

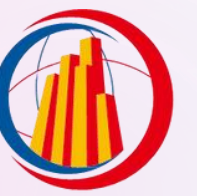


HATECO
LOGISTICS



HATECO LOGISTICS

ALL IN ONE STOP



ABOUT US

[HTTPS://HATECOLOGISTICS.VN/](https://hatecologistics.vn/)

Hateco Logistics Joint Stock Company is a member of Hateco Group. Here, we own the largest logistics center in the North, strategically located at the gateway of Hanoi capital. Hateco Logistics is proud to be the first place to integrate the logistics center with inland container depot (ICD), which brings outstanding added values to customers.

Hateco Logistics provides a full chain of customs clearance services for import and export goods, e-commerce goods, express delivery, domestic and international freight forwarding services, warehousing, distribution services, commercial services, import and export, research and connect customers, markets...We provide warehouse infrastructure for the world's leading e-commerce and express companies such as: UPS Express, DHL Express, Lazada, Shopee,...With a strategic vision of "go ahead and take the lead", Hateco Group has been implementing large projects such as: building deep-water port number 5&6 in Lach Huyen, Hai Phong and Bac Tien Phong industrial zone, Quang Ninh, etc creating competitive advantages for Hateco Logistics to fulfill our logistics service chain ecosystem.



ICD LONG BIEN



BONDED WAREHOUSE



CFS WAREHOUSE



**DISTRIBUTION
CENTER**



**OFF-AIRPORT
TERMINAL**

STRATEGIC PARTNERS



HATECO LOGISTICS SERVICES



01

Long Bien Inland
Container Depot
(ICD)



02

Freight forwarding



03

Warehousing



04

Import/export
customs clearance



05

International
ocean/air freight
booking agent



06

Logistics services
for supply chain
system 3PL



07

Customs clearance
of express, postal
& e-com parcels



08

Customs
supervision agent



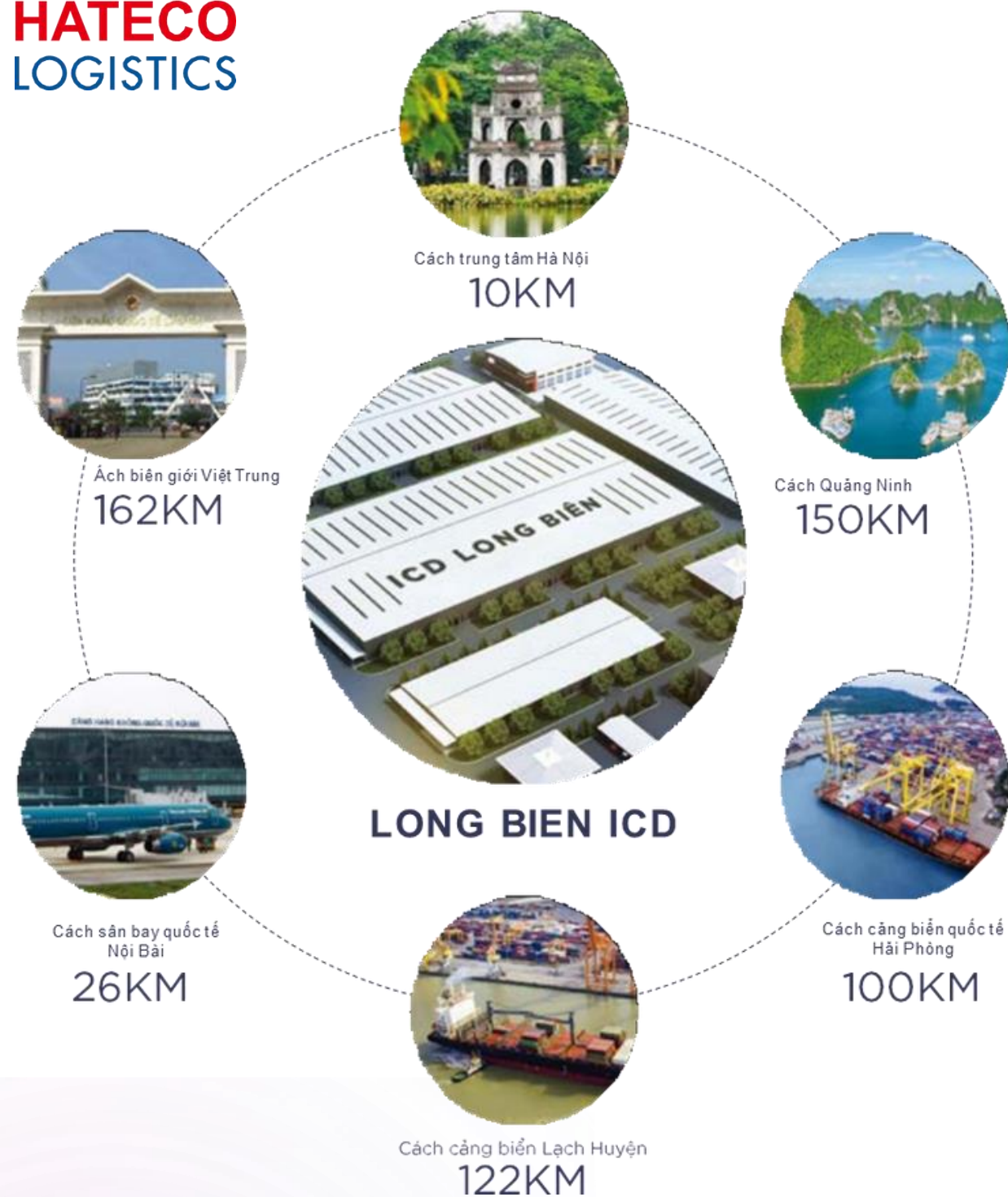
09

Cross-border
services



10

Trading -
Import/Export



Long Bien Inland Container Depot (ICD Long Bien) officially came into operation in 2020, which is the extended arm of seaports, airports, border gates, roads to major economic hubs in the North



Advantages in port location and comprehensive service package ensure to fulfill perfectly transportation needs of shipping lines, 2PL/ 3PL freight forwarding companies, import-export companies, and trading service companies



- Area: 12 ha (120,000 sqm)
- Port code: VNILB
- Customs clearance capacity: 135,000 TEU /year
- Operation time: 24/7
- Location: No. 1 Huynh Tan Phat, Sai Dong B Industrial Park, Long Bien, Hanoi.



Long Bien Inland Container Depot (ICD)



FREIGHT FORWARDING SERVICES



Ocean freight



Road freight



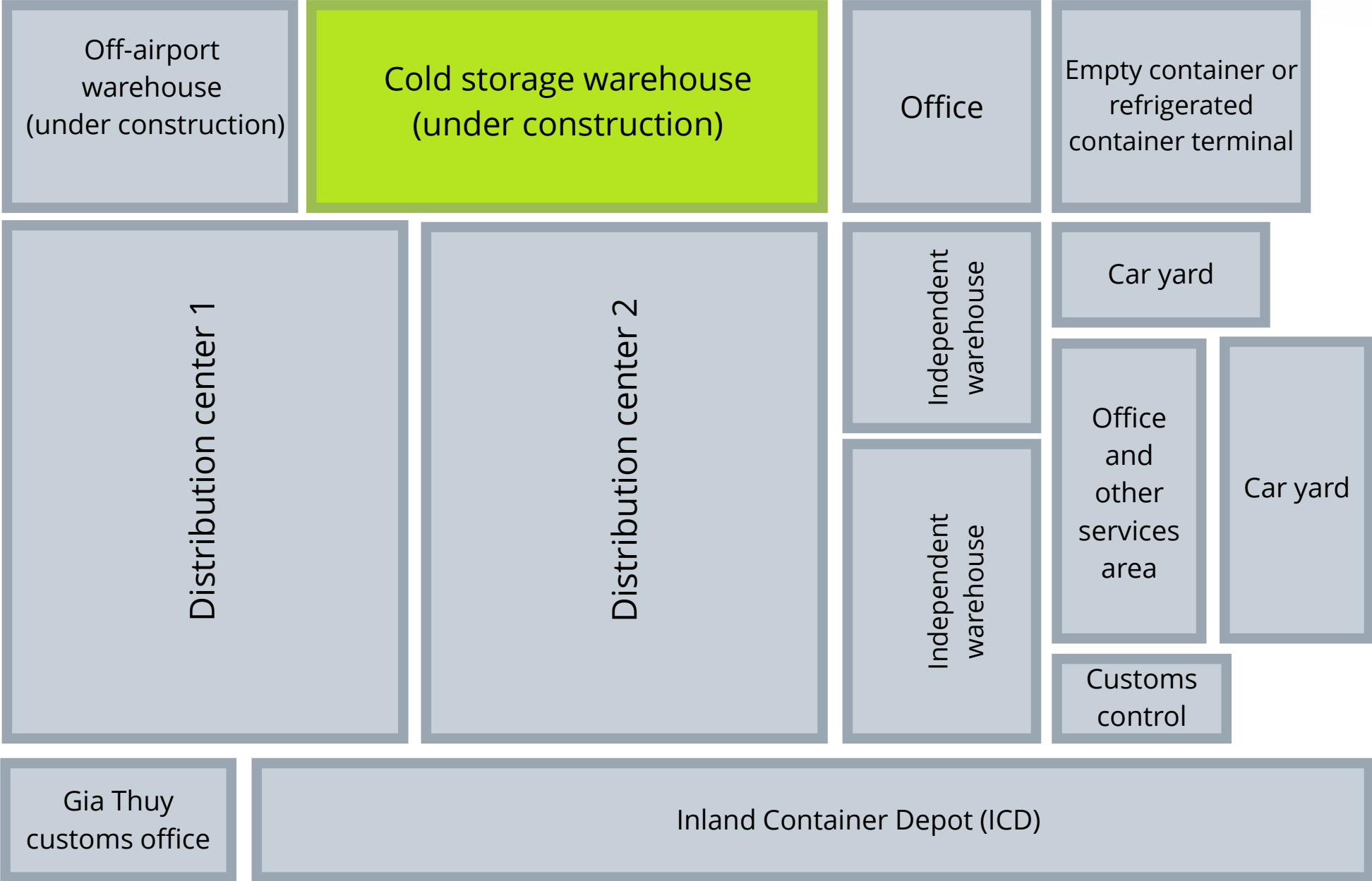
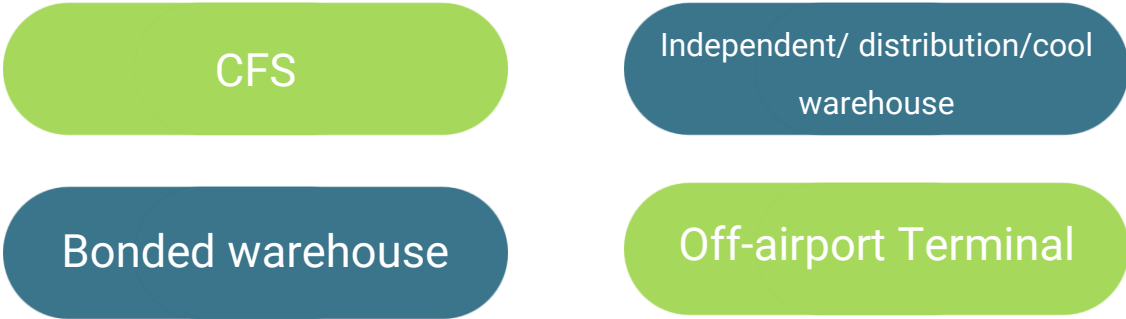
Railway freight



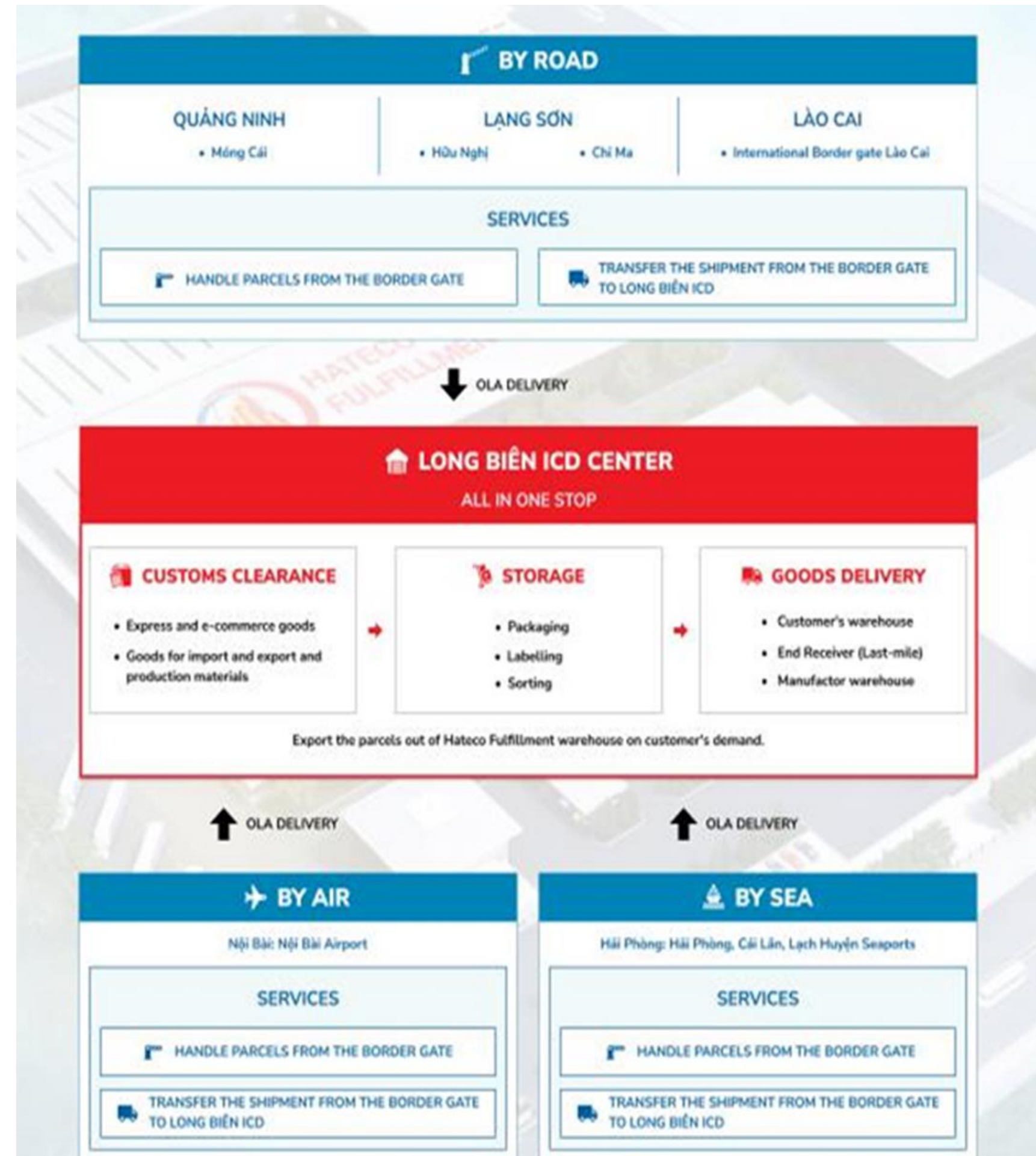
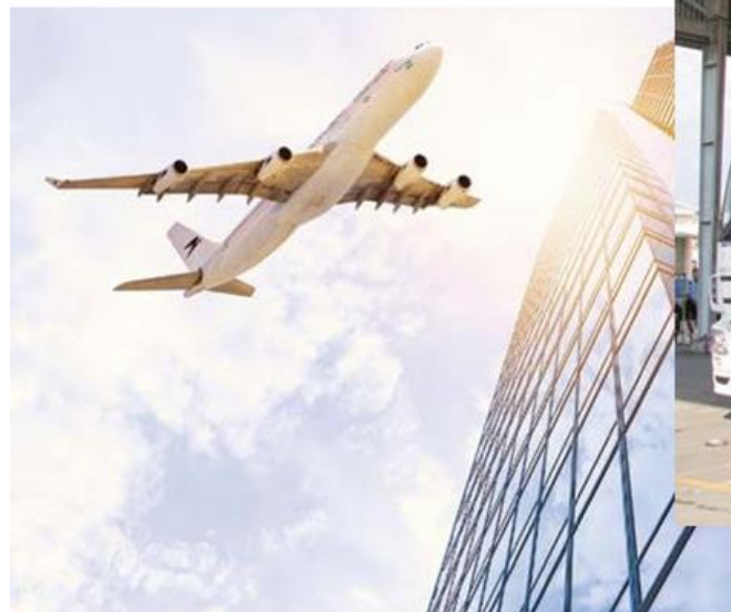
Air freight



WAREHOUSING



CUSTOMS CLEARANCE FOR IMPORTED AND EXPORTED GOODS



TRADING & IMPORT- EXPORT

01

MARKET RESEARCH

- ☐ Conduct market research for products due to customers' request
- ☐ Analyze potential products in each country

02

CONNECT IMPORT - EXPORT MARKETS

Search and connect market - customers; brokers, commercial intermediaries and directly import and export goods from Vietnam to foreign markets and vice versa.

Main markets

- ☐ EU
- ☐ North America
- ☐ Asia

03

IMPORT-EXPORT CONSULTING & SERVICES

- ☐ International sales contracts;
- ☐ International payments, bank guarantees;
- ☐ International cargo transportation procedures, C/O application procedures, handling of disputes related to lack of goods/damaged goods/low-quality goods;
- ☐ Procedure for application of the list of imported machinery and equipment for tax-exempt fixed assets creation, application for the synchronous equipment line certificate for investment projects, import and export clearance procedures, customs consultation procedures.
- ☐ Entrusted Import-Export

1. Decision 3122/QD-TCHQ on accreditation of Customs Broker, dated 17/10/2018
2. Official letter of recognition of Hateco Logistics Center at No. 1 Huynh Tan Phat, Thach Bàn ward, Long Bien district, Hanoi city No. 9504/BCT-TTTN, dated 21/11/2018
3. Postal Service License No454/GP-BTTTT, dated 28/12/2018 & Confirmation of Postal Activities No 4351/XN-BTTTT, dated 24/12/2018
4. Decision 3716/QD-TCHQ on the recognition of bonded warehouses, dated 25/12/2018
5. Decision 3717/QD-TCHQ on the recognition of Container Freight Station (CFS), dated 25/12/2018
6. Decision 711/QĐ-BGTVT on Opening Long Bien Inland Container Depot, dated 20/04/2020
& Decision 2671/QD-TCHQ on the recognition of Customs Supervision Agent, dated 19/09/2019
7. International multimodal transport Operator license No.19-25/GP-BGTVT, dated 19/11/2019
8. Decision 769/QD-BTC on recognition of customs clearance locations of exported and imported goods established at Long Bien Inland Container Depot, dated 25/05/2020
9. Decision 1189/QD-TCHQ on recognition for collection, inspection and centralized supervision of postal and express goods, dated 29/04/2021
10. Liquor distribution license No. 06/GP-BCT, dated 05/01/2022



FERTILIZER, CHEMICALS & MATERIALS





HATECO
LOGISTICS

1. FERTILIZER UREA



HS: 310210

UREA FERTILIZER N46

Urea is the most important nitrogenous fertilizer in the market, with the **highest Nitrogen content** (about 46%). Urea fertilizer is a stable, organic fertilizer that can improve the quality of the soil, provide nitrogen to plants, and increase the yield of the crops.

- Chemical formula: $\text{CO}(\text{NH}_2)_2$
- Type of fertilizer: inorganic - straight fertilizer (Nitrogen)
- Major application: agriculture. For commercial use, urea is mainly produced in a solid form, either as **prills** or **granules**.

HATECO JSC has been distributing **high quality Urea N46** with specs as below:

SPECIFICATION	SPEC VALUE
State	Granular
Nitrogen content	46% minimum (by weight)
Moisture content	0.5% maximum (by method of drying)
Biuret	1.0% maximum (by weight)
Granulation	1mm – 4mm (90% minimum)
Formaldehyde content	0.4% maximum (by weight)
Colour	Pure white

SUPPLY TERMS & CONDITION

Commodity	Granular Urea N46 Fertilizer
Minimum Order Quantity (MOQ)	5,000 metric tons
Shipping terms	CIF AWSP
Packaging	50kg / 1,000kg bags
Inspection	Quality, Quantity, Weight by SGS at seller's cost
Payment terms	L/C or T/T with 30% downpayment
Price	As offered in quotation, valid for 30 days

2. ORGANIC CHEMICALS



HS: 290230, 290211, 290220, 290250

Chemicals used in analysis and production such as:



Toluene



Cyclohexane



Benzene



Styrene

3. PORTLAND CEMENT



HS: 252321, 252329

Hateco Logistics JSC offers Portland Cement I 52.5N low alkalis with specs as below

#	Specifications	Unit	Method	Typical
I	Chemical composition			
1	Al ₂ O ₃	%	EN 196-2:2013	5.41
2	Fe ₂ O ₃	%		3.08
3	CaO	%		63.62
4	MgO	%		1.18
5	SO ₃	%		2.35
6	LOI	%		1.90
7	IR	%		0.58
8	Free lime	%		1.2
9	Cl-	%		0.007
10	Total Alkalis (Na ₂ O + 0,658*K ₂ O)	%		0.52
II	Physical properties			
1	Finess Blaine Method	cm ² /g	EN 196-6:2010	3660
	On sieve N. 0,09	%		0.4
2	Soundness Le Chatelier	mm	EN 196-3:2008	0.5
3	Setting time			
	- Initial set	min.		125
	- Final set			165
4	Compressive strength		EN 196-1:2005	
	- 02 days			25.4
	- 07 days	N/mm ²		43.5
	- 28 days			58.5

4. INSULATION MATERIALS

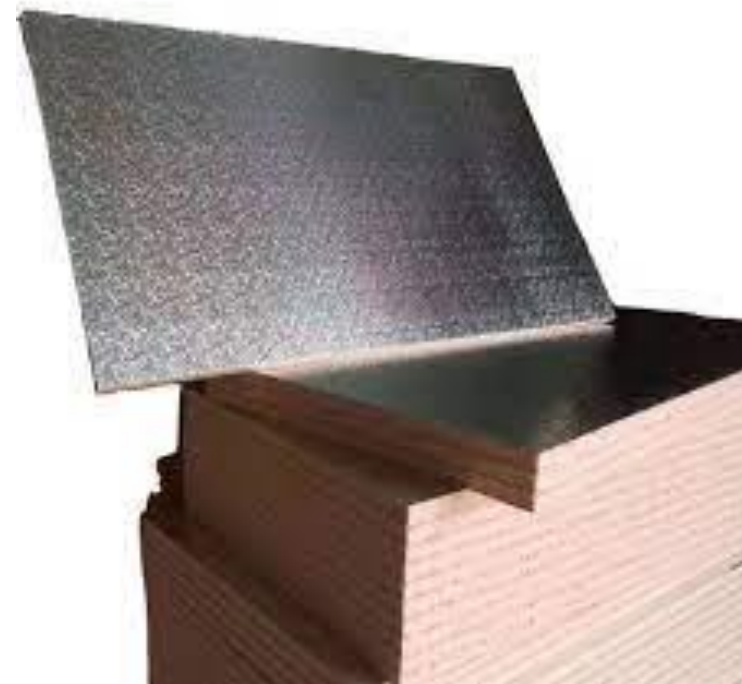


HS: 390319, 390950, 392094, 392111

Thermal insulation composite materials from high reputation manufacturers.



Phenolic Foam



**Phenolic Composite
Insulation Board**



**Polyurethane
Composite Board**



**Extruded
Polystyrene (XPS)
Insulation Board**

5. CLEANING DETERGENT



HS: 3401 & 3402

KAZOKU DISHWASHING LIQUID



LEMON 750ML



CINNAMON 750ML



GREEN TEA 750ML



LEMON 4KG



CINNAMON 4KG



GREEN TEA 4KG

LAUNDRY DETERGENT

1. For top-loading washing machine



POWER SAKURA/KIIRO HANA
3.5kg



POWER SAKURA/KIIRO HANA
5kg

3. Fabric softener



KAZOKU 2KG

2. For front-door washing machine



POWER SAKURA/KIIRO HANA
3.5kg



POWER SAKURA/KIIRO HANA
5kg

OTHER DETERGENTS



**KAZOKU FLOOR CLEANER
BAMBOO 1.8KG**



**HASOKU HAND SANITIZER
GREEN TEA 500G**



**VIP GLASS LIQUID CLEANER
550ML**



KEA BAR SOAP FRAGRANCE 90G

FOOD & BEVERAGE



6. HONEY



HS: 040900

HATECO LOGISTICS JSC is the **exclusive distributor** of **HONECO**.

All honey products are 100% natural (extracted from the multi flower nectar source in the mountainous areas of Tam Dao forest), no antibiotics, pesticides, colorants or additives and have been certified a 4-star OCOP product since 2019.



HONECO

Tinh túy từ Thiên nhiên





HATECO
LOGISTICS

7. WINE OF FRESH GRAPES



HS: 220410, 220421

HATECO LOGISTICS JSC is the **exclusive distributor** of **Albino Armani** in Vietnam.

ALBINO ARMANI

VITICOLTORI DAL 1607

1607





Prosecco Rosé DOC Extra Dry Millesimato

Irresistible to lady enthusiasts and made in Italy sparkling wine lovers, our Prosecco Rosé will be keeping the vibrant freshness of Albino Armani Prosecco and is created by using 90% of Glera grapes enriched with 10% of Pinot Noir.

The Pinot Noir gives our new wine both a refined rosé color and a more structured and complex perlage.

Grape varieties: Glera and Pinot Noir.


Production area: Alta Grave Friulana.

Growing system: guyot.

Vinification: once the cuvée made with Glera and Pinot Noir is ready, a long second fermentation in pressure tanks for at least 60 days (Charmat method) takes place in order to obtain a more refined perlage and complex aromas deriving from the Pinot Noir.

Food pairings: the fresh aromas and the delicate fruity taste, make Prosecco Rosé a versatile and eclectic wine, ideal to be paired with several dishes: from appetizers to light pasta dishes, to vegetable risotto, fish soups, white meat, stir-fried mushrooms, without forgetting fresh and middle aged cheese.

Service temperature: 6-8 °C.

Suggested glass: 



From vintage 2020, this wine is certified Sustainable with the protocol of the National Quality System for Integrated Production: a production technique with low environmental impact, that aims at a progressive reduction of exterior treatment in order to restore cultivation to a state of balance.



Concours Mondial de
Bruxelles 2021
Medaglia d'argento



Falstaff Prosecco
Trophy 2021
annata 2020 - 92 punti



Concorso Internazionale
Mundus Vini 2022
annata 2020 - Medaglia d'argento



Falstaff Wein Guide
Italien 2023
92 punti



Moscato Spumante VSAQ

Moscato, an aromatic wine par excellence, is traditionally consumed in the sparkling version to better appreciate its impressive fruity and floral bouquet and the bright golden color. On the nose it offers intense and captivating fragrances that recall citrus, orange flowers and mature peach. On the mouth it is soft and slightly sweet with a long, fresh and mineral finish. Its fine perlage enhances the wide array of aromas.

Grape varieties: Moscato.

Production area: vineyards located in suitable areas in the Veneto region.


Soil composition: medium textured soil, volcanic in some areas.

Growing systems: guyot.

Vinification: short cold maceration on the skins to extract the aromatic substances of the Moscato grapes. Fermentation in pressure tank (Charmat method) of the must itself in order to obtain a sweet sparkling wine with a low alcohol content.

Food pairings: Its low alcohol content and its marked fruity aroma make it very enjoyable as a party wine and at any time of the day. It is ideal with cream based desserts and butter shortcrust pastries. It enhances multiethnic and fusion cuisine. Add Moscato to a rich fruit salad with a drop of balsamic vinegar. Its versatility in pairings will surprise you!

Service temperature: 6-8 °C.

Suggested glass: 



Amarone della Valpolicella Albino Armani DOCG Classico

The heart of Valpolicella Classica holds the oldest memories of grape drying techniques.

Here, among vineyards on stone wall terraces and ancient hamlets, our Amarone defines the unique identity of the Marano valley, with a game of transparencies, changing fragrances of ripe fruit, dark spices and hints of chocolate and coffee.

On the palate it surprises you by its unexpected freshness, typical of wines produced on high hills, by its balance and pleasant tannins that make it a wine suitable for long aging.

Grape varieties: Corvina, Corvinone, Rondinella.

Production area: high hills in the Valpolicella Classico production area between 300 and 500 m. a.s.l.


Soil composition: calcareous deposits on volcanic rocks.

Growing systems: traditional "pergola veronese" on stone wall terraces called "marogne".

Vinification: after a careful selection in the vineyard, the grapes are placed in trays and left to dry in our drying loft called "fruttalo", located on high hills. This "appassimento" process is very slow, in order to support the concentration of sugar, structure and aromas. In the first months of the year following the harvest, the grapes are gently pressed and a long and slow fermentation in contact with the skins takes place. The wine is aged for a long time in big barrels before bottling.

Food pairings: you'll appreciate every sip of this wine paired with meat or seasoned cheese.

Service temperature: 14-16 °C.

Suggested glass: 



Falstaff Trophy Amarone und
Recioto 2022
annata 2017 - 93 punti



Falstaff Amarone, Amarone
Riserva, Recioto Tasting 2020
annata 2016 - 89 punti



Concorso Internazionale
Wine Enthusiast 2020
annata 2016 - 90 punti



Vini Buoni d'Italia 2019
annata 2014 - 3 Stelle



Concorso Internazionale
Mundus Vini 2019
annata 2015 - Medaglia d'oro



Concorso Internazionale
Mundus Vini 2013
annata 2008 - Medaglia d'oro



Concorso Internazionale
Mundus Vini 2012
annata 2007 - Medaglia d'oro



Concorso Internazionale
Wine Enthusiast 2022
90 punti



James Suckling
annata 2017 - 90 punti



Valpolicella Ripasso DOC Classico Superiore

The Valpolicella Ripasso wine is the result of a traditional technique that consists in pouring the fresh Valpolicella wine over the still warm and sugary pomace of the Amarone, increasing its structure, body and flavour.

In the glass, the changing transparencies of the ruby red color merge into a bouquet that recalls blackberries, ripe cherries and dark spices together with minty notes. The ageing in wood enhances its elegance and balance. The fresh and long finish is pleasantly fruity with a hint of dark chocolate.

Grape varieties: Corvina, Corvinone and Rondinella.

Production area: high hills in the Valpolicella Classico production area, between 300 and 500 m. a.s.l.

Soil composition: calcareous deposits on volcanic rocks.

Growing systems: traditional "pergola veronese" on stone wall terraces, called "marogne" in local dialect.

Vinification: the fresh Valpolicella wine, is poured over the Amarone pomace that, being still full of un-fermented sugars and aromatic compounds, start a second fermentation. Then punching down the cap and some "déstage" are done until the complete depletion of the sugar content, making the wine rich in structure and sweet tannins. The ageing occurs in oak barrels.

Food pairings: it is an elegant companion for tasty first courses such as pasta with "bolognese" sauce, red meat and aged cheese.

Service temperature: 14-16 °C.

Suggested glass: 



Pinot Grigio Corvara Valdadige DOC

In the southern part of Valdadige, the climate is characterized by intense temperature shifts and constant winds. These climatic conditions, together with the great experience of our vine-growers, make this an ideal place for the cultivation of Pinot Grigio. Years of research on this varietal have allowed us to achieve levels of excellence.

Straw yellow in color with light ash-grey hints typical of Pinot Grigio. The scent is intriguing, with intense notes of lime, pear and aromatic herbs such as mint and sage. In the mouth it is sapid and complex, fresh and persistent.

Grape varieties: Pinot Grigio.

Production area: in the southern part of Valdadige, in the Veneto region.


Soil composition: morainic along the sides of the valley and alluvial towards the Adige river.

Growing systems: traditional "pergola trentina" and guyot.

Vinification: long fermentation in stainless steel tanks. Ageing in contact with its own yeasts until bottling.

Food pairings: thanks to its freshness, it is the perfect companion for summer dishes, from Mediterranean pasta to fish, as well as white meat with aromatic herbs.

Service temperature: 8-10 °C.

Suggested glass: 



This wine is certified sustainable with the protocol of the National Quality System for Integrated Production: a production technique with low environmental impact, that aims at a progressive reduction of exterior treatments in order to restore cultivation to a state of balance.



Recioto della Valpolicella DOCG Classico

Already known in Roman times, Recioto represents the pearl of Valpolicella preserving the old drying grapes technique in a hilly landscape dotted with small hamlets and vineyards on stone-walls terraces, the typical "marogne".

Intense garnet red color with violet hues. On the nose intense mature red fruit recalling of cherry in sour brandy, chocolate and coffee. On the palate sweetness and roundness and well balanced with a delicate tannin and the typical freshness of the grapes cultivated on high hills.

Grape varieties: Corvina, Corvinone and Rondinella.

Production area: high hills in the Valpolicella Classico production area between 300 and 500 m. a.s.l.


Soil composition: calcareous deposits on volcanic rocks.

Growing systems: traditional "pergola veronese" on stone wall terraces called "marogne".

Vinification: after a careful selection in the vineyard, the grapes are placed in trays and left to dry in our drying loft called "fruttalo", located on high hills. This "appassimento" process is very slow, in order to support the concentration of sugar, structure and aromas. In the first months of the year following the harvest, the grapes are gently pressed and a long and slow fermentation in contact with the skins takes place and is stopped by lowering the temperature once the right sugar content is reached. After racking, Recioto is aged for a long time in barrique before bottling.

Food pairings: Recioto is traditionally paired with butter shortcrust pastries and the famous Pandoro the typical Christmas cake from Verona. It is also appreciated with blue cheeses such as the famous Stilton. Try it with dark chocolate, as a meditation wine. It will be a nice challenge!

Service temperature: 14-16 °C.

Suggested glass: 



Vini Buoni d'Italia 2019
annata 2015 - 4 Stelle



San Francisco International
Wine Competition 2018
annata 2015 - Bronze Medal



Falstaff Wein Guide
Italien 2023
90 punti



James Suckling
annata 2019 - 90 punti



The Global Pinot Grigio
Masters 2021
annata 2020 - Medaglia d'oro



Mostra Nazionale Vini
Pramaggiore 2020
annata 2019 - Medaglia d'oro



Mostra Nazionale Vini
Pramaggiore 2019
annata 2018 - Medaglia d'oro



The Global Pinot Grigio
Masters 2019
annata 2018 - Medaglia d'argento



The Fifty Best 2019
Best Italian White Wine
annata 2017 - Medaglia d'oro



The Top 100 Guida ai Vini di
Verona 2018
annata 2017 - Tre Aree



San Francisco International
Wine Competition 2018
annata 2017 - Medaglia di bronzo



The Global Pinot Grigio
Masters 2021
annata 2020 - Medaglia d'oro



James Suckling
annata 2021 - 91 punti



Falstaff Trophy Amarone und
Recioto 2022
annata 2017 - 89 punti



Falstaff Amarone, Amarone
Riserva, Recioto Tasting 2020
annata 2015 - 90 punti

8. CASHEW NUTS



HS: 080131, 080132

Cashew nuts from Vietnam's largest cashew enterprises, achieving many awards and certificates of merit awarded by the State agencies of Vietnam.



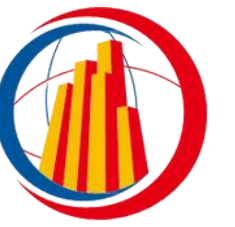
Cashew kernel
9 SKUs



**Dry roasted & salted
cashews with skin**
8 SKUs



Raw cashew nuts
3 SKUs



HATECO
LOGISTICS

9. FRESH FRUITS



We supply Vietnamese high quality fresh fruits meeting exporting standards. All fruits are verified with:

- ✓ *Planting area code*
- ✓ *Packing house code*
- ✓ *Phytosanitary certificate*



thank
you

HATECO LOGISTICS JSC.

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