

SEVEN SEEDS TRANSPARENCY REPORT

CLEVER ACOSTA PERU FULLY WASHED

ROASTER NOTES

We first bought Clever's coffee in 2018. A studious and methodical farmer, Clever has gone from strength to strength, utilising his own modest cupping lab that he shares with his family. As Clever is an experienced cupper, he uses the lab located at the farm to teach his family how to detect quality and also defects or taints in the green coffee. This way they can learn how to minimise or completely avoid certain production errors, thus raising the score and perceived quality of the lot and then hopefully, higher prices paid back. This is one of things that was so impressive about Clever when we were able to visit and cup with him at his lab - attention to detail and a strong desire to continuously reinvest back into his farm. He has an impressive multi level drying facility for his parchment and he is also experimenting with growing unique varieties, that most others wouldn't. We have also purchased a natural process lot of Clever's through the Atipanaku Regional Auction this year - the first of it's kind!

ROASTING IS SUBJECTIVE. TRANSPARENCY IS CLEAR

We believe in the future of coffee so we're publishing the price we pay for coffee, so farmers don't need to turn to other crops. 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. 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.

SYRUPY & SWEET PROFILE WITH NOTES OF TOFFEE APPLE, MARSHMALLOW, SULTANA

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



COMPARE THE DIFFERENT TRADING MODELS

TRADING	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$9.75	varies	varies
FOB	\$11.91	\$4.02	\$4.51

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.

PROFILE

SERVING YOU SINCE '07

PRODUCER: CLEVER ACOSTA

HARVEST: SEP 2019

BUYER: MATT

COUNTRY: PERU

ALTITUDE: 1820 MASL

ORIGIN PARTNER: FINCA CHURUPAMPA

ORIGIN: CHIRINOS, CAJAMARCA

PROCESS: FULLY WASHED

LENGTH OF RELATIONSHIP: 1ST YEAR

FARM / COOP: FINCA EL PODUCARPUS

VARIETIES: CATUAI

QUALITY SCORE: 85.5

FIRST ROAST: 10TH MARCH

LOT SIZE: 552 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

THUMBS UP TO TRANSPARENCY. LEARN ABOUT THE PLEDGE
WWW.SEVENSEEDS.COM.AU/SEVEN-SEEDS-BLOG

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°

SEVEN SEEDS COFFEE ROASTERS

