SEVEN SEEDS TRANSPARENCY REPORT

MELB MADE
ESTD. 2007

FILTER

MATAMBO
COLOMBIA

SMOOTH & JUICY
WITH NOTES OF PECAN PIE, PURPLE GRAPES, HONEYCOMB

LIGHT — MEDIUM — DARK

Matambo is a Colombian specialty coffee produced by a group of dedicated small-scale coffee producers from Gigante, Huila. This coffee has been featured on the menu numerous times since the early days of Seven Seeds. The Gigante municipality is in the western skirt of the eastern Cordillera of Colombia, providing unique microclimates to produce these fantastic coffees. Matambo is an exemplary example of coffee from this region. In the cup, you'll enjoy amplified stone fruits paired with an extra juicy finish that seems to last for days.

The name Matambo originates from a famous myth: the love story between Mirthayú, the beautiful queen of the Michués, a native pre-Hispanic tribe, and her lover, the giant Matambo, the most valiant warrior in the region. Matambo was so strong and ferocious that he alone could fight an entire army, which he did many times to defend his tribe from attacks. During his last battle, he lost trying to defend his right to be with the queen.

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. The producers receive the Farmgate price directly for the coffee as parchment. 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	41 Producers
COUNTRY	Colombia
ORIGIN	Gigante, Huila
FARM / COOP	Matambo

COFFEE

VARIETIES	Caturra, Colombia
PROCESS	Fully Washed
ALTITUDE	1500 - 1900 masl
HARVEST	October - December
LOT SIZE	10000 KGs
QUALITY SCORE	86
FIRST ROAST	24 April 2023

PURCHASING

BUYER	Ryan
ORIGIN PARTNER	Caravela
LENGTH OF RELATIONSHIP	6thYear

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	$8.74	Varies	Varies
FOB	$10.71	$6.06	$6.26

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.

BREWING RECIPES

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THE BEST TIME TO DRINK COFFEE

Fresh is sometimes, counterintuitively, too fresh. Just as fruit tastes best when it's ripened, coffee tastes best when it's settled.

We've found the best window to brew espresso roasted coffee is 10-20 days after roast or 5-25 days for filter brews. It's the sweet spot where acid mellows, sweetness shines through, and the body is at its fullest. That period is the best representation of the coffee we've sampled, sourced, quality assessed, roasted and deemed good enough for our menu.

Most importantly, coffee continues to be optimal for at least 30 days after the roast date.

V60 POUR OVER

Wet the filter paper in the cone, add 20 grams of coffee and saturate with 60 grams of filtered water off the boil.
After 30 seconds, add 140 grams of water and agitate with a spoon for one rotation.
After 60 seconds, add 150 grams of water and stir in the same motion.
The total brew time should be between 2:30-3:00 minutes.

FILTER BATCH BREWING

Seven Seeds Target Ratio 16.5 : 1

ESPRESSO BREWING

18G BASKET	ROBUR	MYTHOS	EK
DOSE	19 G	19 G	18 G
TDS	8.5-8.9	8.5-8.9	8.5-8.9
SHOT WEIGHT	42 G	42 G	42 G
TIME	26-32 sec	26-32 sec	25-30 sec
YIELD	19-20 %	19-20 %	19-20 %
TEMP	95°	95°	95°

20G BASKET	ROBUR	MYTHOS	EK
DOSE	21 G	21 G	20 G
TDS	8.5-8.9	8.5-8.9	8.5-8.9
SHOT WEIGHT	48 G	48 G	48 G
TIME	28-32 sec	28-32 sec	25-30 sec
YIELD	19-20 %	19-20 %	19-20 %
TEMP	95°	95°	95°

21G BASKET	ROBUR	MYTHOS	EK
DOSE	22 G	22 G	21 G
TDS	8.5-8.9	8.5-8.9	8.5-8.9
SHOT WEIGHT	54 G	54 G	54 G
TIME	30-34 sec	30-34 sec	28-32 sec
YIELD	19-20 %	19-20 %	19-20 %
TEMP	95°	95°	95°