

SEVEN SEEDS TRANSPARENCY REPORT

MELB MADE
ESTD. 2007

FILTER

SITIO DA PEDRA
BRAZIL

MELLOW & MOREISH

WITH NOTES OF BLUEBERRY, BUTTERSCOTCH,
MANDARIN



Luciano Jose Braga's story may sound familiar, but the coffee produced on his fertile slice of paradise is anything but ordinary. The farm's origins begin with land acquired by Luciano's Grandfather, Jose Braga de Oliveira, in the mid-1970s. Initially, the land was used to produce fruit & vegetable crops along with some small-scale cattle farming. Eventually, coffee would become the primary source of income, and more recently, the family started to produce specialty-grade harvests.

In 2007 Luciano teamed up with Carmo Coffees, who would serve as his export agent and a vital support network. Luciano has, over time, become one of the leading producers in the region. He consistently produces coffees that cup well above 85 points, once unheard of in Minas Gerais.

Seven Seeds have been working with Carmo Coffee and their associated producers for around four years, but 2023 is the first year we've bought from Luciano specifically. His Yellow Bourbon brings added layers of complexity to the cupping table along with non-compromising balance and sweetness—a result of his true determination to improve quality and exceed the status quo. We're excited to promote Luciano as a pioneer of quality and give our customers a Brazilian coffee experience unlike many they will have had.

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, Carmo Coffee. Luciano Jose Braga 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	Luciano Jose Braga
COUNTRY	Brazil
ORIGIN	Pedralva, Minas Gerais
FARM / COOP	Sitio da Pedra

COFFEE

VARIETIES	Yellow Bourbon
PROCESS	Natural
ALTITUDE	1150 - 1200 masl
HARVEST	July - Oct
LOT SIZE	300 KGs
QUALITY SCORE	86.25
FIRST ROAST	May 5 2023

PURCHASING

BUYER	Courtney
ORIGIN PARTNER	Carmo Coffees
LENGTH OF RELATIONSHIP	First year

COMPARE THE TRADING MODELS

TRADING MODEL	SEVEN SEEDS	COMMODITY	FAIRTRADE
FARMGATE	\$13.82	Varies	Varies
FOB	\$15.48	\$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.



THE BEST TIME TO DRINK COFFEE

Fresh is sometimes, counterintuitively, too fresh. Just as fruit tastes best when it's ripened, coffee tastes best when it's settled.

We've found the best window to brew espresso roasted coffee is 10-20 days after roast or 5-25 days for filter brews. It's the sweet spot where acid mellows, sweetness shines through, and the body is at its fullest. That period is the best representation of the coffee we've sampled, sourced, quality assessed, roasted and deemed good enough for our menu.

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

V60 POUR OVER

Wet the filter paper in the cone, add 20 grams of coffee and saturate with 60 grams of filtered water off the boil.
After 30 seconds, add 140 grams of water and agitate with a spoon for one rotation.
After 60 seconds, add 150 grams of water and stir in the same motion.
The total brew time should be between 2:30-3:00 minutes.

FILTER BATCH BREWING

Seven Seeds Target Ratio 16.5 : 1

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°

