



LIENVIETGREEN LIMITED

VIETNAM SPECIALTY COFFEE
SUPPLIER & EXPORTER



www.lienvietgreen.com

About Lien Viet Green Company

2019 year

Previously was Lien Viet Agricultural Company, our businesses involved in commercial trading, distribution of Vietnam agriculture products, which mainly focus on coffee.

2020: Started Distributing Specialty Coffee

The company name changed to Lien Viet Green Company Limited, to show our intention toward green and sustainability development in coffee's value chain and eco-system. We co-operated directly with coffee farms and households, signed offtake agreements, distributed packed and grinded coffee to markets.

With our expertise and knowledge in Specialty coffee, we continuously improve and control coffee quality in each stage: from growing, processing to production. These to make sure of the best quality for our products.

From 2021: Introduced Steeped Coffee product

We are proud to introduce our first Steeped Coffee, as well as the first of its kind in Vietnam. The product is made from Specialty green bean coffee, with improving quality control from growth areas. Our Steeped Coffee products received good and positive feedbacks from our customers.



About us



Hochiminh

SH-0810, 03 Nguyen Co Thach, An Loi Dong, Thu Duc, Ho Chi Minh City

Hanoi Capital

SH-04B Binh Minh Garden Building, 93 Duc Giang, Long Bien, Hanoi City

Hanoi Coffee Roastery Workshop

No. 107 - K6B, 48 Ta Quang Buu Alley, Hai Ba Trung District, Hanoi

Contact

Website: lienvietgreen.com

Email: biz@lienvietgreen.com

SĐT: (+84) 987161976 (Mayer Chan 陈龙香)



About us



FOUNDER



Mayer Chan

陈龙香

CQI Q ROBUSTA GRADER

CQI Q ARABICA GRADER

SCA BREWING SKILL

Languages

- English
- Chinese
- Vietnamese

Skills

- SCA Barista Brewing Intermediate
- CQI Q Robusta Grader
- CQI Q Robusta Grader
- Coffee Processing Innovation Course
- Founder and CEO of The Six Coffee, The Code Coffee
- Founder and CEO Lien Viet Green Company - Supply & Export Vietnam Specialty Coffee

Education

- Master of Chinese Languages
- International Chinese language teachers

Work Experience

2007 year: Graduated from Beijing Language & Culture University, China

From 2009 to 2011: Permanent residence at VTC Online Office - VTC China Television Representative Office

From 2011 to 2017: Working in the fields of press, television, and foreign affairs

- VTC Television
- Vietnam National Assembly Television Channel
- Voice of Vietnam VOV

From 2017 to now: Working in the Coffee

2017 - 2022 Present
Lucnam Coffee Company
Founder

2019 - Present
Lien Viet Green Company
Founder & CEO

I was born in 1983 in Vietnam. People like me are called the 8x generation.
In Vietnam, "Coffee go" and "Let's Coffee" are familiar phrases.
Vietnamese people meet friends at coffee shops.
Vietnamese people have class meetings with friends at coffee shops.
Vietnamese people discuss business at coffee shops.
Vietnamese people sign contracts at coffee shops.
Vietnamese people express their love for each other from coffee shops.
Whether it's the young generation or the adults, coffee plays a significant role in their lives.

Coffee is a lifestyle and a culture

I can't remember when exactly I started drinking coffee, but I do know that I love the scent of coffee. My coffee journey probably began in 2017 when I lived in Saigon, a city known for its vibrant atmosphere and economic development in Vietnam.

At that time, it was quite challenging to find good coffee shops in the area where I lived, which is now in the second center of Saigon, Thu Duc city. Based on recommendations from my husband and two friends, I decided to open a coffee shop. We named it The Six Coffee.

In 2017, the coffee industry in Vietnam underwent a shift from commercial coffee to the roasting coffee market and entered the 3rd wave of coffee, specialty coffee. I read numerous documents about specialty coffee and how it was being operated by foreigners in their coffee shops to apply that knowledge to our coffee shop in Vietnam.

I started delving deeper into the art of making coffee and familiarized myself with terms like Espresso, Cappuccino, and Latte, aiming to provide the best coffee experience to our customers.

Over time, I became curious about the diverse flavors derived from various coffee brewing methods such as Handrip (V60), French press, Kalita, Chemex, Moka pot, and Coldbrew. These innovative and suitable methods have gained popularity among today's youth.

The coffee in the city took me further.

To gain a better understanding of the coffee production process, I traveled to coffee-growing regions in Vietnam. How many coffee processing methods are there? What is ripe coffee? What is commercial coffee? What is specialty coffee? And why are the values of these items so different?
Throughout the past five years, I've had numerous questions and embarked on a quest to find answers.

Vietnam is renowned for its robusta coffee exports, consistently ranking as the second-largest coffee-producing country in terms of quantity. However, the quality of Vietnamese coffee is yet to be widely recognized by many around the world.

I met many Vietnamese coffee farmers who were very miserable because they were too busy chasing quantity. Because of their size, the F1 generation of many coffee-making families cut down their trees and planted them with other fruit trees. Because coffee has changed and is changing, poor farmers cannot meet the knowledge and keep up with the rapid change in the coffee industry. When the world drinks the quintessence of specialty coffee, Vietnamese people in many places still use dirty coffee, coffee mixed with okra and spices and seasoned with salt.

I want to make a small contribution to change this.
I want the Vietnamese to understand more about coffee, one of the leading agricultural commodities, an industry that feeds many people in Vietnam.
I want international friends to change their view of the quality of Vietnamese coffee.
I wish for the sustainable growth of Lien Viet Xanh company, enabling us to financially support bringing Vietnamese specialty coffee to the world.

I want, and I find a way.
In the next five to ten years, we will continue to explore avenues to achieve our goals.

Thank you for reading thus far.
Long Huong (Mayer Chan) from Lien Viet Xanh Co., Ltd



Our product

1. Greenbean Coffee

- Export Specialty Coffee Bean (Arabica - Robusta)
- Specialty Coffee Processing

2. Roasted Coffee

- Roasted coffee
- Steeped Bag Coffee
- (Durian Coffee, Jingseng coffee)



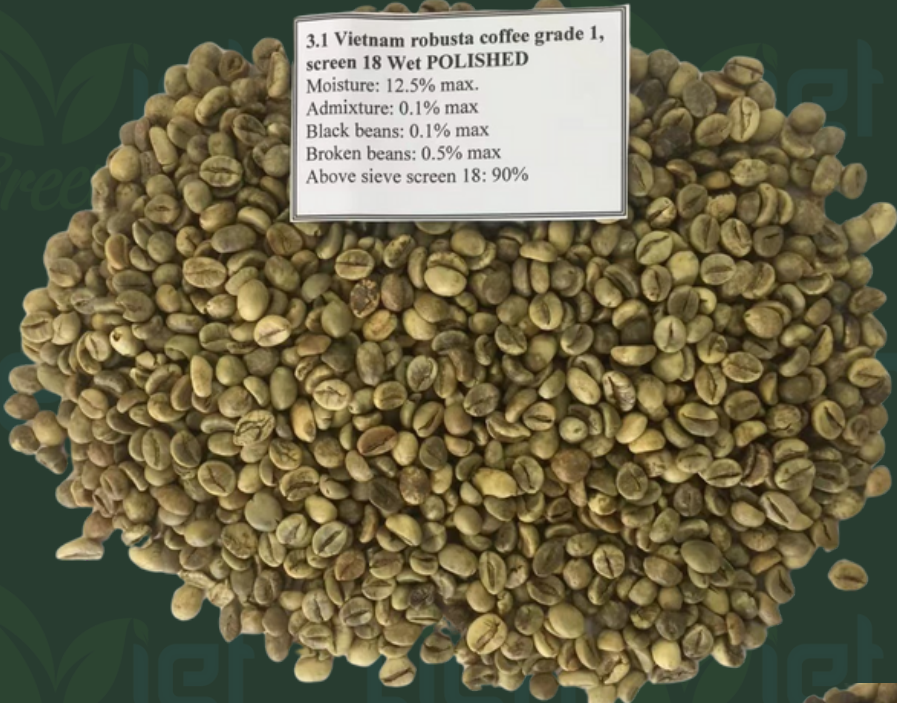
Coffee processing

1. Natural
2. Honey
3. Fullwash
4. Anaerobic Fermentation

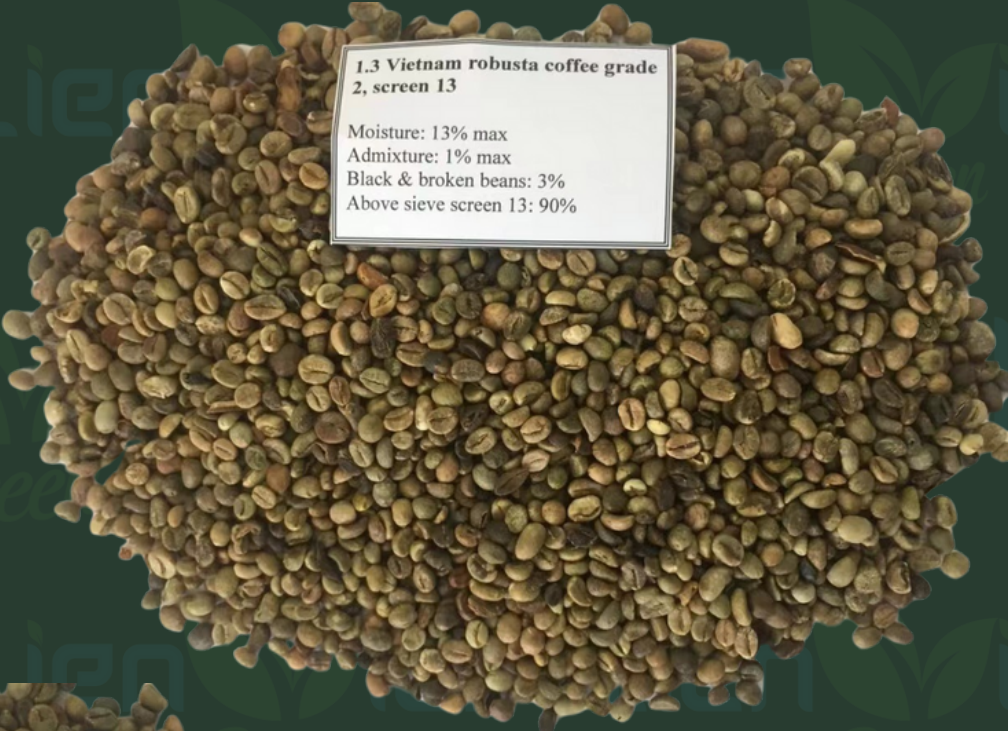


Vietnam Robusta

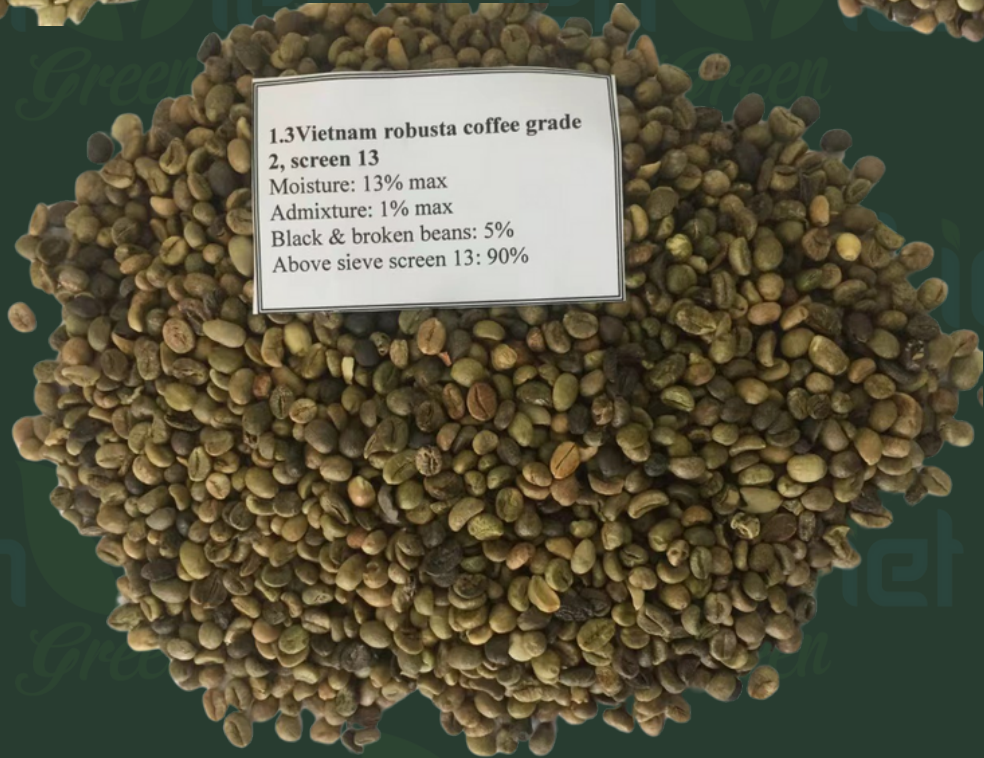
- 1. Grade 1 Clean S16 - S18
- 2. Grade 1 Wetpolished S16 - S18
- 3. Grade 2 S13



3.1 Vietnam robusta coffee grade 1,
screen 18 Wet POLISHED
Moisture: 12.5% max.
Admixture: 0.1% max
Black beans: 0.1% max
Broken beans: 0.5% max
Above sieve screen 18: 90%



1.3 Vietnam robusta coffee grade
2, screen 13
Moisture: 13% max
Admixture: 1% max
Black & broken beans: 3%
Above sieve screen 13: 90%



1.3 Vietnam robusta coffee grade
2, screen 13
Moisture: 13% max
Admixture: 1% max
Black & broken beans: 5%
Above sieve screen 13: 90%

VIETNAM COFFEE GROWING REGIONS

- ARABICA
- ROBUSTA COFFEE



EXPORT VIETNAM COFFEE





得乐省9·2进出口一人有限公司
DAKLAK SEPTEMBER 2ND IMPORT-EXPORT COMPANY LIMITED

委托证书
中国市场营销商



联越青有限公司
LIEN VIET GREEN CO., LTD
www.lienvietgreen.com
为得乐省9·2进出口一人有限公司中国地区授权经销商
得乐省9·2进出口一人有限公司 总经理

LE DUC HUY



DAKLAK SEPTEMBER 2ND IMPORT-EXPORT COMPANY LIMITED
23 Ngo Quyen, Thang Loi District, Buon Ma Thuot City, Daklak Province

CERTIFICATE
CHINESE MARKET AUTHORIZED DISTRIBUTOR



LIEN VIET GREEN CO., LTD
107 - K6B, 48 Alley, Ta Quang Buu street, Bach Khoa ward, Hai Ba Trung district, Ha Noi
www.lienvietgreen.com
As an official distributor of SIMEXCO's products in the Chinese market
GENERAL DIRECTOR
Daklak September 2nd Import-Export Company Limited

LE DUC HUY



+86.1820.1827.268
Mrs. Mayer Chan



Room 102, F1, Building 15, Lane 6066,
Songze Avenue, Shanghai, China





Deliver natural solutions to improve post-harvest coffee processing and the quality of commercial coffee beans.





ISO CERTIFICATE FOR ROASTED GROUND COFFEE AND STEEPED COFFEE BAGS



ISOCERT
Harmonization And Prosperity

CERTIFICATE No. 9199293413668-FSMS

THIS IS TO CERTIFY THAT THE FOOD SAFETY MANAGEMENT SYSTEM OF
LIEN VIET GREEN COMPANY LIMITED
Headquarters and Factory: House 107, Row K6B, Alley 48, Ta Quang Bui Street,
Bach Khoa Ward, Hai Ba Trung District, Hanoi, Vietnam.

Has been assessed and found to conform with requirements of the following standard:

ISO 22000:2018 SCOPE CERTIFIED:

Producing, packaging and trading coffee beans, roasted ground coffee and steeped coffee bags.
(Category: CIV, FI)

Certification date : 21.Sep.2023
Issue date : 21.Sep.2023
Expiration date : 20.Sep.2026
Details in decision No. : 210923.09/QD-ISOCERT



Retrieval Information Code:
9199293413668



VICAS 067-FSMS



ISO 22000:2018



Ms. Vu Hoang Tuan

Check the validity of the certificate: <https://isocert.net/tra-cuu-giay-chung-nhan>

ISOCERT INTERNATIONAL CERTIFICATION AND INSPECTION JOINT STOCK COMPANY

No.40 A Row, Block 12, Dinh Cong New Urban Area, Dinh Cong Ward, Hoang Mai District, Hanoi

Hotline: 1900.636.538, Hanoi office: 02473.036.538, HCM office: 02873.056.538, Email: contacts@isocert.org.vn, Website: <http://isocert.org.vn>



ISOCERT
Hải Hòa Cùng Thịnh Vượng

GIẤY CHỨNG NHẬN Số 9199293413668-FSMS

CHỨNG NHẬN HỆ THỐNG QUẢN LÝ AN TOÀN THỰC PHẨM CỦA
CÔNG TY TNHH LIÊN VIỆT XANH

Trụ sở và Xưởng sản xuất: Nhà 107 Dãy K6B Ngõ 48, Phố Tạ Quang Bửu,
Phường Bách Khoa, Quận Hai Bà Trưng, Thành phố Hà Nội, Việt Nam.

Được đánh giá và xác nhận phù hợp với yêu cầu của tiêu chuẩn:

ISO 22000:2018 PHẠM VI CHỨNG NHẬN:

Sản xuất, đóng gói và kinh doanh cà phê hạt, cà phê rang xay và cà phê túi nhúng.
(Mã ngành: CIV, FI)

Ngày chứng nhận : 21.09.2023
Ngày phát hành : 21.09.2023
Ngày hết hạn : 20.09.2026
Chi tiết tại quyết định số : 210923.09/QĐ-ISOCERT



Mã Truy Xuất Chứng Chỉ:
9199293413668



VICAS 067-FSMS



ISO 22000:2018



ThS. Vũ Hoàng Tuấn

Tra cứu hiệu lực chứng chỉ tại: <https://isocert.net/tra-cuu-giay-chung-nhan>

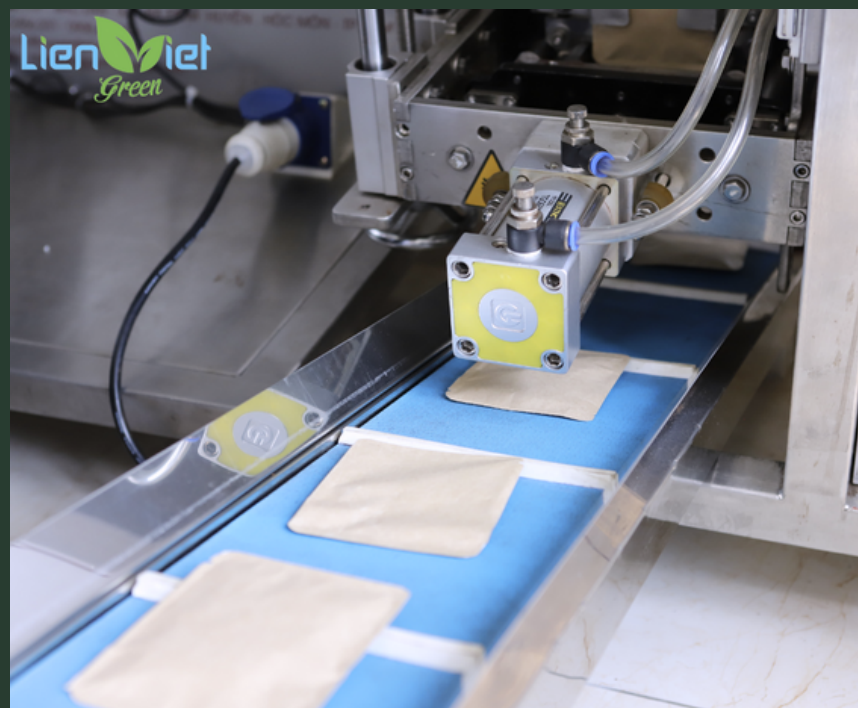
CÔNG TY CỔ PHẦN CHỨNG NHẬN VÀ GIÁM ĐỊNH QUỐC TẾ ISOCERT

Số 40 dãy A, Lô 12 KĐT mới Định Công, Phường Định Công, Quận Hoàng Mai, Thành phố Hà Nội

Hotline: 1900.636.538, VPHN: 02473.036.538, VPHCM: 02873.056.538, Email: contacts@isocert.org.vn, Website: <http://isocert.org.vn>



PRODUCTION & PROCESSING OF STEEPED BAGS COFFEE





B2B Catering Services



COFFEE TABLE DECOR



15.11.2022
LAMBORGHINI
HOCHIMINH
CAFFÈ

UNIFORM (with black colour)
STYLIST. QUALITY AND MORE

COFFE MUG

WHY DIFFERENT SIZE ?
80MG (2.50 oz) For Single or double espresso
200ml (6.75 oz) : The standard size of Capuchino
250ml (8.5 oz) : Most used in professional coffee house
Perfect ratio of coffee/milk

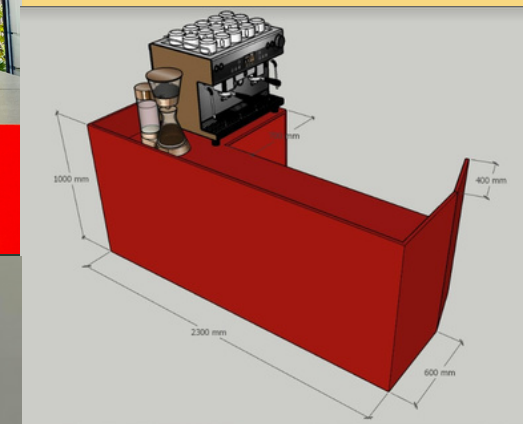
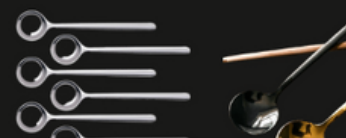
HOT DRINK MUG - GOLD CARAMEL COLOUR



ICE DRINK MUG



SPOON (S,M,L SIZE)





OUR COFFEE BRAND

HO CHI MINH CITY

HA NOI



HEAD OFFICE AND COFFEE SHOP THE CODE COFFEE



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SĐT: (+84) 987161976 (Mayer Chan 陈龙香)

Zalo



Wechat



WhatsApp



www.lienvietgreen.com

