

# SEVEN SEEDS TRANSPARENCY REPORT

## AGUACATONES · GUATEMALA FULLY WASHED

### 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 which a different fermentation technique.

### 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.

**FIZZY & EASY DRINKING WITH NOTES OF NECTARINE,  
HONEYCOMB, RED PLUM**

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

**PRODUCER:** FAMILIA MORALES

**HARVEST:** JANUARY - MARCH

**BUYER:** RYAN

**COUNTRY:** GUATEMALA

**ALTITUDE:** 1900 TO 2000

**ORIGIN PARTNER:** DIRECT

**ORIGIN:** MICHICOY, HUEHUETENANGO

**PROCESS:** FULLY WASHED

**LENGTH OF RELATIONSHIP:** 9TH YEAR

**FARM / COOP:** FINCA LOS AGUACATONES

**VARIETIES:** BOURBON, VILLA SARCHI

**QUALITY SCORE:** 86.13

**FIRST ROAST:** DECEMBER 9

**LOT SIZE:** 207 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°

