



COMPANY
PROFILE

"Your QC Department"

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Open Letter

Dear Clients,

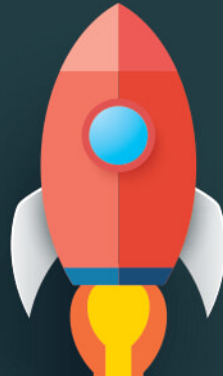
First of all, on behalf of all employees of the company, I would like to express my sincere and deepest thanks to all customers and partners who have been and will be cooperating with VCU. VCU Company is a young enterprise located in Chu Pong town, Gia Lai province. With the desire to bring quality products that meet international standards to consumers, we have invested in a factory with modern production machines, certified by ISO 22000: 2018 and FDA from the beginning. Besides, VCU invests in our farm and connects with many partners who are coffee farm owners in line with our values to ensure supply for domestic and export markets. With the criteria: RELIABILITY - PERSISTENCY - TRANSPARENCY, the company's operational goals are always parallel with the interests of partners, customers and the development of society.

VCU hopes that in the near future, the relationship between the two sides will become stronger and stronger. With a young and dynamic staff, we will constantly develop and improve the quality of products and services to bring you great experiences.

Best regards!

DIRECTOR
Nguyen Tien Dinh

THE HISTORY OF DEVELOPMENT



01

12/10/2018



Establishing PNIEXPO JSC., specializing in trade coffee lines for domestic market.

08/2020



Expand sales channel with Etsy, Amazon,...

02

03

04/2022



Opening coffee factory at Chư Prông District, Gia Lai Province. Connecting with partners who big coffee farm owners and in line with our values.

06/2022



Change company name to VCU JSC., (Vietnam coffee united joint stock company).

04

CORPORATE PRINCIPLES

MISSION

VCU's mission is to bring quality coffee products to consumers, and at the same time enhance the value of Vietnamese coffee in the international market.

VISION

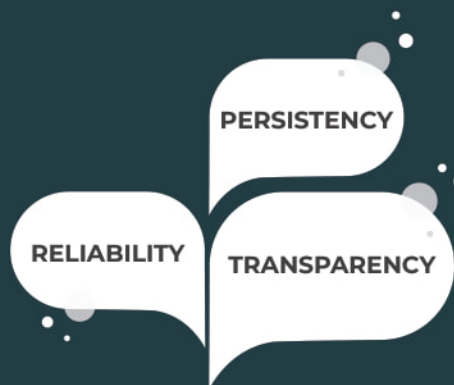
Become the top 3 companies in Vietnam providing specialty coffee for domestic and foreign markets.



BUSINESS PHILOSOPHY

VCU company operates with the philosophy that always thinks for others first and attaches importance to business ethics. We always strive and dedicate ourselves to serving customers, creating trust in partners, caring for employees and making practical contributions to the community. VCU believes that businesses are only sustainable when they sacrifice short-term benefits to build and preserve the company's reputation and image.

CORE VALUES



BUSINESS LICENSE AND CERTIFICATES

SỞ KẾ HOẠCH VÀ ĐẦU TƯ
TỈNH GIA LAI
PHÒNG ĐĂNG KÝ KINH DOANH

CỘNG HÒA XÃ HỘI CHỦ NGHĨA VIỆT NAM
Độc lập – Tự do – Hạnh phúc

**GIẤY CHỨNG NHẬN ĐĂNG KÝ DOANH NGHIỆP
CÔNG TY CỔ PHẦN**


Mã số doanh nghiệp: 6001626305
Đăng ký lần đầu: ngày 12 tháng 10 năm 2018
Đăng ký thay đổi lần thứ: 2, ngày 17 tháng 06 năm 2022

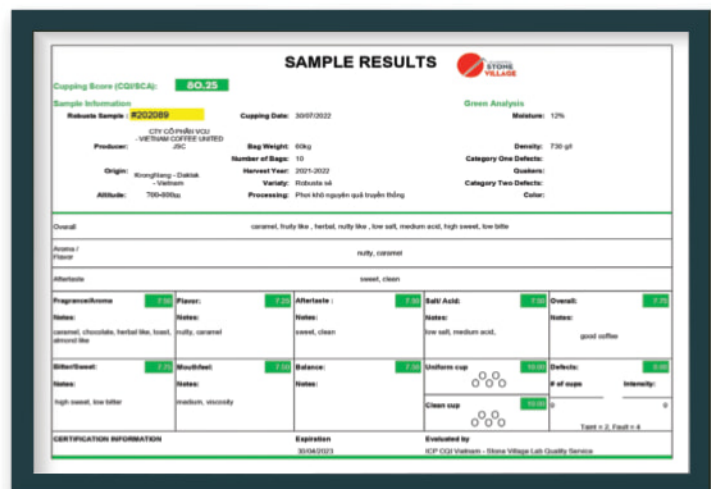
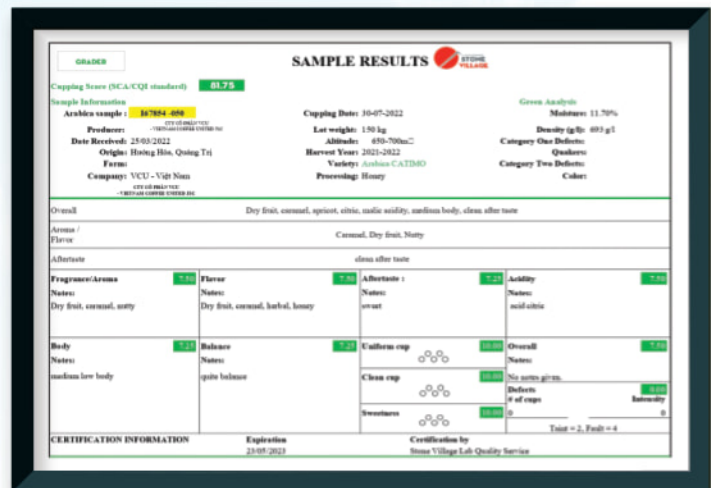
1. Tên công ty
Tên công ty viết bằng tiếng Việt: CÔNG TY CỔ PHẦN VCU
Tên công ty viết bằng tiếng nước ngoài: VCU JSC
Tên công ty viết tắt: VCU

2. Địa chỉ trụ sở chính
02 Nguyễn Văn Trỗi, Thị Trấn Chư Prông, Huyện Chư Prông, Tỉnh Gia Lai, Việt Nam
Điện thoại: 0262 3777845 Fax:
Email: Website:

3. Vốn điều lệ
Vốn điều lệ: 10.000.000.000 đồng.
Bằng chữ: Mười tỷ đồng
Mệnh giá cổ phần: 10.000 đồng
Tổng số cổ phần: 1.000.000

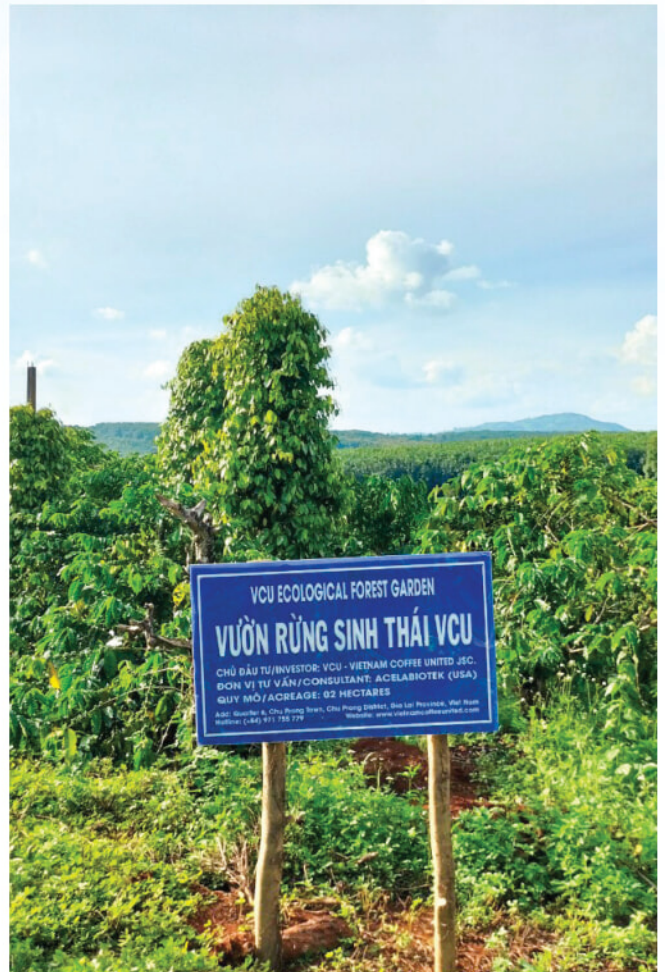
4. Người đại diện theo pháp luật của công ty
* Họ và tên: NGUYỄN TIỀN ĐỊNH Giới tính: Nam
Chức danh: Giám đốc
Sinh ngày: 01/01/1989 Dân tộc: Kinh Quốc tịch: Việt Nam
Loại giấy tờ pháp lý của cá nhân: Thẻ căn cước công dân
Số giấy tờ pháp lý của cá nhân: 038089041270
Ngày cấp: 15/08/2021 Nơi cấp: Cục cảnh sát QLHC về TTXH
Địa chỉ thường trú: Số 02 Nguyễn Văn Trỗi, Thị Trấn Chư Prông, Huyện Chư Prông, Tỉnh Gia Lai, Việt Nam
Địa chỉ liên lạc: Số 02 Nguyễn Văn Trỗi, Thị Trấn Chư Prông, Huyện Chư Prông, Tỉnh Gia Lai, Việt Nam

TRƯỞNG PHÒNG

Phùng Văn Phước



FARM AND FACTORY

With a...standards, VCU is confident to supply 1000-1500 tons coffee green beans, including about 80-100 tons of high quality green beans coffee and about 600 tons roasted coffee per year.



GREEN COFFEE BEANS



1 ROBUSTA BEANS DRIED CLEAN



Processing Method: Dried



Product Quality: Commercial



Size: S13, S16, S18



Packing: 60kg/bag



Description: After harvesting, Robusta coffee will be dried in the sun or dried fruit by dryer. After the fruit is dried, the machine will be used to remove the shell, take the kernel and remove impurities. Dry processed Robusta is widely used and has the largest export green kernel reserve in the world.



2 ROBUSTA NATURAL



Processing Method: Natural



Product Quality: High-quality



Size: S13, S16, S18



Packing: 60kg/bag



Description: Robusta coffee is screened, removed deep seeds, impurities and carefully selected with the percentage of ripe beans from 95-98% to dry to create a high-quality coffee line with bold flavor.



3 ROBUSTA HONEY



Processing Method: Honey



Product Quality: High - Quality



Size: S13, S16, S18




Packing: 60kg/bag





Description: Robusta Honey is a high-quality coffee line that is harvested with a ripe seed rate of 95-98%. After being peeled to dry, the flesh is naturally fermented to create the characteristic taste of ripe fruit, giving it a sweeter taste.




4 FINE ROBUSTA HONEY

 **Processing Method:** Honey, Fermented Natural


 **Product Quality:** Fine Robusta

 **Size:** S13, S16, S18

 **Packing:** 60kg/bag


 **Variety:** Traditional Coffee, TR4

 **Region:** Kontum, Gia Lai, Daklak, Daknong


 **Description:** Fine Robusta is a specialty coffee line that has been popular around the world in recent years. VCU's FineRo belongs to the traditional coffee and TR4 variety, harvested with 100% ripe seeds and processed by the Honey and Fermented Natural method. In the SCA (Specialty Coffee Association) scale, Fine Robusta will score 80 or more.




5 ARABICA BEANS DRIED CLEAN

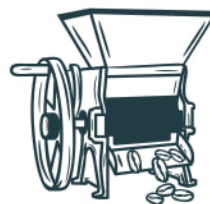
 **Processing Method:** Dried

 **Product Quality:** Commercial

 **Size:** S13, S16, S18

 **Packing:** 60kg/bag

 **Description:** After harvesting, Arabica coffee will be dried in the sun or used a dryer to dry the fruit, after the fruit is dried, the machine will be used to remove the shell, take the kernel and remove impurities. This is the product with the highest output in Arabica coffee lines.






6 ARABICA WASHED

-  **Processing Method:** Washed
-  **Product Quality:** High - Quality
-  **Size:** S13, S16, S18
-  **Packing:** 60kg/bag
-  **Description:** Arabica coffee is milled after picking, then it will be passed through water to treat, filter out the viscous outer layer and then bring the rest of the kernel to ferment and then dry. Wet-processed Arabica coffee is still quite popular with customers for its clear, balanced taste.








7 ARABICA SPECIALTY

-  **Processing Method:** Honey, Natural
-  **Product Quality:** Specialty
-  **Size:** S13, S16, S18
-  **Packing:** 60kg/bag
-  **Variety:** Catimor, Bourbon, Moka
-  **Region:** Son La, Dien Bien, Khe Sanh, Mang Den, Lac Duong, Cau Dat
-  **Description:** With the rate of 100% ripe coffee beans grown from an altitude of more than 800m and preliminarily processed by natural methods and honey to create a quality coffee line with a special taste. In the SCA scale, the specialty Arabica coffee line scores 80 or more.

ROASTED COFFEE BEANS








1 ROBUSTA NATURAL

-  **Processing Method:** Natural
-  **Roast Level:** Light, Medium, Dark
-  **Size:** S13, S16, S18
-  **Packing:** 30kg/bag
-  **Description:** Strong bitter taste, thick body, sweet after-taste, fragrant brown sugar, clean mouth.




2 ROBUSTA SPECIALTY

-  **Processing Method:** Honey
-  **Roast Level:** Light, medium, dark
-  **Size:** S13, S16, S18
-  **Packing:** 30kg/bag
-  **Description:** Medium bitterness, mild acidity, sweet after-taste, fragrant brown sugar, clean mouth, balanced.








3 ROBUSTA SPECIALTY

-  **Processing Method:** Honey, natural
-  **Roast Level:** Light, medium, dark
-  **Size:** S13, S16
-  **Packing:** 30kg/bag
-  **Description:** Rich aroma, bold taste, long lasting, taste of flowers, honey, chocolate, caramel and aromatic nut shells.



4 ARABICA WASHED

-  **Processing Method:** Washed
-  **Roast Level:** Light, medium, dark
-  **Size:** S16, S18
-  **Packing:** 30kg/bag
-  **Description:** Mild sour taste, sweet aftertaste, balanced taste, smooth and refreshing when drinking.

END-PRODUCT









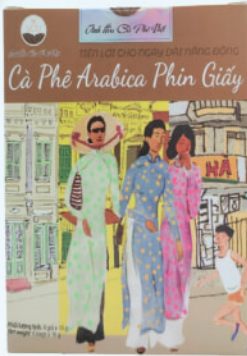
1 OZO

-  **Packing:** Paper Bag 200g
-  **Ingredients:** 100% Arabica
-  **Type:** Powder
-  **Flavor:** Light fragrance, sour, sweet aftertaste
-  **Using:** Pour Over, Filter, Cold Brew
-  **Description:** Ozo has a strong, natural aroma; mild sour taste and gentle sweet aftertaste typical of Arabica. Ozo is very suitable for customers who like the gentleness and elegance as the fresh taste of the morning.



2 SUPER HUMAN

-  **Packing:** Zip Bag 250g
-  **Ingredients:** 100% Robusta
-  **Type:** Powder
-  **Flavor:** Bold
-  **Using:** Filter, Espresso
-  **Description:** With 100% Robusta coffee ingredients, Super Human has a strong and rich flavor suitable for customers who love the bold and bitter taste of Vietnamese coffee. Enjoy SuperHuman better when brewing filter, black ice, ice milk or brewed with an Espresso machine.



3 ARABICA DRIP BAG

-  **Packing:** Filter bags (6x16g)
-  **Ingredients:** 100% Arabica
-  **Type:** Powder
-  **Flavor:** Light fragrance, sour, sweet aftertaste
-  **Using:** Open the zip bag, pull the 2 sides of the bag to the sides of the cup, pour the right amount of boiling water, after the coffee is extracted, take out the zip bag and enjoy.
-  **Description:** With 100% Arabica coffee will bring delicate delicate aroma, characteristic sour taste. Especially with a very convenient zip bag, it can be used anywhere, just boiling water and 1 cup will immediately have a cup of pure premium coffee.



4 GOURMET

-  **Packing:** Paper Bag 200g
-  **Ingredients:** Robusta + Arabica
-  **Type:** Powder
-  **Flavor:** Light bitter taste, combined with a very special sour taste, sweet aftertaste.
-  **Using:** Filter, Espresso
-  **Description:** Gourmet is a great gourmet between the strong, bold taste of Robusta and the mild and sour taste of Arabica. Enjoying Gourmet will take us from a mild sour taste on the tip of the tongue to a rich, slightly bitter taste in the mouth and then a sweet aftertaste in the throat. Bring a great experience journey for travelers.

5 ROBUSTA DRIPBAG



Packing: Filter Bags (6x16g)



Ingredients: 100% Robusta



Type: Powder



Flavor: A strong and rich flavor



Using: Open the zip bag, pull the 2 sides of the bag to the sides of the cup, pour the right amount of boiling water, after the coffee is extracted, take out the zip bag and enjoy.



Description: With 100% Robusta will bring a strong aroma, bold taste suitable for that like bitter. Combined with a convenient paper filter, users can easily have a cup of high-quality Robusta coffee.

6 FINE ROBUSTA



Packing: Zip bag 100g



Ingredients: 100% Robusta



Type: Powder



Flavor: Herbra, caramel, tropical fruit, roasted nut, sour light, clear, sweet after.



Using: Filter, Espresso



Description: Fine Robusta with ingredients of 100% ripe coffee beans is processed according to high standards to create delicious coffee drops, typical flavors with tropical fruit flavors, Caramel, ... helping diners have a great and extremely rich experience.



7 ARABICA SPECIALTY

- Packing:** Zip bag 100g
- Ingredients:** 100% Arabica
- Type:** Powder
- Flavor:** Roasted seeds (roasted beans, almonds,...), brown sugar, citrus fruits (oranges, lemons..), milk chocolate, clean, balanced, Sweet after taste.
- Using:** Filter, espresso, Pour Over (V60), Cold brew.
- Description:** Arabica Specialty has ingredients of 100% ripe Arabica beans and reaches over 80 points according to the standards of Specialty Coffee Association (SCA). This coffee line has diverse and rich flavors that create an enjoyable experience for users.

ORIGINAL EQUIPMENT MANUFACTURER

01

A modern factory that is certificated internationally as ISO 22000:2018, superior roasting technology, modern machine.

02

We are confident to receive the processing of roasted and ground coffee products that meet the strict standards of our partners.

03

OEM and ODM about filter bag coffee, instant coffee with modern machines and technology.

PHOTOS OF SOME MACHINES



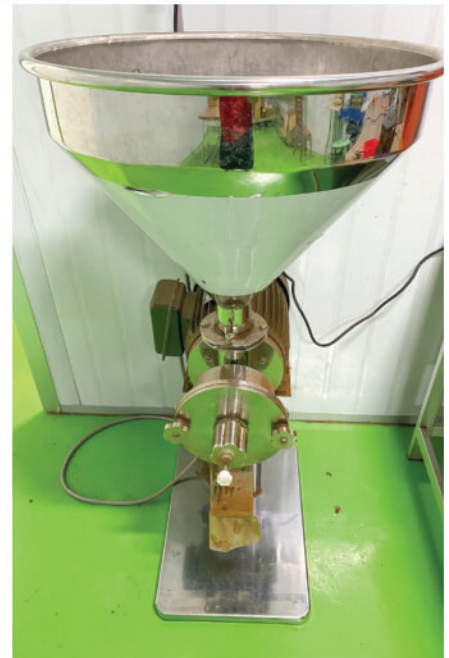
Green coffee bean cleaning machine



The 12kgs and 60kgs hot air coffee roaster machine



Instant coffee packing machine

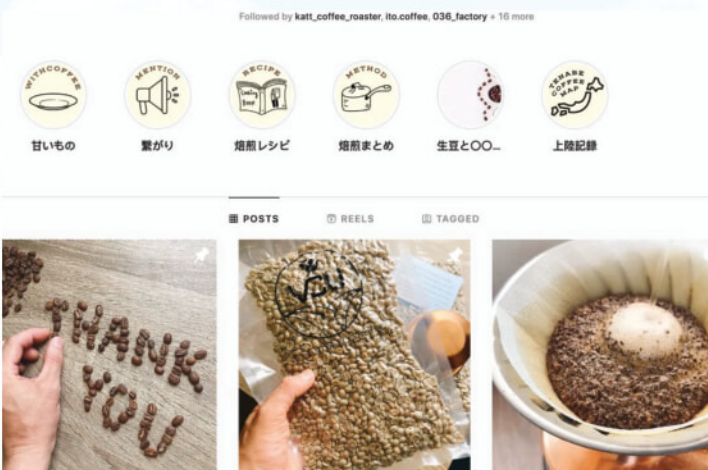


Coffee grinder

PICTURES ABOUT MERCHANDISE DISPLAY



Display products at Fohoto Exhibition in Da Nang City



VCU Coffee at Japan



Display products at BSA's talk show

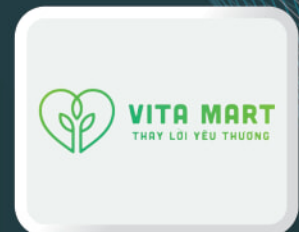
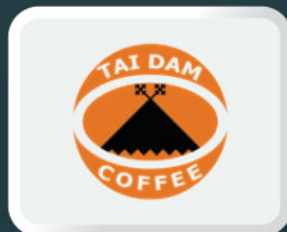


VCU at Thai - Fex Anuga Asia 2023 Exhibition



Display products at OCOP - Local Exhibition

PARTNERS



CONTACT

Address:

Residential Group No.6, Chu Prong Town,
Chu Prong District, Gia Lai Province, Viet Nam

Phone:

+84 971 755 779

ZALO/WHATSAPP:

+84 971 755 779

EMAIL:

sale@vietnamcoffeeunited.com

WEBSITE:

www.vietnamcoffeeunited.com



VCU JOINT STOCK COMPANY

ADDRESS:

Residential Group No.6, Chu Prong Town, Chu Prong District, Gia Lai Province, Viet Nam

PHONE:

+84 971 755 779

ZALO/WHATSAPP:

+84 971 755 779

EMAIL:

sale@vietnamcoffeeunited.com

WEBSITE:

www.vietnamcoffeeunited.com

TAX CODE:

6001626305