

ESPRESSO

## HOUSE BLEND

50% BRAZIL  
50% PERU

SWEET AND BALANCED  
MEDIUM ROAST WITH CARAMEL NOTES



## WE BELIEVE IN HONEST COFFEE

We determined a sustainable, profitable price for the growing longevity with the producers. We've listed the Freight on Board (FOB) price we paid to our export partners, and within that, the Farmgate price, which the producer earns directly for their coffee as parchment. In addition to the FOB, we incur further costs in shipping the coffee to Melbourne, completing a quality assessment, roasting (resulting in a 15% weight loss) and packaging for retail sale. You can read more about the way we source coffee via our website.

## IRMAS PEREIRA

|             |                              |
|-------------|------------------------------|
| PRODUCER    | Maria Valeria, Maria Rogeria |
| COUNTRY     | Brazil                       |
| ORIGIN      | Carmo de Minas, Minas Gerais |
| FARM / COOP | Irmas Pereira                |

## COFFEE

|               |                  |
|---------------|------------------|
| VARIETIES     | Yellow Bourbon   |
| PROCESS       | Natural          |
| ALTITUDE      | 1075 - 1230 masl |
| HARVEST       | July - October   |
| LOT SIZE      | 15,045 KGs       |
| QUALITY SCORE | 85.00            |

## PURCHASING

|                        |              |
|------------------------|--------------|
| BUYER                  | Courtney     |
| ORIGIN PARTNER         | Carmo Coffee |
| LENGTH OF RELATIONSHIP | Second Year  |

## COMPARE THE TRADING MODELS

| TRADING MODEL | SEVEN SEEDS | COMMODITY | FAIRTRADE |
|---------------|-------------|-----------|-----------|
| FARMGATE      | \$7.42      | Varies    | Varies    |
| FOB           | \$8.59      | \$5.52    | \$5.72    |

Figures are shown in AUD/kg, at the conversion rate at time of contract. Varies due to different processing methods for each coffee, comparison isn't possible.

## UKUKU

|             |                          |
|-------------|--------------------------|
| PRODUCER    | 41 small scale producers |
| COUNTRY     | Peru                     |
| ORIGIN      | Santo Tomas, Cajamarca   |
| FARM / COOP | -                        |

## COFFEE

|               |                          |
|---------------|--------------------------|
| VARIETIES     | Typica, Catuai, Pacamara |
| PROCESS       | Fully Washed             |
| ALTITUDE      | 1700 - 2000 masl         |
| HARVEST       | July - October           |
| LOT SIZE      | 10,350 KGs               |
| QUALITY SCORE | 85.50                    |

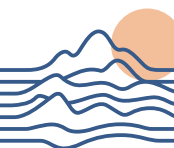
## PURCHASING

|                        |             |
|------------------------|-------------|
| BUYER                  | Courtney    |
| ORIGIN PARTNER         | Caravela    |
| LENGTH OF RELATIONSHIP | Second Year |

## COMPARE THE TRADING MODELS

| TRADING MODEL | SEVEN SEEDS | COMMODITY | FAIRTRADE |
|---------------|-------------|-----------|-----------|
| FARMGATE      | \$10.09     | Varies    | Varies    |
| FOB           | \$11.70     | \$5.47    | \$5.67    |

Figures are shown in AUD/kg, at the conversion rate at time of contract. Varies due to different processing methods for each coffee, comparison isn't possible.



## THE BEST TIME TO DRINK COFFEE

Fresh is sometimes, counterintuitively, too fresh. Just as fruit tastes best when it's ripened, coffee tastes best when it's settled.

We've found the best window to brew espresso roasted coffee is 10-20 days after roast or 5-25 days for filter brews. It's the sweet spot where acid mellows, sweetness shines through, and the body is at its fullest. That period is the best representation of the coffee we've sampled, sourced, quality assessed, roasted and deemed good enough for our menu.

Most importantly, coffee continues to be optimal for at least 30 days after the roast date.

## V60 POUR OVER

Wet the filter paper in the cone, add 20 grams of coffee and saturate with 60 grams of filtered water off the boil.

After 30 seconds, add 140 grams of water and agitate with a spoon for one rotation.

After 60 seconds, add 150 grams of water and stir in the same motion. The total brew time should be between 2:30-3:00 minutes.

## FILTER BATCH BREWING

Seven Seeds Target Ratio 16.5 : 1

## ESPRESSO BREWING

| 18G BASKET  | ROBUR     | MYTHOS    | EK        | 20G BASKET  | ROBUR     | MYTHOS    | EK        | 21G BASKET  | ROBUR     | MYTHOS    | EK        |
|-------------|-----------|-----------|-----------|-------------|-----------|-----------|-----------|-------------|-----------|-----------|-----------|
| DOSE        | 19 G      | 19 G      | 18 G      | DOSE        | 21 G      | 21 G      | 20 G      | DOSE        | 22 G      | 22 G      | 21 G      |
| TDS         | 8.5-8.9   | 8.5-8.9   | 8.5-8.9   | TDS         | 8.5-8.9   | 8.5-8.9   | 8.5-8.9   | TDS         | 8.5-8.9   | 8.5-8.9   | 8.5-8.9   |
| SHOT WEIGHT | 42 G      | 42 G      | 42 G      | SHOT WEIGHT | 48 G      | 48 G      | 48 G      | SHOT WEIGHT | 54 G      | 54 G      | 54 G      |
| TIME        | 26-32 sec | 26-32 sec | 25-30 sec | TIME        | 28-32 sec | 28-32 sec | 25-30 sec | TIME        | 30-34 sec | 30-34 sec | 28-32 sec |
| YIELD       | 19-20 %   | 19-20 %   | 19-20 %   | YIELD       | 19-20 %   | 19-20 %   | 19-20 %   | YIELD       | 19-20 %   | 19-20 %   | 19-20 %   |
| TEMP        | 95°       | 95°       | 95°       | TEMP        | 95°       | 95°       | 95°       | TEMP        | 95°       | 95°       | 95°       |

