SPECIAL FLAVOURS FROM VIETNAM'S ARABICA & ROBUSTA

- ORIGIN The coffee is grown and harvested in large farms in Lam Dong - origin of the Vietnam's finest Arabica & Robusta coffee.
- GREEN BEANS We personally select 100% ripe cherries and screen them for best quality. Fresh cherries after being peeled will have to undergo preliminary processing (dry or wet). We then roast samples for 'cupping', during which we assess aroma, fragrance, flavour, acidity, sweetness, cleanness, body, uniformity, balance and after-taste to give it an overall score. Our best scoring green beans go through to roasting.
- ROASTING We develop unique roasting profiles to fully unlock flavour potentials. During the roast we expertly adjust the air flow, changes in temperature to ensure you get the freshest coffee possible.
- BREWING Everybody enjoys their own way of brewing coffee. We encourage you to experiment and explore the vast range of flavours which come from our premium coffees. We believe there is no right or wrong way, as long as you enjoy it.

CONTACT US

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Premium Coffee, Drinks & Food supply from Vietnam



- Country: Vietnam
- Region: Lam Dong
- Altitude: 800 1,600m

- 100% ripe cherries
- Coffee beans size 18
- Fully-washed
- Moisture: < 12.5%

- Impurity: < 0.5%
- German hot air roasting technology
- The entire process controlled by skilled workers

Latty Pure Robusta

100% special Robusta Strong bitter taste of Vietnamese Robusta coffee

Special Arabica

100% premium Arabica Cau Dat the best quality Arabica in Vietnam Naturally sweet and sour taste with nice aroma

Customized Blend

According to specific demands (70% Robusta + 30% Arabica, 60% Robusta + 40% Arabica...)









Green beans - Roasted coffee beans - Ground coffee - Instant coffee

High quality 100% natural coffee with special flavours