

SEVEN SEEDS TRANSPARENCY REPORT

MELB MADE
ESTD. 2007

FILTER BLEND



50% ETHIOPIA
50% HONDURAS

JUICY AND EASY-DRINKING
WITH NOTES OF FRUIT SALAD, PEACH,
BLACKCURRANT



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.

HABTAMU FEKADU

PRODUCER	Worka Chelbessa local farmers
COUNTRY	Ethiopia
ORIGIN	Chelbessa, SNNPR
FARM / COOP	Chelbessa

COFFEE

VARIETIES	74110, 74112
PROCESS	Fully Washed
ALTITUDE	2073 - 2300 masl
HARVEST	November - January
LOT SIZE	600 KGs
QUALITY SCORE	88

PURCHASING

BUYER	Ryan
ORIGIN PARTNER	Coqua
LENGTH OF RELATIONSHIP	1st Year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$14.45	Varies	Varies
FOB	\$14.45	\$6.48	\$6.68

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.

MARIA REYES

PRODUCER	Maria Reyes
COUNTRY	Honduras
ORIGIN	El Cedral, Santa Barbara
FARM / COOP	El Guayabal

COFFEE

VARIETIES	70% Pacas 30% Red Catuai
PROCESS	Fully Washed
ALTITUDE	1780 masl
HARVEST	January - June
LOT SIZE	414 KGs
QUALITY SCORE	87.17

PURCHASING

BUYER	Ryan
ORIGIN PARTNER	San Vicente
LENGTH OF RELATIONSHIP	4th Year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$14.42	Varies	Varies
FOB	\$17.13	\$5.26	\$5.46

TBC will be updated once information is received from origin. 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

We've found the best window to brew coffee is 7-14 days after the roast date. That period best represents the coffee we've sampled, sourced, quality assessed, roasted and deemed good enough for our menu.

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

V60 POUR OVER

We use a starting point ratio of 5g - 6g per 100 mLs of water. A 1-cup V60 cone will suit a standard 250mL brew. If you like a stronger coffee, explore adding an extra 2g - 3g of coffee per 100 mL of water.

Place filter paper in the cone then thoroughly rinse the filter paper with hot water. Place ground coffee in the centre of the cone and add hot water in a 1:3 ratio eg: 15 grams of coffee with 45 grams of water. Gently swirl or agitate ensuring all ground coffee is wet, then wait for your timer to hit 60 seconds. Continue adding water, topping up as it soaks through. Give it another little swirl/stir once all of the water has been poured. Wait for the last of the water to drip through into your cup. Total brew time should be between 2:30 - 3:30.

ESPRESSO BREWING

BREW RECIPE

Based on the size of your basket, aim for a ratio of 1:2 coffee to water, e.g., 18 grams of coffee to 36 grams of water. Adjust according to preference, up to plus/minus 1 gram. We pour a longer shot in Seven Seeds cafes using a 19g:43g ratio.

TEMPERATURE

Aim for 94-95 degrees Celsius if your machine allows temperature adjustment.

TIME

Your brew time should be between 26-32 seconds, give or take a few seconds.

ADJUSTMENTS

For a stronger brew, aim for a slower brew time. Use a ratio with less water and coffee with a finer grind.

If you prefer a weaker coffee, this can be achieved with a coarser grind for faster brew time and/or a longer yield.



FILTER BATCH BREWING

Seven Seeds Target Ratio 16.5 : 1 water to coffee.
Approx. 100mL of water to 6 grams of coffee.

