

# SEVEN SEEDS TRANSPARENCY REPORT

## LOS GUAYABALES SPECIAL • GUATEMALA • FULLY WASHED

**DYNAMIC & REFINED WITH NOTES OF BUTTERSCOTCH,  
PLUM, LIMONCELLO**

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

### COMPARE THE DIFFERENT TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$21.92	varies	varies
FOB	\$21.92	\$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.

### ROASTER NOTES

In the coffee industry, certain words and phrases are used so often that they become almost meaningless. Terms such as fair trade and specialty are now nearly the antithesis of what they once were. The goal of Seven Seeds is to continually push past these terms to move closer and closer to actual transformative and sustainable prices for producers at each origin. The Villatoro family and Seven Seeds have worked together for the last nine years. This multi-generational coffee family is well known internationally for their passion and commitment to producing fantastic coffee. Three generations and counting, this family continues to innovate through varietal selection and processing techniques.

This is the first time in a long time we have featured a fully washed Bourbon selection from the Villatoro family on our filter menu. A return to our coffee roots, so to speak. Its intense fresh fruit flavour and crisp finish make it the perfect filter brew for the coming summer months.

### 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 the Familia Villatoro, 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.



# PROFILE

SERVING YOU SINCE '07

PRODUCER: FAMILIA VILLATORO	HARVEST: JANUARY - MARCH	BUYER: RYAN
COUNTRY: GUATEMALA	ALTITUDE: 1800 - 1900	ORIGIN PARTNER: DIRECT
ORIGIN: MICHICOY, HUEHUETENANGO	PROCESS: FULLY WASHED	LENGTH OF RELATIONSHIP: 9TH YEAR
FARM / COOP: FINCA VILLAURE	VARIETIES: BOURBON	QUALITY SCORE: 86.88
FIRST ROAST: NOVEMBER 16		LOT SIZE: 345 KG

## 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°

