SEVEN SEEDS TRANSPARENCY REPORT

NDIWA ESTATE AB · KENYA · FULLY WASHED

ROASTER NOTES

Mwalimu Ndichu Kibe is a retired teacher who started coffee farming in 1965. His farm, situated in Nairobi, Kiambu County, is around 19 hectares. Mwalimu has his own small wet mill where he can process his coffee, ensuring full traceability back to his farm. Cherry is selectively handpicked and then pulped. Coffee is then fermented for 18 hours in a small tank before being washed in clean water to remove any remaining mucilage. Parchment is transferred to raised beds where it sundries for 7 to 21 days, depending on weather conditions. Regular turning of the parchment ensures even drying. Mwalimu's long-term goal is to improve the quality of his coffee to better access markets and increase his livelihood. He can better support his family with better returns from higher quality coffee.

ROASTING IS SUBJECTIVE. TRANSPARENCY IS CLEAR.

In the hope that coffee producers don't need to turn to other crops to survive, we're publishing the price we pay for coffee. We've listed the FOB (Freight on Board) price we paid to the exporter. The Farmgate price is money received directly by the farmer for their coffee as parchment was not provided in this instance. On top of FOB, this coffee was shipped to Melbourne, quality assessments completed, roasted (resulting in a 15% weight loss), & retailed, adding significant costs. You can read more about the way we source coffee via our website. We believe in the future of coffee.

CREAMY & EXOTIC PROFILE WITH NOTES OF BLACKCUR-RANT. CHERRY. MANGO SORBET

ROAST OOOOO SCALE LIGHT MEDIUM DARK

COMPARE THE DIFFERENT TRADING MODELS

RADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$8.04	varies	varies
FOR	\$13.30	\$6.64	\$6.84

Figures are in SAU/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 SERVING YOU SINCE '07

PRODUCER: NDIWA ESTATE AB HARVEST: NOVEMBER - BUYER: COURTS

COUNTRY: KENYA ALTITUDE: 1594 - 1792 MASL ORIGIN PARTNER: KENYACOF

ORIGIN: NAIROBI, KIAMBU PROCESS: FULLY WASHED LENGTH OF RELATIONSHIP: 1ST YEAR

FARM / COOP: NDIWA ESTATE VARIETIES: SL-28, RIURU 11 QUALITY SCORE: 88

FIRST ROAST: FRIDAY AUGUST 12 LOT SIZE: 450

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.

MUTULOC

FILTER BATCH BREWING

DODLID

MANTHOC

SEVEN SEEDS TARGET RATIO: 16.5:1

ESPRESSO BREWING

18G BASKET	ROBUR	MA1HO2	EK	500 BASKET	KOROK	MAIHO2	EK	510 BASKEI	KOROK	MAIHO2	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°	

MUTHOC

DODLID