
The story about
BINH ĐONG
FARM

BÌNH ĐÔNG
FARM


BÌNH ĐÔNG
FARM
Sustainable
SOURCING
SOLUTIONS



OUR STORY

GENERAL INTRODUCTION
DEVELOPMENT JOURNEY OF NEARLY 40 YEARS
GEOGRAPHICAL LOCATION & NATURAL ADVANTAGES
OVERVIEW OF COMPETITIVE ADVANTAGES





Welcome to

BINH DONG FARM

Located in Bao Loc – Lam Dong, Binh Dong Farm is a producer of high-quality coffee. We take pride in managing the entire process actively—from cultivation and harvesting to processing and distribution.

With nearly 40 years of experience in the green coffee industry, we have transitioned to a sustainable, closed-loop production model. Our goal is to ensure a stable supply that maintains consistent quality while capturing the distinctive flavor of our region.

We believe that a great coffee bean begins with healthy soil, clean water, and dedicated hands. Therefore, at Binh Dong, we do more than just grow coffee; we cultivate a wholesome agricultural ecosystem. Here, every harvest yields beans that are rich in aftertaste and filled with heart.

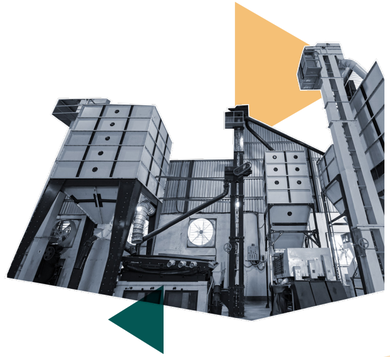
Now, join us on the journey that defines Binh Dong Farm—a story of the land, the people, and coffee beans carrying the aspiration to reach the world.

Development JOURNEY

From its beginnings as a green coffee processing business with nearly four decades of experience, Binh Dong Farm has grown through many challenges and milestones in Vietnam's coffee industry.











1987

The farm planted its first coffee trees, marking the start of a long-term commitment to highland agriculture and building valuable expertise in crop management.

2008

In response to global economic changes, the farm restructured and fully dedicated its land to coffee cultivation, establishing coffee as its strategic crop.

2019

A major turning point came with the transition to sustainable, high-quality coffee farming. Despite the Covid-19 pandemic, the farm invested in building a premium coffee estate.

2020

Modern facilities were established, including over 20,000m² of drying houses and 3,000m² of processing warehouses, laying a solid foundation for quality control and supply capacity.

2023

Production processes were standardized, boosting fresh processing capacity to 7–10 tons per hour. The farm reinvested in soil improvement and plant nutrition to strengthen sustainability.

2024

Production reached 500 tons of green beans, with more than 350 tons classified as high-quality specialty coffee, proving both growth and consistency.

2025

Advanced technologies such as drones for nutrient delivery and soil monitoring devices were introduced, positioning Binh Dong Farm as a model of modern, sustainable agriculture.

Abundant Nature

NURTURING COFFEE FLAVOR

At an altitude of around 900 meters in Bảo Lộc – Lâm Đồng, Binh Dong Farm enjoys ideal natural conditions for cultivating high-quality coffee. The cool climate allows the trees to grow slowly and the cherries to ripen gradually, resulting in beans rich in sugars, organic acids, and complex aromas.

Beyond natural advantages, we have built a system to sustain and maximize these benefits. Nearly 10 hectares of reservoirs ensure year-round irrigation, keeping plants healthy even during dry seasons. Alongside this, our integrated processing and logistics facilities of more than 6,000m² form a comprehensive agro-industrial complex.

From planting to harvesting and green bean processing, every stage is carefully controlled. Thanks to the combination of favorable nature and well-planned infrastructure, Binh Dong Farm produces stable, high-quality coffee that carries the unique identity of Vietnam's Central Highlands.

AVERAGE ALTITUDE
900M

CULTIVATION AREA
111HA

DRYING HOUSE AREA
20.000M²

PROCESSING FACILITIES
3.000M²





SIX COMPETITIVE ADVANTAGES OF BINH DONG *Farm*

The strength of Binh Dong Farm comes not only from scale and output, but from the way we combine nature, experience, and thoughtful investment. Each factor has been built over many years, creating a solid foundation that ensures consistent quality and a strong position in the specialty coffee industry.

1. Outstanding Productivity

Large-scale operations allow Binh Dong Farm to secure a stable supply, meeting continuous demand from both domestic and international partners.

2. Soil, Water, and Altitude

Located at 900m above sea level with fertile red basalt soil and a cool climate, coffee trees grow slowly and develop distinct layers of flavor.

3. Modern, High-Capacity Facilities

Processing and production areas are equipped with advanced machinery capable of handling tens of tons of coffee daily



4. Strict, Closed-Loop Processes

Every stage – from planting, harvesting, and processing to storage – follows rigorous standards and a closed production cycle.

5. Diverse Product Portfolio

The farm offers multiple lines of high-quality coffee, suitable for different roasting styles and market needs.

6. Nearly 40 Years of Experience

Originating from a green coffee processing business, the farm has accumulated decades of expertise, preserving tradition while pioneering sustainable innovation.



OUR WORK

PRODUCTION AREA PLANNING
INFRASTRUCTURE & TECHNOLOGY
PRODUCTION PROCESS
MAIN PRODUCT LINES
A YEAR WITH THE COFFEE TREE



Quy hoạch VÙNG SẢN XUẤT

Binh Dong Farm is developed as a modern agricultural complex, with every facility designed to optimize efficiency. A 20 km pipeline network covers the entire cultivated area, ensuring stable moisture for crops. Two greenhouses totaling 20,000 m² provide effective coffee drying, reducing the impact of weather conditions.

The wet and dry processing plants (each over 1,000 m²) give the Farm full control of post-harvest stages—from washing and pulping to grading and storage. An additional 1,500 m² area is dedicated to organic fertilizer production, creating a sustainable circular system within the farm.

Each facility is a vital link in a closed-loop process, strengthening Binh Dong Farm's capacity while ensuring consistent quality across every harvest..



ORGANIC FERTILIZER PRODUCTION ZONE

Binh Dong Farm dedicates 1,500 m² to organic fertilizer production, where all coffee husks from processing are retained and reused. The composting process is carefully managed, lasting 70–80 days, or up to 110–120 days until the husks are fully decomposed. During this period, they are blended with Trichoderma fungi, phosphate, lime, and molasses to achieve optimal quality.





All coffee areas are cultivated under a unified farming protocol, with transparent and detailed records, ensuring full traceability for export to international markets.





Once matured, the organic fertilizer is returned to nourish the coffee trees, enriching the soil, strengthening the plants, and enhancing the sweetness and richness of the beans. At Binh Dong Farm, every part of the coffee has value—the husks are transformed into fertilizer, feeding back into the very land that produced them.

In addition to using a portion of worm castings, the farm combines coffee husks with manure and beneficial microbes to create its primary fertilizer source. This approach not only provides essential nutrients but also improves soil fertility, elevates bean quality, and minimizes environmental impact.

IRRIGATION SYSTEM & RESERVOIRS

“In water lies the key to growth” – for large-scale coffee production, water is always the decisive factor. Understanding this, founder Mr. Nguyen Binh Dong devoted five years to building and perfecting a reservoir system that ensures a stable water supply throughout the year.

In parallel, a fully automated sprinkler irrigation system was installed, saving water, distributing it evenly across the entire farm, and significantly reducing manual labor. This is not only a technical upgrade but also a solid foundation for Binh Dong Farm’s sustainable farming practices.





Today, 100% of the farm is equipped with automated irrigation, supported by more than 10 hectares of reservoirs that are carefully maintained and dredged annually.

In years of abundant rainfall, excess water is stored for the dry season, ensuring timely support for the coffee trees. As a result, the plants grow stronger, the soil remains fertile, leaves and fruits are resilient, and the beans develop a richer flavor. Altogether, this system reduces costs, enhances quality, and delivers greater value to both consumers and roasters.



PROCESSING & DRYING AREA

The 1,000 m² processing facility is equipped with two high-capacity production lines, ensuring timely handling of freshly harvested coffee.

- Automated sorting, grading, and pulping system with a capacity of 5 tons per hour, removing impurities and classifying beans with precision to guarantee consistency and stability before entering the market.
- Drying area of over 20,000 m², built with durable structures and flexible openings to optimize ventilation according to weather conditions. Large-capacity fans ensure stable drying, even overnight or during extended rainy periods.

Thanks to this system, every batch meets strict quality standards, ready to serve both domestic and international markets.

The wet-processing zone features two integrated sorting and pulping lines, along with specialized equipment, delivering a capacity of up to 5 tons of cherries per hour.







The modern drying system, spanning more than 20,000 m², includes solid drying racks, high-powered fans, and flexible dome roofs—ensuring beans are dried evenly, cleanly, and under strict quality control.

DRY PROCESSING & STORAGE FACILITY

Binh Dong Farm operates a modern dry-processing system and storage warehouse spanning thousands of square meters, fully equipped to ensure large-scale handling and preservation capacity. The storage area uses Jumbo bags of 1–1.2 tons each, allowing for high-volume capacity while maintaining bean quality over several months.

The factory is fitted with an integrated processing line with a capacity of 5 tons per hour, including weight graders, size classifiers, and advanced color sorters. The fully automated system removes impurities, ensures precise classification, and selects coffee beans according to international standards.

After sorting, beans are packed in PP bags with inner nylon lining to prevent moisture, ensuring quality and safety during storage and transportation. Each package is clearly labeled with product and brand information, reflecting professionalism and transparency in every batch.



Weight grading machines – remove dust and stones



Size classifiers – sort beans by screen sizes 14, 16, 18...



Color sorters – eliminate beans with non-standard colors



The dry-processing plant, built on more than 1,000 m², is solidly constructed and equipped with high-capacity modern lines, capable of processing and grading hundreds of tons of coffee each harvest season.

PRODUCTION PROCESS

from farm to cup

Through extensive surveys and research across multiple coffee-growing regions, Binh Dong Farm has discovered that the unique flavor of each bean comes from strict control at every stage of production. When every step is executed with precision and consistency, the coffee achieves high stability and fully reflects the characteristics of its origin.

By taking full ownership of the entire process—from cultivation and processing to quality inspection—Binh Dong Farm ensures product consistency, enhances technical efficiency, and meets the demands of both domestic and international markets.



POST-HARVEST

PROCESSING

Every product from Binh Dong Farm begins with carefully hand-picked ripe cherries. Depending on production goals, the journey from fresh fruit to parchment coffee (semi-finished) follows distinct paths. Below is the first half of this process.



SELECTIVE HARVESTING

100% ripe cherries, hand-picked by skilled workers in multiple rounds throughout the season.



SORTING & CLASSIFICATION

Coffee cherries are processed immediately after harvest. They go through a continuous washing and grading system, classified according to specific production requirements.



DÒNG SẢN PHẨM HONEY

Cherries are washed and classified immediately after harvest, then directed into the honey process with three product lines:

- **Signature: ≈100% ripe, anaerobic fermentation**
- **High Quality: 95–98% ripe**
- **Premium: 90–95% ripe**

BY-PRODUCTS

Unripe or dried cherries are processed and dried separately, used for bulk coffee or fertilizer.



PRE-DRYING

After sorting, the coffee is briefly dried to remove excess moisture before moving to the next stage.



PULPING

The cherries are partially depulped as required, either kept intact or broken down.





ANAEROBIC FERMENTATION

Ripe cherries are fermented in sealed tanks for 7–10 days.

After fermentation, beans are pulped and dried.



SIGNATURE HONEY



Raised-Bed Drying



Regular Turning (7–14 days) Regular Turning (7–14 days)



HIGH QUALITY/ PREMIUM



CASCARA

Clean, intact husks are dried separately on raised beds to produce Cascara tea.



ORGANIC UTILIZATION

Lower-quality husks are composted into organic fertilizer, returning nutrients to the coffee trees.

FINAL
PROCESSING

Once the beans reach safe moisture levels, they enter the dry-processing stage. This final step transforms parchment coffee into finished green beans: husks are removed, beans are sorted by weight and size, color defects are eliminated with modern technology, and the coffee is packaged according to order requirements.



NẠP LIỆU

Parchment coffee, after drying and storage, is fed into the hopper.

Suction systems remove dry leaves, light dust, and twigs.



HULLING

The parchment layer is removed, revealing the green beans.

By-products: husks are reused as organic fertilizer.

WEIGHT SORTING

Vibrating tables and sieves classify beans by density.

Defective beans (light, floaters, insect-damaged, or empty) are discarded.

SIZE GRADING

Beans are sorted by screen size (S13, S16, S18, Peaberry/ Culi), ensuring uniformity in each batch.

COLOR SORTING

Optical cameras detect and remove beans with non-standard colors (black, brown, pale silver).

By-products: defective or discolored beans.



FINISHED PRODUCT

Qualified beans are stored separately and packed in double-layer specialty bags.

Storage conditions are strictly controlled for temperature and humidity, ensuring quality and consistency.

STORAGE &

RESERVATION CONDITIONS

Binh Dong's warehouse is designed with natural airflow to ensure stable ventilation. Parchment coffee is rested for 1–2 months to stabilize structure and flavor before hulling.

After this stage, beans are packed in 50 kg specialty bags (depending on order), lined with nylon to prevent moisture and stacked on pallets to avoid ground humidity.

The entire warehouse is monitored 24/7 with electronic systems controlling temperature and humidity, keeping beans in optimal condition. Every detail—from packaging and pallets to storage layout—is carefully managed to preserve flavor and quality, honoring the effort of each harvest.









QUALITY

STANDARDS

At Binh Dong Farm, every coffee bean is more than the result of a single harvest - it is proof of our journey to meet international standards of quality, flavor, and consistency over time.

RIPENESS RATE 90–95%

Selective harvesting in multiple rounds, picking only fully ripe red cherries rich in sugars and naturally balanced acids—the foundation for a full-bodied cup with a naturally sweet finish.

MOISTURE STANDARD 10–12.5%

Beans are dried on raised beds inside greenhouses, hand-turned regularly for 7–10 days to ensure even drying, free from mold, and ready for long-term storage.

STRICT MANUAL SORTING & INSPECTION

Each batch is carefully checked by skilled technicians for shape, color, and structure. Only flawless beans are retained, guaranteeing uniformity and absolute reliability.

These uncompromising standards form the foundation for Binh Dong Farm's confidence in bringing Vietnamese coffee to the world.

Dedication

IN EVERY PRODUCT



From the coffee-growing region of Bao Lam - Lam Dong, Binh Dong Farm develops premium coffee lines through tightly controlled cultivation and processing. Each bean is the result of precise techniques, a closed-loop system, and a serious commitment to quality.

Thanks to this, Binh Dong Farm's products flexibly serve diverse purposes - from professional roasting and export to specialty consumption - while always preserving the distinctive flavor profile of Vietnam's Central Highlands.



SIGNATURE HONEY COFFEE

Signature Honey represents Binh Dong Farm's dedication and modern processing. Ripe cherries are carefully handpicked and color-sorted nearly 100%, then fermented anaerobically for 7–10 days to retain natural sugars. Beans are dried in greenhouse beds for 7–14 days, stored in parchment for 1–2 months, then hulled and graded with advanced systems.

- Ripeness: ≈ 100% ripe cherries (handpicked & machine-sorted)
- Flavor Notes: Tropical fruits, ripe plum, licorice, milk chocolate, pink guava
- Process: Black Honey – Anaerobic fermentation 7–10 days before drying, preserving rich natural sweetness and complex flavor.



Q ROBUSTA GRADER®

COFFEE QUALITY INSTITUTE®

DÒNG SẢN PHẨM SIGNATURE

RIPENESS RATE:

≈ 100% ripe cherries (handpicked & machine color-sorted)

FLAVOR NOTES:

Tropical fruits, ripe plum, licorice, milk chocolate, pink guava.

PROCESS:

Black Honey – Anaerobic fermentation for 7–10 days before drying, retaining abundant natural sugars for a complex, deep flavor.

Q-CERTIFICATION ROBUSTA SCORE

83.08

PROCESSING PROCEDURE SIGNATURE HONEY COFFEE



This illustration only highlights the main points, not the complete steps of the processing procedure.

HIGH QUALITY HONEY COFFEE

High Quality Honey focuses on consistency and friendliness, making it an ideal choice for partners who need uniform raw materials, easy blending, and suitability for regular production. Its smooth, sweet aftertaste and round body appeal to a wide range of customers.

Coffee cherries are harvested at 90–95% ripeness, processed using the Yellow Honey method, and dried in greenhouses under strict control to ensure even dryness and preserve natural flavor. After drying, the beans are stored in parchment for 1–2 months to “rest” and stabilize flavor structure before dry hulling.

The beans are then hulled and passed through weight grading, size screening, and optical color sorting to remove all defects and impurities.

The final product is uniform, clean, and flavorful, with a gentle sweetness and full-bodied aftertaste—ready for both daily consumption and professional roasting.



Q ROBUSTA GRADER®

COFFEE QUALITY INSTITUTE®

DÒNG SẢN PHẨM HIGHT QUALITY

RIPENESS:

95–98% ripe cherries, handpicked

FLAVOR NOTES:

Toasted bread, cocoa, molasses, caramel

PROCESS:

Yellow Honey – Industrially optimized to ensure consistent and uniform quality

Q-CERTIFICATION ROBUSTA SCORE

83.0

PROCESSING PROCEDURE HIGHT QUALITY COFFEE



This illustration only highlights the main points, not the complete steps of the processing procedure.

PREMIUM HONEY COFFEE

Premium Honey delivers a refined and balanced profile, making it the optimal choice for partners seeking flavor consistency with cost efficiency. Processed by the Yellow Honey method, this line retains a light layer of mucilage on the beans, creating gentle caramel sweetness accented with licorice, hazelnut, and ripe fruit notes.

Coffee cherries are handpicked at 90–95% ripeness and processed the same day. After washing and removing unripe cherries, the beans are pulped while keeping a thin mucilage layer. They are dried on raised beds inside greenhouses for 7–14 days, manually turned to achieve ideal dryness and prevent mold.

Once stabilized, the beans are stored in parchment for 1–2 months before hulling, weight grading, size screening (S13, S16, S18, Culi...), and optical color sorting. The final product is uniform, clean, and flavorful—ready for roasters worldwide.



Q ROBUSTA GRADER®

COFFEE QUALITY INSTITUTE®

DÒNG SẢN PHẨM PREMIUM

RIPENESS:

95–98% ripe cherries, handpicked

FLAVOR NOTES:

Licorice, hazelnut, caramel, ripe plum

PROCESS:

Yellow Honey – Retains a thin fruit layer and undergoes carefully controlled drying for balanced, stable flavor

Q-CERTIFICATION ROBUSTA SCORE

83.0

QUY TRÌNH SƠ CHẾ

PREMIUM HONEY COFFEE



Minh họa này chỉ thể hiện những điểm chính, nổi bật không phải toàn bộ các bước trong quy trình sơ chế.

Trust THROUGH PRESTIGIOUS CERTIFICATIONS



The clearest proof of Binh Dong Farm's relentless efforts lies in the prestigious certifications awarded by both domestic and international organizations, such as HACCP & ISO 22000, OCOP, and more - affirming product value tied to local identity and national standards.

All Binh Dong Farm products consistently maintain a Q Robusta score of 83+, reflecting stability and uniformity, not just selective batches.

Each certification is more than a title - it is a commitment: every coffee bean from Binh Dong Farm meets international standards of quality, safety, and sustainability.



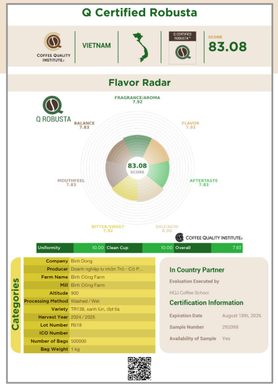


ONE COMMUNE ONE PRODUCT

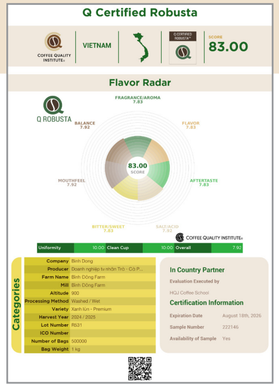
Certification for Affirms product value linked to local identity and national standards

Q-GRADER ROBUSTA 83+ POINTS (CQI)

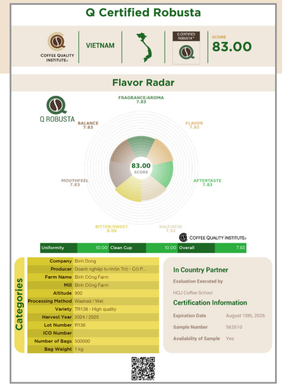
Recognition from the Coffee Quality Institute for consistent high-quality Robusta



Signature Honey Coffee



Premium Honey Coffee



High Quality Honey Coffee





HACCP & ISO 22000

Certification for a closed system of quality and food safety management from farm to finished product

A Year WITH COFFEE TREES



A year at Binh Dong Farm is not only about harvest seasons, but a journey closely tied to each growth cycle of the coffee tree. Every stage -from pruning, soil care, irrigation, to organic fertilization - is carefully planned and recorded to ensure healthy and uniform development.

By combining traditional experience with modern technology such as drones spraying bio-products, automatic irrigation systems, and soil nutrition monitoring devices, Binh Dong Farm controls quality right from the roots. This foundation ensures each harvest is not only abundant, but also stable and sustainable - ready to meet the demands of the most discerning markets.

















January – March

ORGANIC FERTILIZATION & SOIL CARE

A large amount of organic fertilizer, produced on the farm from composted coffee husks and biological additives, is applied to the soil.

Nutrient levels are monitored with specialized equipment, allowing balanced adjustments. Moisture retention and soil improvement measures are implemented to prepare the trees for the rainy season.

February – April

PRUNING & GARDEN MAINTENANCE

Branches are pruned after harvest, removing old or diseased ones to restore vitality.
Weeding is carried out to prepare the trees for flower bud formation. Manual and mechanical cleaning keeps the garden airy, reducing pest habitats.

Drones are applied to spray biological agents across large areas, saving labor and ensuring ecosystem safety.

May – June

ORGANIC FERTILIZATION & SOIL CARE

A large amount of organic fertilizer, produced on the farm from composted coffee husks and biological additives, is applied to the soil.
Nutrient levels are monitored with specialized equipment, allowing balanced adjustments.
Moisture retention and soil improvement measures are implemented to prepare the trees for the rainy season.

January – March

RAINY SEASON & FRUIT DEVELOPMENT

The automatic irrigation system switches to a saving mode, utilizing rainwater combined with reservoir management.
Regular organic fertilization and drone-based disease prevention ensure uniform growth.
Coffee cherries begin to grow rapidly, requiring balanced nutrition and strict pest control.

February – April

HARVEST PREPARATION

The entire plantation is inspected, with remaining diseased branches removed.
Irrigation is adjusted to promote concentrated and uniform ripening.

Labor and machinery plans are finalized for the upcoming harvest season.

May – June

MÙA QUẢ CHÍN

Coffee cherries turn bright red across the plantation.

The integrated system of harvesting, transportation, and processing is reactivated.
All procedures are closely monitored and transparently recorded in cultivation logs – ensuring traceability and consistent quality.



OUR PEOPLE

FOUNDER'S LEGACY
"FAMILY TRADITION" CULTURE
COMMUNITY ENGAGEMENT
OTHER ACTIVITIES
APPRECIATION FOR PARTNERS & GRATITUDE



Founder's LEGACY

Starting with beekeeping in 1981, ***Mr. Nguyen Binh Dong*** traveled far and wide with his bees in search of fragrant flowers and sweet nectar. Along this journey, he soon realized the value of large fields and expansive lands – places where the dream of sustainable farming could truly take root. That vision inspired him to settle down and find a real home for his passion in agriculture after years of wandering.

In 1986, with unwavering faith and determination, he purchased his first plot of land in Lộc Ngãi Commune, Bảo Lâm District. Unfamiliar with coffee or tea at the time, he began with corn and beans to build capital. Step by step, after ten years of perseverance, he established a farm spanning more than 111 hectares – the foundation of what is now Binh Dong Farm.

Through many ups and downs, his philosophy of "quality at the core" was always preserved and passed down to his children and grandchildren. Thanks to this, every coffee bean from the farm is not just an agricultural product, but a crystallization of aspiration, resilience, and deep faith in the value of the land.



MR. NGUYEN BINH DONG
Founder of Binh Dong Farm

MR. NGUYEN THANH LOC
Production Director of Binh Dong Farm

Today, ***Mr. Nguyen Thanh Loc*** represents the next generation – carrying forward and expanding the journey. After years of study and experience in the business environment of Ho Chi Minh City, he brought back a new mindset: green production, green export, and green consumption – the essential path for Vietnamese coffee to thrive in the global market.

Under his leadership, the farm has gradually transitioned toward organic and sustainable practices: replacing chemicals with natural predators, allowing grass to grow naturally to retain moisture and enrich the soil, and reusing by-products such as coffee husks and manure to regenerate nutrients. Every process is transparently documented, ensuring full traceability – a testament to the farm's commitment to quality and market trust.

Thus, the story of Binh Dong Farm is not only about building a coffee plantation, but also about a symbol of inheritance – where a father's aspirations are nurtured by the knowledge and vision of his children. It is a living, humanistic legacy that continues to grow and reach further.

MORE THAN A BUSINESS

it is a Family tradition

Binh Dong Farm is more than just a coffee plantation. It is a shared home, where three generations of Mr. Nguyễn Binh Dong's family have nurtured and preserved their legacy. From the father who began with calloused hands, to his children, and now to the grandchildren growing up among the coffee trees – all share the same belief: only hard work, humble learning, and continuous creativity can build lasting value.

The heritage Mr. Nguyen Binh Dong left behind is not only lush coffee fields, crystal-clear lakes, or modern drying houses and factories. Greater still, it is the example of a life devoted to quality and integrity. This legacy has been embraced by his descendants as a reminder that the true worth of a coffee bean lies not only in its flavor, but also in the love, patience, and family culture that shape it.







Today, as Binh Dong family steps onto the path of integration and growth, they remain true to that spirit. Wherever they are, whatever they do, they share one mission: to continue and spread the family tradition culture – a culture of perseverance, creativity, and love – so that every coffee bean from Binh Dong Farm is not only an agricultural product, but also the story of a family, a land, and a living heritage written through generations.

The legacy of Binh Dong Farm lies not only within each coffee bean, but also in the hands and hearts of the entire family - united under one roof to preserve and nurture it together.

BÌNH ĐÔNG
FARM

Connecting WITH THE LOCAL COMMUNITY

When stepping into Bình Đông Farm, visitors are easily captivated by the endless green of coffee fields, the meticulous care in every drying house, and the gentle aroma of coffee drifting in the morning breeze. Yet behind this neatness lies nearly one hundred people – farmers, workers, and ethnic minority communities – who have been bonded to this land for many years.

Each harvest season, the entire village joyfully gathers at the farm. Some come from nearby hamlets, others from distant provinces. They arrive without invitation, as if by habit – like returning to their own home.

From 4–5 a.m., the collective rises early, cooks rice, eats a quick bowl of soup, and disperses into the fields. Pickers, carriers, machine operators – every task demands strength and patience, yet all are carried out with resilience and love.

For them, Bình Đông is not just a workplace, but a second family – a place to share meals, laughter, everyday stories, and the pride of seeing the coffee they helped produce sent across the world.





The workers labor tirelessly until the coffee sacks are loaded onto trucks. In that moment, everyone understands: each bean carries a piece of their own heart.

Every coffee bean is not only the crystallization of earth and sky, but also the sweat, smiles, and faith of an entire community.





Kết nối

ĐỒNG HÀNH & LAN TỎA GIÁ TRỊ

Binh Dong Farm believes that the growth of an agricultural enterprise cannot be separated from the community and the market. That is why we always open our doors to cooperation – from trade and training to community initiatives – with an open and receptive spirit.

Every program with partners, every activity connecting with customers, and every project supporting the community is considered part of our long-term strategy: building a sustainable coffee ecosystem, integrating globally, and spreading values that go beyond the coffee bean itself.

Each initiative is a reaffirmation of openness, integration, and community responsibility – the values that Bình Đông Farm consistently pursues on its journey of development.



Binh Dong Farm regularly welcomes leaders from government agencies, local authorities, and community representatives to visit and learn about its high-quality coffee production model





The farm also partners with Yara Vietnam in researching and applying advanced nutritional solutions, enhancing both the quality and sustainability of coffee cultivation.





In addition, Binh Dong Farm actively participates in numerous training courses and workshops on high-quality coffee following international standards, continuously improving knowledge and professional expertise.



Together with The Coffee Roads, Binh Dong Farm creates a meaningful platform to connect and spread the passion for coffee.







Collaborates with Ho Chi Minh City University of Technology in the “Nurturing Dreams for the Young Generation” program.





Actively joins conferences and events by the Ministry of Agriculture & Rural Development and the National Agricultural Extension Center.







Every year, Binh Dong Farm organizes tours and hands-on experiences of its production process for businesses, partners, and friends

Partners & TRUSTED COMPANIONS

Throughout its journey of growth, Bình Đông Farm has been fortunate to walk alongside trusted friends, partners, and customers. Their companionship has provided strength, affirmed credibility, and opened new opportunities for the farm to continuously improve.

Each logo displayed on this page is not only a mark of collaboration, but also a testament to trust, sharing, and a shared commitment to sustainable values in the coffee industry.





BÌNH ĐÔNG
FARM

Sustainable

SOURCING SOLUTIONS

Thank you to our valued partners and customers for being part of the Binh Dong Farm story.

Your trust and companionship have given us the strength to preserve, nurture, and spread the authentic flavor of Vietnamese coffee.

BÌNH ĐÔNG

FARM

BINH ĐONG
FARM

BINH DONG FARM – HIGH QUALITY COFFEE FARM

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