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This Report No. US/42892r/08 dated January 24, 2008
supercedes Report No. US/42892/08 dated January 23, 2008,
which is now null and void.

ANALYSIS REPORT

Bob Neace
Hourglass Coffee

Dear Mr. Neace

The results of comparing brewing methods of coffee has been completed with the following results.

Roasted coffee beans were ground and purchased from a Starbucks coffee location and brewed by two methods. These methods were using a cold-water brewing apparatus and a hot-water brewing apparatus. A cup of prepared coffee was also purchased from Starbucks for additional comparison.

The cold-water brewing system was supplied by Hourglass Coffee. Coffee was prepared from ground coffee beans in accordance with instructions supplied by Hourglass Coffee. A Hamilton Beach coffee maker was used to prepare coffee using hot water in accordance with instructions supplied with the coffee maker. Analyses were conducted on coffee prepared by each of these methods as well as the prepared coffee purchased from Starbucks.

The resulting cups of coffee were analyzed for acidic compounds and tannic acid. They were also tested for pH and total acidity. The results showed that the cold brewing method produced coffee with less concentrations of all factors analyzed. The lab test comparison of the Hourglass Coffee Maker and the hot-water extraction methods of preparing coffee shows that the Hourglass coffee had an average of 69.6 % less acidic compounds. The results are summarized in the table below.

The results found in this test support the claims that coffee produced by cold water extraction in the Hourglass Coffee Maker contained less acid than the coffee produced by the conventional hot water extraction methods tested.

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Average Results of Comparison of Hourglass vs. Hot-Water Brew Methods

Analysis	Hourglass Coffee	Hot Water Brew	Difference
Acidic Compounds, mg/ml	2.07	6.81	69.6 % less acidic compounds
Tannic Acid, mg/ml	0.18	0.43	58.1% less tannic acid
pH	5.20	5.03	1.01 times less acidity

INTERTEK AGRI SERVICES

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