SEVEN SEEDS TRANSPARENCY REPORT

FILTER

SITIO SANTA CATARINA

BRA711



CREAMY & INDULGENT

WITH NOTES OF PAPAYA, PISTACHIO, WHITE CHOCOLATE



Sitio Santa Catarina is a 28-hectare slice of paradise in Pedralva, 41 km southwest of Carmo de Minas. Coffee from this region has a distinctive mineral quality, most likely due to massive white stone deposits deep in the earth, which significantly impact soil composition and, in turn, the flavour characteristics of the coffee. In addition to this pleasant mineral quality, we found soft yellow fruit and an indulgent, creamy texture - the result of Natural processing. This combination of flavours and texture sets coffee from this farm apart from others we've purchased from Brazil.

Coffee was first planted on the farm in 1983 by Sebastiao Alexandre da Silva. Unfortunately, the crop was lost to a heavy frost in the region. In response, he chose to plant new trees on higher ground and began producing coffee again. Improving quality has always been on the agenda, but a markable turning point in the story of this farm was forming a working partnership with CarmoCoffees. CarmoCoffees provide Sebastiao Alexandre access to the international specialty market and technical assistance regarding farm management, pruning, soil analysis, and harvest techniques. Consistency is now a defining factor in all coffee coming from Sitio Santa Catarina since they oversee the pulping and drying of Sebastiao Alexandre's coffee. We've experienced these results first-hand on the cupping table and are happy to be in our second year of direct trade with these legends.

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, CarmoCoffees. Sebastiao Alexandre Da Silva 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 Sebastiao Alexandre Da Silva

COUNTRY Brazil

ORIGIN Pedralva, Minas Gerais
FARM / COOP Sitio Santa Catarina

COFFEE

VARIETIES Catuai

PROCESS Natural

ALTITUDE 1275 masl

HARVEST July - October

LOT SIZE 420 KGs

OUALITY SCORE 86.75

FIRST ROAST August 9 2023

PURCHASING

BUYER Courtney
ORIGIN PARTNER Carmo Coffees
LENGTH OF RELATIONSHIP Second year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$15.48	Varies	Varies
FOB	\$17.14	\$5.52	\$5.72

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, aim for a slower brew time. Use a ratio with less water and coffee with a finer grind.

If you prefer a weaker coffee, this can be achieved with a coarser grind for faster brew time and/or a longer yield.

FILTER BATCH BREWING

Seven Seeds Target Ratio 16.5:1 water to coffee. Approx. 100mL of water to 6 grams of coffee.

