

SEVEN SEEDS TRANSPARENCY REPORT

DECAF · ARCOÍRIS · COLOMBIA · FULLY WASHED

ROASTER NOTES

This lot is from Caldas, Colombia. Given the name Arcoíris, or Rainbow blend by our supply partners Azahar. It is a lot that celebrates and combines the hard work of the numerous producers in the region, the varied micro-climates of their farms, and the different fermentation techniques they choose to employ. Each Arcoíris blend is unique and never fully repeated by the quality control team at Azahar. A coffee to quench the thirst of all non-caffeinated drink lovers. What it lacks in caffeine, it makes up for with sweetness, clarity and smashability.

Let's talk about Decaffeination. This lot has undergone this process at the Descafenol plant in Colombia. Here they utilize a solvent-based process, meaning the caffeine is removed from the coffee using a solvent. The decaffeination agent used is ethyl acetate (sometimes called ethyl alcohol) which is derived from a mix of acetic acid (vinegar) and a natural extract distilled from sugar cane, blackberries, beets and sometimes grapes. The plant uses a direct-solvent process, where the beans are steamed to open their pores, and then they are repeatedly rinsed in the ethyl acetate to remove the caffeine. The beans are then dried, but not completely. The open bean is then sealed with natural wax, which leaves no impact on the coffee's fragrance.

ROASTING IS SUBJECTIVE. TRANSPARENCY IS CLEAR.

Via sourcing partner Azahar Coffee Company, they determined a sustainable, profitable price for the growing longevity with the producers. Azahar work closely with producers to assess cost of production & cost of living by region. We've listed both the FOB (Freight on Board) and the Farmgate price, which is the payment directly to the producer group. On top of the FOB cost, we then shipped this coffee to Melbourne, complete quality assessments, roast (resulting in a 15% weight loss), & retail it, adding significant costs & risk.

TASTY & SWEET PROFILE WITH NOTES OF BUTTERSCOTCH, BANANA, CINNAMON BUN

ROAST 
SCALE LIGHT MEDIUM DARK

COMPARE THE DIFFERENT TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$8.34	varies	varies
FOB	\$12.37	\$6.27	\$6.47

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: REGIONAL PRODUCER GROUP

COUNTRY: COLOMBIA

ORIGIN: PENSILVANIA, CALDAS

FARM / COOP: DESCAFECOL PLANT

FIRST ROAST: SEPTEMBER 30

HARVEST: JAN - FEB

ALTITUDE: 1600 MASL

PROCESS: FULLY WASHED

VARIETIES: COLOMBIA,
CASTILLO, CATURRA

BUYER: RYAN

ORIGIN PARTNER: AZAHAR / LCM

LENGTH OF RELATIONSHIP: 1ST YEAR

QUALITY SCORE: 85.5

LOT SIZE: 1050

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°

