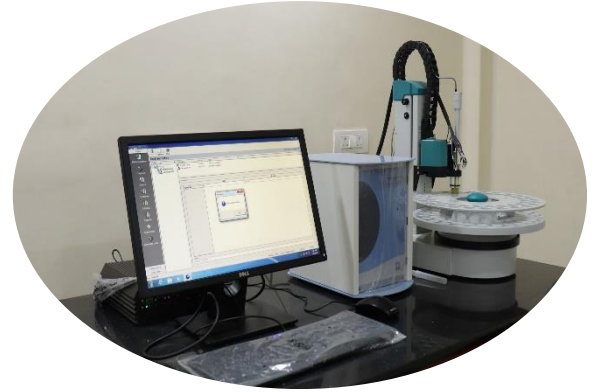


The laboratory is equipped with a distinctively designed cupping tables for the organoleptic analysis of coffee and the results of the analysis is provided with updates score cards with descriptions and meticulously scored ratings. In addition to that, the laboratory is equipped with state-of-the art instruments such as e-nose, e-tongue, Coffee particle size analyser, Pycnometer, Agron Roast Color Analyser, Water Activity meter, O₂/CO₂ Analyser, Sinar moisture meter, Viscometer and Refractometer.





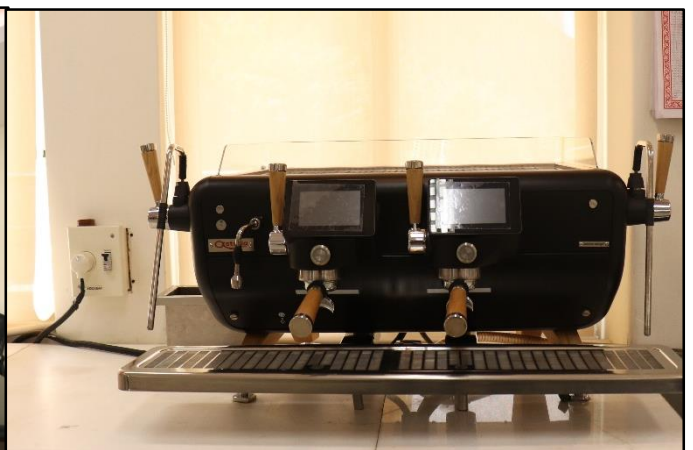
Electronic Nose



Electronic Tongue



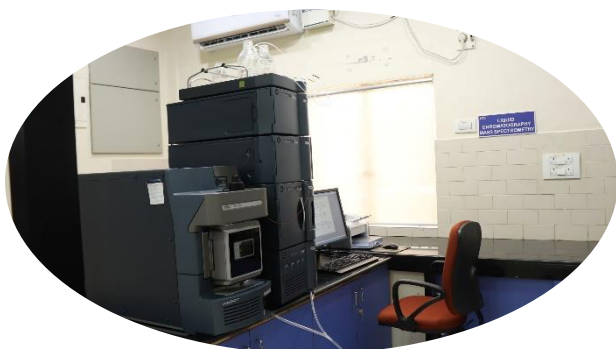
The Barista and Brewing Technology Module of the laboratory is designed with world class standards and equipped with latest models of espresso machines, grinders and major brewing equipment.



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.



Liquid Chromatography Mass Spectroscopy (LCMSMS)



Gas Chromatography Mass Spectroscopy (GCMSMS)



Inductively Coupled Plasma Mass Spectroscopy (ICPMS)





High performance Liquid Chromatography (HPLC)

Soxhlet and Kjeldahl Units



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.



Automatic Pathogen Screening and Identification system



List of services offered by Analytical and microbiology laboratory established under trade infrastructure for export scheme

Sl.no.	Type of Service	Service Standards	Service Charges* (₹. per sample) excluding GST@ 18%
1.	Moisture Meter Calibration (Sinar, Digital)	1 working days after receipt of the moisture meter	Rs.1000/-
2.	Green Beans – Moisture estimation by gravimetric method	2 working days after receipt of samples	Rs.300/-
3.	FSSAI Parameters for R & G Coffee A) Total Ash B) Acid insoluble ash C) Water soluble ash D) Alkalinity of soluble Ash E) Caffeine F) Water soluble matter G) P ^H	5 working days after receipt of samples	A) Rs.300/- B) Rs.300/- C) Rs.300/- D) Rs.300/- E) Rs.1000/- F) Rs.400/- G) Rs.200/-
4.	FSSAI Parameters for R & G Coffee blended with Chicory A) Total Ash B) Acid insoluble ash C) Water soluble ash D) Alkalinity of soluble Ash E) Caffeine F) Water soluble matter G) P ^H	5 working days after receipt of samples	A) Rs.300/- B) Rs.300/- C) Rs.300/- D) Rs.300/- E) Rs.1000/- F) Rs.400/- G) Rs.200/-
5.	FSSAI Parameters for Pure Soluble Coffee A) Total Ash B) Acid insoluble ash	5 working days after receipt of samples	A) Rs.300/- B) Rs.300/-



	<p>C) Water soluble ash</p> <p>D) Alkalinity of soluble Ash</p> <p>E) Caffeine</p> <p>F) p^H</p> <p>G) Solubility in Hot water</p> <p>H) Solubility in cold water</p>		<p>C) Rs.300/-</p> <p>D) Rs.300/-</p> <p>E) Rs.1000/-</p> <p>F) Rs.200/-</p> <p>G) Rs.200/-</p> <p>H) Rs.200/-</p>
6.	<p>FSSAI Parameters for Pure Soluble Coffee blended with Chicory</p> <p>A) Total Ash</p> <p>B) Acid insoluble ash</p> <p>C) Water soluble ash</p> <p>D) Alkalinity of soluble Ash</p> <p>E) Caffeine</p> <p>F) p^H</p> <p>G) Solubility in Hot water</p> <p>H) Solubility in cold water</p>	5 working days after receipt of samples	<p>A) Rs.300/-</p> <p>B) Rs.300/-</p> <p>C) Rs.300/-</p> <p>D) Rs.300/-</p> <p>E) Rs.1000/-</p> <p>F) Rs.200/-</p> <p>G) Rs.200/-</p> <p>H) Rs.200/-</p>
7.	Ochratoxin–A estimation in coffee samples (HPLC Method)	3 working days after receipt of samples	Rs.2500/-
8.	Pesticide Residue Analysis per Compound (LCMSMS, GCMSMS Method).	3 working days after receipt of samples	Rs.1700/-
9.	Mineral Analysis per compound (ICP-MS Method)	3 working days after receipt of samples	Rs.750/-
10.	Heavy metal analysis per compound (ICP-MS Method)	3 working days after receipt of samples	Rs.750/-
11.	<p>Parameters prescribed for Nutritional composition of R & G and soluble coffee powder.</p> <p>A) Moisture content</p> <p>B) Total Carbohydrate content</p> <p>C) Sugar content</p> <p>D) Fat content</p> <p>E) Protein content</p>	5 working days after receipt of samples for all the parameters	<p>A) 300/-</p> <p>B) 500/-</p> <p>C) 500/-</p> <p>D) 700/-</p> <p>D) 700/-</p>



	F) Energy content		E) 200/-
	G) Dietary Fibre Content		F) 800/-
	H) Ash content		G) 300/-
12.	Chlorogenic acid content	2 working days after receipt of samples	Rs.1000/-

* 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**

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

* 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, 350g 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. 29AAAJC0174B2ZR

Laboratory Contact:

Sensory and Roasting Laboratory:

Dr.Ramya.M, Subject Matter Specialist, Coffee Quality
Ramya.coffeeboard@gmail.com , drmranya.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





www.indiacoffee.org

**For Further Details Contact
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Phone: +91-80- 22262868
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Website: www.indiacoffee.org**

