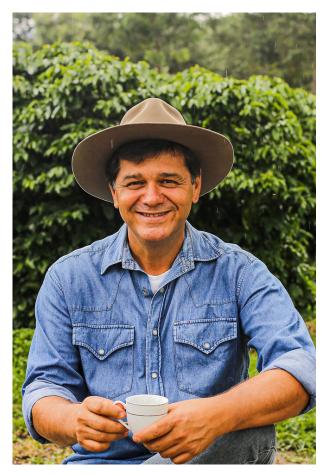
SEVEN SEEDS TRANSPARENCY REPORT

FILTER ROAST • NATURAL PROCESS

SILVIO LEITE

CHAPADA DIAMANTINA, BRAZIL



RICH & REFINED WITH NOTES OF BLACK FOREST, ORANGE, VANILLA



Silvio Leite is a name all coffee professionals recognise. He co-founded the Cup of Excellence in 1999, is a world-renowned COE head judge, passionate specialty coffee advocate, and, more recently, an award-winning coffee producer. Seven Seeds started purchasing coffee through Silvio over eight years ago, who also acts as our export agent for other farms we source from in the region. His moral and technical support provides valuable mentorship to these producers, and it has shown in the improvement of cup quality over the years. We couldn't be more thrilled to have this ongoing partnership with him and his team at Agricoffee.

Silvio's Pulped Naturals are some of the cleanest we've found, proving versatile enough to stand as espresso or filter brew methods. But, it's his naturally processed lots that have brought him recent success at local and international levels. This particular lot comes from the same farm, the same varieties, and uses the same approach that won 17th place in the 2021 Brazil Cup of Excellence. With an ultra-refined structure, decadent fresh fruit flavours and a creamy dessert-like finish, even the staunchest clean-coffee-buff must admit that this is not your typical natural. This coffee accurately represents some of the flavour attributes routinely featured on the world stage alongside the finest Brazil offers.

WE BELIEVE IN HONEST COFFEE

We determined a sustainable, profitable price for the growing longevity with the producer. We've listed the Freight on Board (FOB) price we paid to our origin partner, Agricoffee. Silvio Leite receives the Farmgate price directly for his coffee as parchment. In addition to the FOB, we incur further costs in shipping the coffee to Melbourne, completing a quality assessment, roasting (resulting in a 15% weight loss) and packaging for retail sale. You can read more about the way we source coffee via our website.

PRODUCER

PRODUCER Silvio Leite
COUNTRY Brazil

ORIGIN Piatã, Chapada Diamantina FARM / COOP Fazenda Cerca de Pedras

São Benedito

COFFEE

VARIETIES Red Catuai, Yellow Catuai

PROCESS Natural
ALTITUDE 1300 masl

HARVEST August to November

LOT SIZE 60 KGs
QUALITY SCORE 87.00

FIRST ROAST 26-May-23

PURCHASING

BUYER Courtney
ORIGIN PARTNER Agricoffee
LENGTH OF RELATIONSHIP Third year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$8.05	Varies	Varies
FOB	\$11.59	\$5.18	\$5.38

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

We've found the best window to brew coffee is 7-14 days after the roast date. It's the sweet spot where acid mellows, sweetness shines through, and the body is at its fullest. That period best represents the coffee we've sampled, sourced, quality assessed, roasted and deemed good enough for our menu.

Most importantly, coffee continues to be optimal for up to 30 days after the roast date.

V60 POUR OVER

We use a starting point ratio of 5g - 6g per 100 mLs of water. A 1-cup V60 cone will suit a standard 250mL brew. If you like a stronger coffee, explore adding an extra 2g - 3g of coffee per 100 mL of water.

Place filter paper in the cone then thoroughly rinse the filter paper with hot water. Place ground coffee in the centre of the cone and add hot water in a 1:2 ratio eg: 15 grams of coffee with 30 grams of water. Gently swirl or agitate ensuring all ground coffee is wet, then wait for your timer to hit 60 seconds. Continue adding water, topping up as it soaks through. Give it another little swirl/stir once all of the water has been poured. Wait for the last of the water to drip through into your cup. Total brew time should be between 2:30 - 3:30.



ESPRESSO BREWING

BREW RECIPE

Based on the size of your basket, aim for a ratio of 1:2 coffee to water, e.g., 18 grams of coffee to 36 grams of water. Adjust according to preference, up to plus/minus 1 gram. We pour a longer shot in Seven Seeds cafes using a 19g:43g ratio.

TEMPERATURE

Aim for 94-95 degrees Celsius if your machine allows temperature adjustment.

TIME

Your brew time should be between 26-32 seconds, give or take a few seconds.

ADJUSTMENTS

For a stronger brew, this can be achieved with a coarser grind for faster brew time and/or a longer yield.

If you prefer a weaker coffee, this can be achieved with a coarser grind for a faster brew time.

FILTER BATCH BREWING

Seven Seeds Target Ratio 1:18 coffee to water. Approx. 5-6 grams of coffee per 100mL water.

