

# SEVEN SEEDS TRANSPARENCY REPORT

## LAURA PAYE PERU FULLY WASHED

### ROASTER NOTES

On Finca Santa Yamilet, Laura works with her husband Genaro Quispe Cahuana to manage the workload. Genaro handles fertilisation, harvest and storing the coffees, with Laura in charge of post harvest processing, sales and finance.

They've been processing coffee for seven years, and began specialty production in 2016, through improvements on the post harvest processing, use of organic fertilisation and separation of the lots. Laura's personal challenge is to produce the best coffee in her region, Puno in Southern Peru. They'd like to experiment with other varieties, improve the wet mill and build a bigger compost plant for a greater fertilization program. She and a few of her neighbours produce a variety they call Bourbon Grande as the plants appearance is similar to Bourbon. However, after local analysis, the bean size is closer to Pacamara or Maracaturra and the plants themselves are different in appearance to Bourbon. The leaves are currently being analysed at the World Coffee Research Centre so the variety is currently a genetic mystery!

### 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.

### FLORAL & DELICATE PROFILE WITH NOTES OF JASMINE, HONEY DEW GRAPE

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



### COMPARE THE DIFFERENT TRADING MODELS

TRADING	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$14.16	varies	varies
FOB	\$16.09	\$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:** LAURA NILVA PAYE

**HARVEST:** SEPTEMBER 2019

**BUYER:** MATT

**COUNTRY:** PERU

**ALTITUDE:** 1970 MASL

**ORIGIN PARTNER:** FINCA CHURUPAMPA

**ORIGIN:** PILCOPATA, PUNO, PERU

**PROCESS:** FULLY WASHED

**LENGTH OF RELATIONSHIP:** 1ST YEAR

**FARM / COOP:** FINCA SANTA YAMILET

**VARIETIES:** GENETIC MYSTERY

**QUALITY SCORE:** 86.5

**FIRST ROAST:** 12TH MARCH

**LOT SIZE:** 345KG

## 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](http://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

