SEVEN SEEDS TRANSPARENCY REPORT

FILTER

MUSASA RWANDA



RICH & EASY DRINKING

WITH NOTES OF TOFFEE APPLE, CRANBERRY, LIME



The last time Seven Seeds had Rwandan coffee on the menu was 2012 and a lot has changed since then. A shift in the consumer market, followed by the pandemic, led us to reflect on how and why we source coffee and what impact we'd like to have on the people at the other end of the supply chain. Committing to our core values, we honoured the relationships at origins that have played a staple part of our offering since the early days of operations. These fundamental relationships provided the anchor needed for all parties to thrive within existing supply chains - the backbone of our sourcing model. Fast forward to 2023; this stability has allowed us to explore origins like Rwanda again.

We've always had one eye on Rwanda, and it's been a long time coming, but we're thrilled to be able to make Rwanda an additional part of our sourcing model. We hope you agree it's been well worth the wait. Musasa washing station sits at 1,526 meters above sea level in the high-altitude hills of the Congo-Nile Trail, Western Province. The washing station began operations in 2013 and has gone from strength to strength.

It's our first year purchasing coffee from Musasa, but we hope to build a long-term partnership with producers contributing to Musasa. The purchase is facilitated by our trusted export partners RwaCof/Sucafina. Their investments in yield improvements, farmer training, positive quality outcomes and environmental sustainability projects increase farmer livelihoods. We look forward to being a part of that long-term improvement. As a result, you get to enjoy some of Rwanda's most outstanding coffee.

WE BELIEVE IN HONEST COFFEE

It is essential to be transparent with our sourcing and purchasing strategies. This coffee has been sourced through Sucafina, an established coffee exporter with operations at origin who facilitated the purchase and shipping of the coffee. When Seven Seeds purchases a coffee through an exporter, we pay an agreed upon AUD \$ per KG amount. In some circumstances, we may not have visibility or control over the price paid to the producer or producer group. This is why we look to work with importers like Sucafina, whose values closely align with ours; paying producers a sustainable and profitable price to support the future coffee.

PRODUCER

PRODUCER 1750 Small scale producers

COUNTRY Rwanda

ORIGIN Rutsira, Western Province

FARM / COOP Musasa

COFFEE

VARIETIES Red Bourbon
PROCESS Fully Washed
ALTITUDE 1526 masl
HARVEST March - June
LOT SIZE 300 KGs
QUALITY SCORE 86.25
FIRST ROAST Mar-09

PURCHASING

BUYER Courtney

ORIGIN PARTNER RwaCof/Sucafina

LENGTH OF RELATIONSHIP First Year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE		
FARMGATE	\$5.75	Varies	Varies		
FOB	\$10.58	\$4.60	\$4.80		

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

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	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°