

SEVEN SEEDS TRANSPARENCY REPORT

AGUACATONES ANAEROBIC • GUATEMALA • 48 HOUR ANAEROBIC PROCESS

ROASTER NOTES

Los Aguacatones started as an avocado and coffee tree project in 2009. Two years later, after an out-of-control fire destroyed most avocado trees, the Morales family decided to focus solely on coffee. They concentrated on growing more unique varieties while utilising increasingly innovative and sustainable production methods. Sitting at around 2000 MASL, with an adverse micro-climate and poor soil quality, Los Aguacatones has always required a different approach than their other farms.

Since 2011 the family have committed to the area's reforestation and established rainwater catchment tanks to help minimise the impact of their coffee production. This year we were able to purchase three different lots from this farm, each with a different fermentation technique.

This lot combines the Bourbon and Villa Sarchi varieties. It has undergone a 48-hour anaerobic fermentation, resulting in an incredibly interesting, easy-going cup of coffee.

ROASTING IS SUBJECTIVE. TRANSPARENCY IS CLEAR.

We determined a sustainable, profitable price for the growing longevity with the producer. As this coffee was purchased directly from Familia Morales, who also completed the milling & export, we've listed the FOB (Freight on Board) inclusive of the Farmgate price. On top of FOB, we then pay to ship the coffee to Melbourne, quality assess, roast (resulting in a 15% weight loss), & retail it, adding significant costs & risk. You can read more about the way we source coffee via our website.

**COMPLEX & CLEAN WITH NOTES OF CANDY FLOSS, LIME,
PINA COLADA**

ROAST SCALE ○ ● ○ ○ ○ ○ ○
LIGHT MEDIUM DARK

COMPARE THE DIFFERENT TRADING MODELS

| TRADING MODEL | SEVEN SEEDS | COMMODITY | FAIRTRADE |
|---------------|-------------|-----------|-----------|
| FARMGATE | \$21.42 | varies | varies |
| FOB | \$21.42 | \$7.16 | \$7.36 |

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



PROFILE

SERVING YOU SINCE '07

| | | |
|---------------------------------|----------------------------------|----------------------------------|
| PRODUCER: FAMILIA MORALES | HARVEST: JANUARY - MARCH | BUYER: RYAN |
| COUNTRY: GUATEMALA | ALTITUDE: 1900-2000 MASL | ORIGIN PARTNER: DIRECT |
| ORIGIN: MICHICOY, HUEHUETENANGO | PROCESS: ANAEROBIC | LENGTH OF RELATIONSHIP: 9TH YEAR |
| FARM / COOP: LOS AGUACATONES | VARIETIES: BOURBON, VILLA SARCHI | QUALITY SCORE: 86.25 |
| FIRST ROAST: NOVEMBER 25 | | LOT SIZE: 345 KGS |

POUR OVER

WET FILTER PAPER IN THE CONE, ADD 20G OF COFFEE, SATURATE WITH 60G FILTERED WATER OFF THE BOIL. AFTER 30 SEC ADD 140G OF WATER, AGITATE WITH SPOON FOR ONE ROTATION, AFTER 60 SEC ADD 150G, STIR AGAIN IN SAME MOTION. TOTAL BREW TIME SHOULD BE 2:30-3:00 MINS.

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° |

