

# SEVEN SEEDS TRANSPARENCY REPORT

## CARLOS TUNUBALA COLOMBIA FULLY WASHED

### ROASTER NOTES

This is the third time we have purchased coffee from Finca Los Naranjos. The region of Inza, where this coffee is from, sits below the mountains which separate Huila and Cauca. More than fourteen centuries of native indigenous culture and tradition, make Inza one of Colombia's richest archaeological treasures. This region where five rivers meet, making it a fertile and sacred place. The coffee itself is made up of the varieties of Tabi, Pink Bourbon and very old Typica. The age of these Typica trees has led to them becoming a unique hybrid. One reason for the complex and unique flavour of this coffee.

**DELICATE & COMPLEX PROFILE WITH NOTES OF STRAWBERRY, COFFEE CHERRY & VANILLA**

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



### 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 | \$8.22      | varies    | varies    |
| FOB      | \$11.94     | \$4.38    | \$4.48    |

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:** CARLOS TUNUBALA

**HARVEST:** OCTOBER 2019

**BUYER:** RYAN

**COUNTRY:** COLOMBIA

**ALTITUDE:** 1860 MASL

**ORIGIN PARTNER:** CARAVELA

**ORIGIN:** INZA, CAUCA

**PROCESS:** FULLY WASHED

**LENGTH OF RELATIONSHIP:** 3RD YEAR

**FARM / COOP:** FINCA LOS NARANJOS

**VARIETIES:** TYPICA, TABI, PINK BOURBON

**QUALITY SCORE:** 87

**FIRST ROAST:** 27 FEB

**LOT SIZE:** 350KG

## 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

