

FILTER

FAUSTINO FLORES BENEGAS

PERU

CRISP AND UPLIFTING WITH NOTES OF BLOOD ORANGE, RASPBERRY, CACAO

Faustino Flores Benegas is an independent second-generation coffee producer. Together with the assistance of his wife Sarah, and son David the family farms Caturra, Red Bourbon and Catimor varieties, along with Guava, Bananas, and around 30 large cedar trees for which the small farm is named. Since 2018 they have been improving the infrastructure on the farm and pushing for better quality coffee. The proof is firmly in the pudding, with their coffee placing in the national round of Peru's Cup of Excellence competition 2022. The family has a strong desire to keep pushing forward with quality initiatives. Their current goal is to gain a place in the finals of COE. This stunning lot blew us away with its fresh fruit acidity and excellent structure. As the coffee cools, texture and balance come to shine. Such a coffee has been hard to come by in previous years.

Although Seven Seeds has showcased coffees from Peru since only 2018 - relatively recently compared with other origins we buy from - it now makes up around 10% of our annual purchasing volume. For us, this is a bold statement as to how we feel about the existing and potential quality on offer in Peru. With thrifty bargain-hunting skills and a little added perseverance from our sourcing department, we've recently come across coffees that stack up against any of the finest lots produced by neighbouring Colombia - a giant of specialty coffee production.

WE BELIEVE IN HONEST COFFEE

We determined a sustainable, profitable price for the growing longevity with the producer. We've listed the Freight on Board (FOB) price we paid to our origin partner, Caravela. 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.

PRODUCER

PRODUCER	Faustino Flores Benegas
COUNTRY	Peru
ORIGIN	San Ignacio, Cajamarca
FARM / COOP	El Cedro

COFFEE

VARIETIES	Bourbon
PROCESS	Fully Washed
ALTITUDE	1546 masl
HARVEST	May to November
LOT SIZE	200 KGs
QUALITY SCORE	88
FIRST ROAST	June 17 2024
ROAST SCALE	Light

PURCHASING

ORIGIN PARTNER	Caravela
LENGTH OF RELATIONSHIP	Second year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$7.60	Varies	Varies
FOB	\$10.40	\$5.50	\$5.70

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.

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.