

SEVEN SEEDS TRANSPARENCY REPORT

EVELIO MEGO PERU

SYRUPY & COSMIC PROFILE WITH NOTES OF PAPAYA, HONEY, CHERRY

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

ROASTER NOTES

Evelio Mego obtained the plot 'El Huailulo' through a purchase of land, in order to install pasture for cattle. But at that time there was a project with a cooperative and they had asked for the planting of caturra coffee and bourbon, from that moment he discovered an interest in coffee farming which evolved into passion. Evelio's coffee fetched 22nd place in Peru's Cup of Excellence in 2018. This year we purchased his coffee through a regional auction called Atipanaku - the first of it's kind! The farms soil composition is a sandy loam, which makes for good drainage. It's flora and fauna range from Cedar to bananas trees. Evelio's methods of fertilization are fully organic and he has employed the use of level curves for planting, along with 'live barriers' - loose scrub, leaves and other organic matter are built up and used to protect the base of the shrubs.



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.

COMPARE THE DIFFERENT TRADING MODELS

TRADING	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$12.87	varies	varies
FOB	\$10.30	\$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: EVELIO MEGO

HARVEST: SEPTEMBER 2019

BUYER: MATT

COUNTRY: PERU

ALTITUDE: 1750 MASL

ORIGIN PARTNER: FINCA CHURUPAMPA

ORIGIN: MIRAFLORES, SAN IGNACIO

PROCESS: FULLY WASHED

LENGTH OF RELATIONSHIP: FIRST PURCHASE

FARM / COOP: EL HUAILULO

VARIETIES: RED CATURRA

QUALITY SCORE: 86.5

FIRST ROAST: 20TH APRIL

LOT SIZE: 600 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

