



AVC Hemera Co., Ltd is a coffee manufacturer and distributor of diversified, pure and high quality coffee products from Lam Dong Province in Vietnam's Central Highlands region.

The company manufactures the finest Robusta and Arabica beans from this land where the climate and topography are considered to be ideal for planting and harvesting coffee in all of Vietnam.

According to coffee experts, the unique characteristics of altitude, land, soil and temperature, combine to make coffee from this region some of the finest found anywhere in the world. Hemera Coffee actively cultivates this region to bring superior coffee to the attention and taste of coffee lovers everywhere.

We have a coffee farm in Lam Dong, an office and factory in Ho Chi Minh City. We distribute coffee beans and ground roasted coffee under the brand name Hemera. Hemera coffee products have been exported to Japan, Kuwait and Arab Saudi.

We are proud to introduce into the market this pure and chemical free coffee with no artificial colorants, preservatives or toxic chemicals. We believe that our customers will find contentment in our flavorful, delicious and natural coffee, and will look forward to drinking it again and again.

Hemera Coffee brings the smell, the joy and good weather of Lam Dong to coffee drinkers everywhere.

AVC HEMERA CO.,LTD

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CEO

Ms. Nguyen Thi Thuy Van

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Office	Factory
AVC HEMERA CO.,LTD	
113/5 Ao Doi Str., Binh Tri Dong A W.	, Binh Tan District, Hochiminh city, Vietnam
Coffee Plantation Area	Cau Dat, Lam Dong Province





FIELD OF BUSINESS

- ★ Produces and distributes coffee products, roasted coffee bean or powder
- ★ Distributes macadamia nuts
- ★ Distributes ceramic and stainless steel coffee filter





1. HEMERA TRADITIONAL COFFEE

It is a special delicious coffee that is made from combining two types of coffee, Arabica and Robusta. In Vietnam and throughout the world, Arabica and Robusta are the two types favored above all others. Arabica coffee requires the cool climate that is uniquely found in the highlands. The yield is slower and produces the most flavorful bean with a strong, rich flavor making Arabica beans more sought after and higher priced. Arabica coffee is very fragrant, less bitter with less caffeine. Robusta is considered an "easy" coffee, preferring warmer and dryer climates. It has a slightly more bitter taste with more Hemera has caffeine. perfected the ideal formula and blending ratio to create the perfect cup of coffee matching the ease and beauty Vietnam and the Vietnamese people for the enjoyment of people around the world.



SPECIFICATION					
1	Origin	Lam Dong, Vietnam	4	Roast	Dark Brown
2	Ingredient	Arabica, Robusta	5	Туре	Ground/beans
3	Weight	250gr	6	Grind	Medium or Fine (according to request)

2. ARABICA COFFEE





We have selected Arabica coffee beans from the Cau Dat region of Dalat to produce Hemera Coffee. Cau Dat Arabica Coffee is not only famous in Vietnam but also known by professional coffee makers worldwide because of its quality.

Cau Dat offers the ideal climate and terrain in all aspects to develop the famous Arabica coffee. The Arabica coffee shrub typically grows between 2.5-4.5 meters in height and requires a temperature between

selected 12°C-24°C and an annual rainfall from the of about 1200-2200mm/yr.

Arabica coffee has less than Robusta. caffeine Robusta bean has 2.7% caffeine content, which is almost double the 1.5% of Arabica. In terms of lipid and sugar content, research shows that Arabica contains almost 60% more lipids and almost twice the concentration of sugar than Robusta. In term of yield, Arabica produces less coffee per hectare than Robusta making the cost of growing Arabica much higher.

SPECIFICATION					
1	Origin	Lam Dong, Vietnam	4	Screen	S18
2	Ingredient	Arabica	5	Roast	Light/Medium/Dark
3	Weight	250gr (according to request)	6	Type	Beans/Powder



3. ROBUSTA COFFEE

Robusta coffee is grown at lower altitudes. It grows slightly taller at 4.5-6.5 meters (8.2 - 21.3 ft). It requires warmer temperatures between 18°C-36°C (64-97°F) and slightly more rainfall (2200 -3000 mm/yr) than Arabica. It has low acidity and high bitterness. Robusta beans are used primarily in instant coffee and espresso. Its taste is descibed as burnt tires or

rubbery, which certainly does not sound good. It has more caffeine than Arabica. Research shows that the Robusta bean has 2.7% caffeine content; almost double the 1.5 of Arabica. Robusta has a higher yield and is less sensitive to insects- the extra caffeine is a chemical defense for the coffee seed as the quantity in the Robusta is toxic to bugs.

SPECIFICATION					
1	Origin	Lam Dong, Vietnam	4	Screen	S18
2	Ingredient	Robusta	5	Roast	Medium/Dark
3	Weight	250gr	6	Туре	Beans or Ground*
		according to request	7	Grind	Medium or Fine



4. HAZELNUT COFFEE

Hazelnut is a smooth and mellow coffee with a delicate and delicious aroma. The flavor is rich and nutty and is one of the most popular coffee flavors worldwide.

Hemera Hazelnut coffee is made with the finest coffee beans found in Vietnam. Our beans are cultivated and harvested appropriately; undergo a thorough clean processing, then are dark roasted. Adding Hemera's special hazelnut flavor gives you a comforting, mellow, harmonious and enjoyable drink.

Pure harmony, pleasure and relaxation are found in every cup of Hemera Hazelnut coffee.



SPECIFICATION					
11	Origin	Lam Dong, Vietnam	4	Roast	Medium
2	Ingredient	Arabica, Robusta High-class aroma	5	Туре	Beans or Ground*
3	Weight	250gr	6	Grind	Medium or Fine*

5. HEMERA ESPRESSO COFFEE

Espresso is derived from the Italian espressivo, a musical term which describes expression and energy. Espresso coffee is made by machine, using pressurized hot water sent through fine ground coffee powder. The liquid used to make espresso coffee must be pure water and the coffee

must be roasted and cannot be marinated or contain any impurities. The espresso machine itselft cannot operate with anything less than these pure ingredients above.

Hemera has chosen the finest Arabica and Robusta beans from Dalat to create Hemera Espresso brand.



Origin : Lam Dong, Vietnam Ingredient : Arabica, Robusta

Weight : 250gr*
Roast : Light
Type : Beans*

*according to request



Weasel coffee is a special coffee, considered to be one of the rarest drinks in the world. It is collected from specialized Vietnamese coffee farms in a controlled and ethical process.

When the weasels process the ripe, red coffee

enzymes in their stomachs in the coffee beans set off a chemical reaction, freeing amino acids in the bean. This is the step that creates the smooth rich taste of weasel coffee.

For a surprise and delicious treat, try Hemera Weasel Coffee.



Origin: Lam Dong, Vietnam Ingredient: Weseal Coffee Bean

Weight: 250gr

Roast : Light/Medium
Type : Beans or Grour

Grind: Medium or Fine

*according to request









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1. INSTANT COFFEE 2 IN 1

Net : 240 Gram/ Box (15bags X 16gr)

Main Ingredients : Caster Sugar, Instant Coffee,

Maltodextrine

Qualitative Norms

Moisture : 45 % **Minimum Caffeine**: 0.3 %





2. INSTANT COFFEE 3 IN 1

Net : 300gram/box (15 Bags x 20gr)

Main ingredients : Main Ingredients : Caster Sugar,

Milk Powder, Instant Coffee,

Maltodextrine

Qualitative norms

Moisture : <5 % **Minimum Caffeine** : 0.3 %





1. STAINLESS STEEL COFFEE FILTER

emera stainless steel coffee filters are durable, safe, easy to clean, and convenient. Just add coffee and water, then you will have flavorful coffee in minutes. This is the perfect filter for anyone wishing to enjoy their coffee without spending too much time. Take it with you anywhere you go -to your office, traveling and camping. We also produce product under OEM or private label.







Specification

Origin : Vietnam

Colour: Silver, Yellow, Black*

Size : Under 50ml Under 100 ml Dimensions: Below 50ml: 6.5 x 6.5 x 6cm

Below 100ml: 7.5 x 7.5 x 6.5cm

Weight : 76gr / 106gr Materials : Stainless Steel

*according to request









2. CERAMIC COFFEE FILTER

the Bat Trang Ceramics Village, the traditional ceramic art center in Vietnam. The filter and cup are ceramic, and very safe for users and the environment with heating to 1200 degrees Celsius. The filter comes as a full set with the base, the lid, and the cup. The net brew volume is about 5 ounces. The total height is around 13cm, cup height of 6 cm and chamber diameter 7cm.



Origin : Vietnam

Materials : ceramic

Colour : black/ red/yellow/ brown/ green

Dimensions: below 50ml : 6.5 x 6.5 x 6cn

below 100ml : 7.5 x 7.5 x 6.5cm*

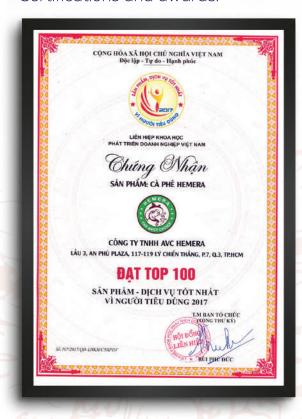








All materials are met food safey and quality standards. Our coffee are pure, chemical free with no artifical colorants, preservatives or toxic chemicals Certifications and awards.





WE HAVE CERTIFICATE ISO 22000

2018 Food Safety Management System By AQS Global

We won the Top 100 Vietnam's best products and services 2017 Award chosen by Vietnam Union of Science and Enterprises Development (VEDSU)





LOW MOQ. OEM AND PRIVATE LABELS

Our MOQ's start as low as 1 ton. You may choose from our own brands or create your own private brands.







EXPERIENCE IN COFFEE PRODUCING

Our company has a lot of exprerience in producing coffee and exporting coffee to internationals markets.







HIGH QUALITY OF COFFEE

Our coffee beans are planted in Cau Dat, Da Lat. According to coffee experts, the unique characteristics of altitude, land, soil and temperature, combine to make coffee from this region some of the finest fount anywhere in the world. Hemera Coffee actively cultivates this region to bring superior coffee to the attention and taste of coffee lovers everywhere.



Talk to us for your coffee needs!

84-912 144 889 (Viber, WhatsApp, Skype)

