

Coffee Quality and Export Certification Laboratory

Trade Infrastructure for Export Scheme (TIES)



LIST OF SERVICES

**COFFEE QUALITY DIVISION
COFFEE BOARD
NO.1, DR. B R. AMBEDKAR VEEDHI
BENGALURU**



Coffee Quality Division
Coffee Board, Bengaluru – 560001, Karnataka, India

The Coffee Quality Division of the Coffee Board, located at No.1, Dr. B. R. Ambedkar Veedhi, Bengaluru, is a **testing** facility accredited by **National Accreditation Board for Testing and Calibration Laboratories (NABL)** in accordance with the **ISO/IEC 17025:2017** standard. It features specialized infrastructure including a **Sensory & Roasting Laboratory**, and an **Analytical & Microbiology Laboratory**.

List of Services offered at the Analytical & Microbiology Laboratory, Coffee Quality Division, Coffee Board, Bengaluru (Refer Page 4 for the Instructions for Sample Submission)

Sl. No.	List of Services / Parameters analysed*	Service Standards	Service Charges (INR, incl. 18% GST)
1	Moisture Meter Calibration (Sinar, Digital)	1 working day after receipt of meter	1180
2	Moisture Green Beans estimation by gravimetric method	2 working days after receipt of samples	354
3	FSSAI Parameters for R & G Coffee	5 working days after receipt of samples	
	A) Total Ash		354
	B) Acid insoluble ash		354
	C) Water soluble ash		354
	D) Alkalinity of soluble Ash		354
	E) Caffeine		1180
	F) Water soluble matter		472
	G) pH		236
4	FSSAI Parameters for R & G Coffee blended with Chicory	5 working days after receipt of samples	
	A) Total Ash		354
	B) Acid insoluble ash		354
	C) Water soluble ash		354
	D) Alkalinity of soluble Ash		354
	E) Caffeine		1180
	F) Water soluble matter		472
	G) pH		236
5	FSSAI Parameters for Pure Soluble Coffee	5 working days after receipt of samples	
	A) Total Ash		354
	B) Acid insoluble ash		354
	C) Water soluble ash		354



	D) Alkalinity of soluble Ash		354
	E) Caffeine		1180
	F) pH		236
	G) Solubility in Hot water		236
	H) Solubility in cold water		236
6	FSSAI Parameters for Pure Soluble Coffee blended with Chicory	5 working days after receipt of samples	
	A) Total Ash		354
	B) Acid insoluble ash		354
	C) Water soluble ash		354
	D) Alkalinity of soluble Ash		354
	E) Caffeine		1180
	F) pH		236
	G) Solubility in Hot water		236
	H) Solubility in cold water		236
7	Ochratoxin-A estimation in coffee samples (HPLC Method)	3 working days after receipt of samples	2950
8	Pesticide Residue Analysis per Compound (LCMSMS, GCMSMS Method)	3 working days after receipt of samples	2006
9	Mineral Analysis per compound (ICP-MS Method)	3 working days after receipt of samples	885
10	Heavy metal analysis per compound (ICP-MS Method)	3 working days after receipt of samples	885
11	Parameters prescribed for Nutritional composition of R & G and soluble coffee powder	5 working days after receipt of samples for all parameters	
	A) Moisture content		354
	B) Total Carbohydrate content		590
	C) Sugar content		590
	D) Fat content		826
	E) Protein content		826
	F) Energy content		236
	G) Dietary Fibre Content		944
	H) Ash content		354
12	Chlorogenic acid content	2 working days after receipt of samples	1180

** To see the scope of accreditation of this laboratory, please visit NABL website www.nablintdia.org*



List of Services offered at the Sensory & Roasting Laboratory, Coffee Quality Division, Coffee Board, Bengaluru (Refer Page 4 for the Instructions for Sample Submission)

Sl. No.	Type of Service / Parameter*	Service Standards	Service Charges (INR, incl. of 18% GST)
1.	Analysis of moisture content	3 working days after receipt of samples	118
2.	Physical Analysis	3 working days after receipt of samples	295
3.	Cup Tasting	3 working days after receipt of samples	295
4.	Cup Tasting – SCA format	3 working days after receipt of samples	590
5.	Cup Tasting – UCDA format	3 working days after receipt of samples	590
6.	Cup Tasting plus Physical Analysis	5 working days after receipt of samples	590
7.	Cup Quality Analysis of R&G coffee blends	3 working days after receipt of samples	885
8.	Cup Quality Analysis of Espresso blends	3 working days after receipt of samples	885
9.	Cup Quality Analysis of Instant coffee	3 working days after receipt of samples	590
10.	Water Activity (aw)	3 working days after receipt of samples	354
11.	Analysis of Roast Colour of Coffee powder and Bean	3 working days after receipt of samples	590
12.	Particle size distribution for R & G and Instant Coffee	3 working days after receipt of samples	1416
13.	Density Analysis	3 working days after receipt of samples	1180
14.	Brix Value	3 working days after receipt of samples	354
15.	Aromatic profile of Coffee using electronic nose	5 working days after receipt of samples	5900
16.	Taste profile of Coffee using electronic tongue	5 working days after receipt of samples	2950

* To see the scope of accreditation of this laboratory, please visit NABL website www.nablindia.org



Instructions for Sample Submission

1. Collect the required quantity of the coffee sample.
 - **For Analytical and microbiology Laboratory**
 - Green Coffee / Roasted Coffee Beans / Roasted & Ground Coffee: **Minimum 250 g**
 - Instant Coffee: **Minimum 100 g**
 - **For Sensory & Roasting Laboratory**
 - Clean Coffee: Minimum **350 g**
 - Roasted Coffee Beans: Minimum **350 g**
 - Roasted & Ground Coffee: Minimum **300 g**
 - Instant Coffee: Minimum **50 g**
 - Liquid Coffee: **3 sachets**
 - Cherry Coffee / Parchment Coffee: Minimum **2 kg** (An additional charge of ₹295/-, incl. of 18% GST is applicable for hulling, peeling and polishing).
2. Prepare a cover letter.
 - Mention the tests required in the cover letter.
 - Provide the name and address in which the test report should be generated.
 - Mention a valid email address for correspondence.
 - Provide a contact number.
3. Pack the sample securely along with the cover letter.
4. Address the package to:
**The Divisional Head, Coffee Quality Division, Coffee Board Headquarters
No. 1, Dr. B.R. Ambedkar Veedhi, Bengaluru – 560001**
5. Dispatch the sample to the above address.
6. Upon receipt of the sample, a **Proforma Invoice** will be sent to the registered email address.
7. Confirm the receipt of the proforma invoice and indicate your acceptance via return email.
8. Pay the applicable service charges as indicated in the Proforma Invoice.
9. After confirmation and receipt of payment, the sample will be tested.
10. The test reports will be generated upon completion of the testing and will be sent to the registered email address.



Mode of Payment:

Online transfer to the bank account details mentioned below. 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
Bank Name	STATE BANK OF INDIA
Account Number	64015049024
IFSC Code	SBIN0040022
Branch Details	SBI, Dr. Ambedkar Veedhi, Bengaluru
Coffee Board GST No.	29AAAJC0174B2ZR
Applicable Taxes	GST @18%

Contact details

Dr. Mandappa I. M.
Divisional Head Coffee Quality
Coffee Quality Division
Coffee Board, Bengaluru - 560001
+91 9449715489

hdqccoffeeboard@gmail.com, cqd.coffeeboard@gmail.com

For enquiries, please contact

Sensory & Roasting Laboratory

Shri. Hari Om	+91 99107 23100	hdqccoffeeboard@gmail.com, cqd.coffeeboard@gmail.com
Dr. Suma M R	+91 97435 24378	
Dr. Sandeep P M	+91 90371 49549	

Analytical & Microbiology Laboratory

Shri. Chandrashekar N	+91 96326 00068	analyticallab2026@gmail.com, cqd.coffeeboard@gmail.com
Shri. Hari Om	+91 99107 23100	



More information

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:



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.

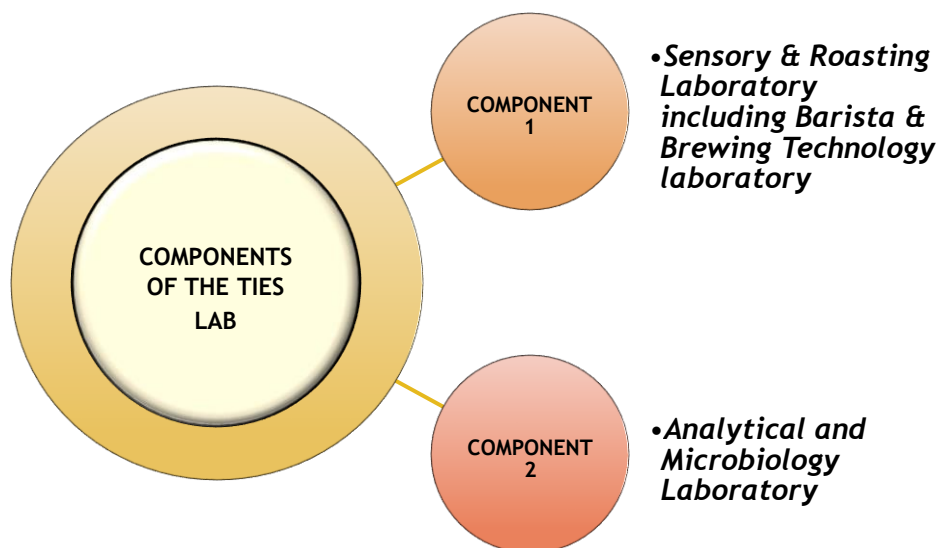


To ensure the quality of coffee during its import from other countries.

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



Components of the Laboratories:



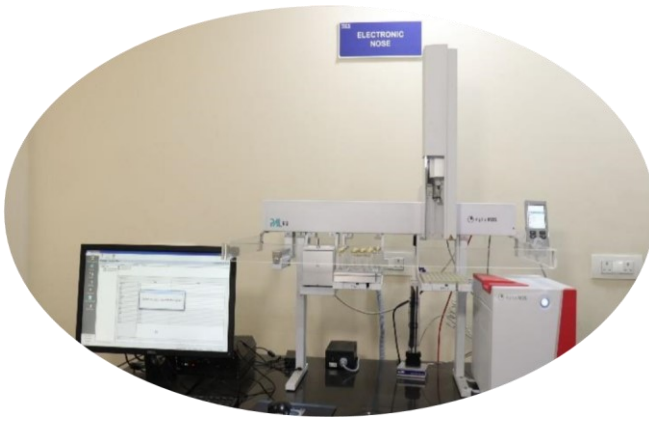
Sensory and Roasting Laboratory

A key opportunity in increasing coffee exports lies in improving quality. The main purpose of the Sensory and Roasting Laboratory is to analyse 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.

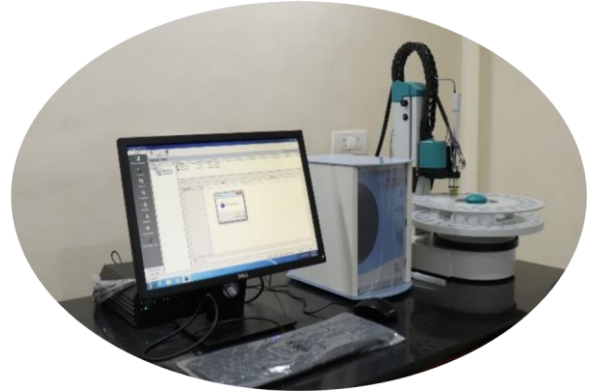


The laboratory is equipped with a distinctively designed cupping tables for the organoleptic analysis of coffee and the result of the analysis is provided with updates score cards with descriptions and meticulously scored ratings. In addition to that, the laboratory is equipped with state-of-the art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





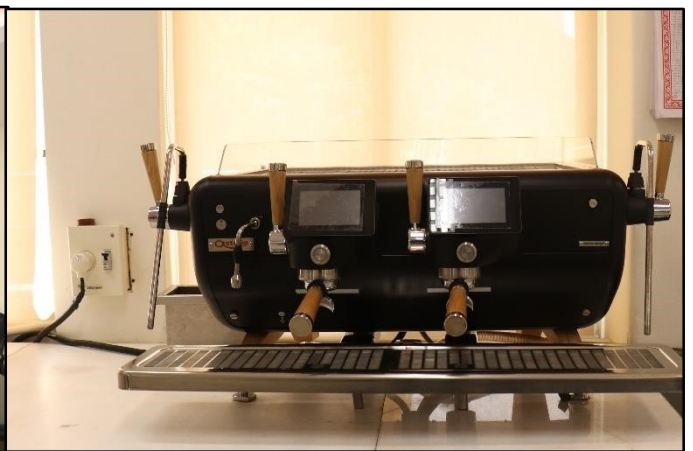
Electronic Nose



Electronic Tongue



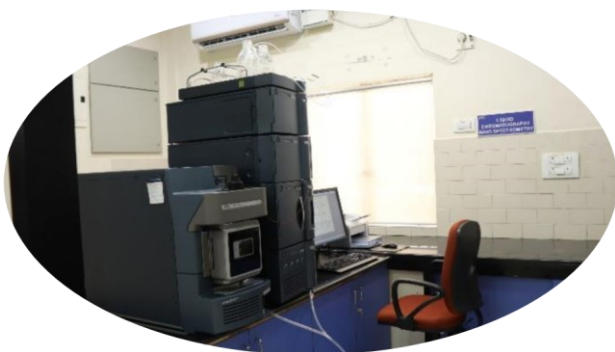
The Barista and Brewing Technology Module of the laboratory is designed with world class standards and equipped with latest models of espresso machines, grinders and major brewing equipment.



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 analysing 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, GCMSMS, ICPMS, HPLC, Water purification system, Kjeldahl and Soxhlet units and other basic laboratory equipment.



Liquid Chromatography Mass Spectrometry (LCMSMS)



Gas Chromatography Mass Spectrometry (GCMSMS)



Inductively Coupled Plasma Mass Spectrometry (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





www.indiacoffee.org

For Further Details Contact
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