MAC



Minh An Coffee

MINH AN COFFEE COMPANY LIMITED

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About Us

Minh An Coffee was established in 2015, beginning with a 10kg coffee roaster operating in a modest 20m² facility. Through more than 11 years of dedicated effort, perseverance, and innovation, the company has continuously grown and expanded, steadily enhancing the capacity and capabilities of its production facilities.

Today, our roasting factory is equipped with two industrial roasting machines, each with a capacity of 120kg per batch, enabling a production output of up to 6 tons per day, or approximately 180 tons per month. Our roasting system utilizes advanced hot-air roasting technology, where coffee beans do not come into direct contact with metal drums. Instead, heat is primarily transferred through convection, allowing for cleaner roasting, greater consistency, and more precise process control. This technology supports standardized production that meets the demanding quality requirements of premium domestic markets and international export standards.

At Minh An Coffee, we remain committed to continuous improvement and innovation, striving to deliver the highest quality coffee products to our valued partners and customers in both domestic and international markets.





HISTORY

01
Establishment **2015**

Started with a 10kg roaster in a 20m² warehouse.

2018 02
Upgrade

The factory was invested with a production capacity of 1.5 tons/day.

03
Export **2020**

The first export order.

2022 04
Upgrade

Increased production capacity up to 3 tons/day.

05
8 exporting countries **2024**

Reached the milestone of exporting to 8 countries worldwide.

2025 06
Upgrade

Increased production capacity up to 6 tons/day.

MAC

VISION - MISSION - CORE VALUES - BUSINESS PHILOSOPHY

Vision

MAC aspires to become the heartbeat of global coffee culture, contributing a small part of Vietnamese coffee culture to the world coffee culture through bringing special Vietnamese coffee experiences to the world.

Mission

The mission of MAC is to provide high-quality coffee goods to support the expansion and development of your company. Our goal is to become part of the international coffee community, where every cup of coffee has a unique inspirational backstory.

Core values

MAC operates with the philosophy of always prioritizing the quality of coffee and the development position of our partners. We strive to serve wholeheartedly as if we were working for ourselves, because MAC believes that sustainable development is only supported through bilateral development.

Business philosophy

MAC aspires to contribute to making Vietnamese coffee popular and beloved in every region, territory, and country. Therefore, we believe that quality, integrity and continuous improvement are always the business philosophy throughout MAC.



OUR PRODUCTS

Green Coffee Bean

We supply various types of green coffee beans, including:

- Robusta S18 Clean
- Robusta S16 Clean
- Robusta Honey
- Arabica Cau Dat S18
- Culi S18



Roasted Coffee

Roasted coffee (whole bean & ground coffee), available from 100kg, including:

- Robusta S18 Clean
- Robusta S16 Clean
- Robusta honey
- Arabica Cầu Đất S18
- Culi S18



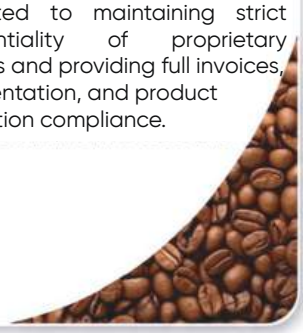
Instant Coffee

- 3in1 Instant Milk Coffee
- 4in1 Instant Coffee: Cappuccino (banana, mango, coconut, flavor...)
- Black Instant Coffee: Black Coffee, Americano, etc.



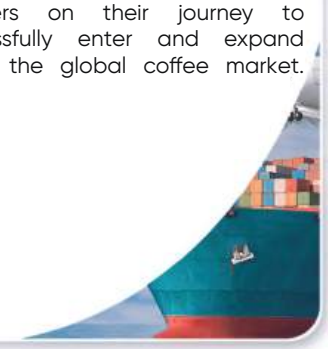
Private Label

We collaborate with businesses to develop complete coffee brands, providing services from sample consultation to packaging. We are committed to maintaining strict confidentiality of proprietary formulas and providing full invoices, documentation, and product registration compliance.



Exporting

With export experience across more than nine countries in Asia, Europe, and the Americas, Minh An Coffee is dedicated to accompanying our partners on their journey to successfully enter and expand within the global coffee market.





ROASTED COFFEE PRODUCTS



Robusta S18 Clean

- Flavor: strong bitterness, bitterness of dark chocolate, full body
- Origin: Dak Lak
- Ripeness ratio: 85% – 87%
- Processing method: Dry processing (Natural)
- Roasting level:
  Light (light roast)
  Medium (medium roast)
  Dark (dark roast)
- Suitable for: Milk coffee, iced coffee



Robusta S16 Clean

- Flavor: strong bitterness, bitterness of dark chocolate
- Origin: Dak Lak
- Ripeness ratio: approximately 85% – 87%
- Processing method: Dry processing (Natural)
- Roasting level:
  Light (light roast)
  Medium (medium roast)
  Dark (dark roast)
- Suitable for: Milk coffee, iced coffee



Robusta Honey

- Flavor: strong bitterness, sweet aftertaste
- Origin: Dak Lak
- Ripeness ratio: 98% – 99%
- Processing method: Honey processing (semi-wet processing)
- Roasting level:
  Light (light roast)
  Medium (medium roast)
  Dark (dark roast)
- Suitable for: Milk coffee, iced coffee



Arabica Cau Dat S18

- Flavor: light sour, little bitter
- Origin: Dak Lak
- Ripeness ratio: 99%
- Processing method: Wet processing
- Roasting level:
  Light (light roast)
  Medium (medium roast)
  Dark (dark roast)
- Suitable for: Iced coffee, Espresso, Latte, Cappuccino



Culi S18

- Flavor: strong bitter, strong aftertaste
- Origin: Dak Lak
- Ripeness ratio: approximately 85% – 87%
- Processing method: Dry processing (Natural)
- Roasting level:
  Light (light roast)
  Medium (medium roast)
  Dark (dark roast)
- Suitable for: Iced coffee, Espresso, Latte, Cappuccino

CERTIFICATES



Certificate of Registration

This certificate of Registration certifies that:

MINH AN COFFEE COMPANY LIMITED - LONG AN BRANCH

Lot 2042, N14 Street, Long Hau Residential Area, Hamlet 3, Can Giuoc Commune, Tay Ninh Province, Vietnam

has registered with the US Food and Drug Administration pursuant to Bioterrorism Act of 2002 and the Food Safety Modernization Act.

US FDA Registration Number: 19743919264
DUNS Number: 673765091
US Agent: Willow Glen Consultancy
Willow Glen Number: WG2072838
Expiration Date: November 30, 2026

This certificate affirms that the above-named facility is registered with the US FDA pursuant to the regulations required by the US laws. This registration has been verified as effective by Willow Glen Consultancy as of the date below, unless such registration has been terminated after issuance of this Certificate. Willow Glen Consultancy makes no additional representations or warranties, nor does this certificate carry any to any person or entity other than the named certificate holder, for whose sole benefit it is issued. Willow Glen Consultancy assumes no liability to any person or entity in connection with the foregoing, nor does the U.S. FDA recognize a certificate of registration issued by Willow Glen Consultancy.

Willow Glen Consultancy is a private agent not affiliated with the U.S. Food and Drug Administration.

Amanda Ou, Operation Director
Willow Glen Consultancy LLC
+1-619-869-0249
Date: November 12, 2025

Willow Glen
WillowGlenFDA.com
Info@WillowGlenFDA.com
8880 Rio San Diego Dr, #800
San Diego, CA 92108, USA



ISOCERT

CERTIFICATE

No. 9199293406169-HACCP

THIS IS TO CERTIFY THAT THE HAZARD ANALYSIS AND CRITICAL CONTROL POINTS OF

MINH AN COFFEE COMPANY LIMITED

Head office: 34 Street 6, Hun Lam Residential Area, Tan Hung Ward, District 7, Ho Chi Minh City, Vietnam
Factory: Factory 3.01 High-rise factory, Lot L2, Long Hau-Hiep Phuoc Street, Long Hau Industrial Park, Long Hau Commune, Can Giuoc District, Long An Province, Vietnam.

Has been assessed and found to conform with requirements of the following standard:

HACCP CODEX 2020
(CXC 1-1969, Rev2020/TCVN 5603:2023)

SCOPE CERTIFIED:
1. Mixing and packaging instant coffee and coffee beans;
2. Processing (grinding, packaging) ground coffee.
(Category: CIV)

Certification date	: 22.Dec.2023
Issue date	: 22.Dec.2023
Expiration date	: 21.Dec.2026
Details in decision No.	: 221223.05/QD-ISOCERT

Retrieval Information Code: 9199293406169

VICAS 067-FSMS HACCP CODEX 2020

DIRECTOR
MSc. Vu Hoang Tuan

Check the validity of the certificate: https://isocert.org.vn/tra-cuu-chung-chi-so

ISOCERT INTERNATIONAL CERTIFICATION AND INSPECTION JOINT STOCK COMPANY

No 40 A Row, Block 12, Dinh Cong New Urban Area, Dinh Cong Ward, Hoang Mai District, Hanoi
Hotline: 1900 636 538, Hanoi office: 02473 036 538, HCM office: 02873 056 538, Email: contact@isocert.org.vn, Website: http://isocert.org.vn



ISOCERT

CERTIFICATE

No. 9199293406169-FSMS

THIS IS TO CERTIFY THAT THE FOOD SAFETY MANAGEMENT SYSTEM OF

MINH AN COFFEE COMPANY LIMITED

Head office: 34 Street 6, Hun Lam Residential Area, Tan Hung Ward, District 7, Ho Chi Minh City, Vietnam
Factory: Factory 3.01 High-rise factory, Lot L2, Long Hau-Hiep Phuoc Street, Long Hau Industrial Park, Long Hau Commune, Can Giuoc District, Long An Province, Vietnam.

Has been assessed and found to conform with requirements of the following standard:

ISO 22000:2018

SCOPE CERTIFIED:
1. Mixing and packaging instant coffee and coffee beans;
2. Processing (grinding, packaging) ground coffee.
(Category: CIV)

Certification date	: 22.Dec.2023
Issue date	: 22.Dec.2023
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Retrieval Information Code: 9199293406169

VICAS 067-FSMS ISO 22000:2018

DIRECTOR
MSc. Vu Hoang Tuan

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PRODUCTION CAPACITY

ROASTING COFFEE PRODUCTION FACTORY

- Capacity of **6 tons**/**day**.
- German technology roasting machine 120kg/batch - Hot Air roasting.
- Producing machine-brewed and filter-brewed coffee.





PROCESSING & ROASTING PROCESS

Self-contained Hot Air roasting technology.

Advanced modern technology ensures output quality. We use Hot Air technology which makes all the roasting coffee batches more stably, while it can reduce fuel consumption and improve the stability of the roaster's heat flow. For all types of coffee beans, the software will automatically edit and record the roasting level as well as the roasting process to maximize coffee quality, ensuring consistent quality batches of coffee at different roasting batches.

International standards of roasting techniques.

- Hand-harvested coffee beans are processed using the Washed/Honey/Natural method or other special methods.
- Applying Hot Air roasting technology according to strict procedures on modern technological lines: processing green coffee beans into roasted and ground products and packaging finished products to create premium-flavored coffee products.



Step 1



Step 2



Step 3



Step 4



Step 5



Step 6

Step 1: Coffee is harvested by hand-harvesting
Step 2: Washed/Honey/Natural processing
Step 3: Hot Air roasting

Step 4: Incubating in a ventilated container
Step 5: Selecting finished coffee beans
Step 6: Packing and delivering to customers

EXPORT MAP



In 2020, MAC had our first export order to **The Netherlands** market.

After that, MAC officially entered the giant market - **China** by cooperating as an OEM/ODM partner with many strict requirements and tests.

By 2024, based on product quality and professional operation, MAC has created a great reputation when it can cooperate with major partners in **Finland, Thailand, Canada**.

We have been attracted by the **Philippines, Cambodia** - the Asian fast-growing markets and brought MAC to these countries to connect with coffee enthusiasts. By November 2024, MAC officially reached the milestone of having 1 coffee export shipment to the **Philippines** weekly. After that, MAC gradually expanded exports to two new markets: **Bangladesh** and **the United States.**

MAC always prioritizes product quality and undergoes all the testing according to global standards that can prove that MAC is a reliable coffee supplier to collaborate with.

PREVIOUSLY PRODUCED PRODUCTS

1. The partner proposes a product to manufacture.
2. The two parties will sign a contract in principle.
3. Minh An will propose a product price plan.
4. The two parties will sign a contract to manufacture specific products.
5. Production – Inspection – Transportation – Contract inspection.

NEW PRODUCTS

1. The partner proposes products and market requirements.
2. The research and development team will propose a suitable product plan with sample.
3. The partner selects the most suitable product sample.
4. The two parties will sign a contract in principle.
5. Minh An will propose a product price plan.
6. The two parties will sign a contract to manufacture specific products.
7. Production – Inspection – Transportation – Contract inspection.

MINH AN COFFEE COMPANY LIMITED

Head office:
793/60D/7-7A Tran Xuan Soan Street, Tan Hung Ward, Ho Chi Minh City, Vietnam.

Factory:
Lot 2042, N14 Street, Long Hau Residential Area, Can Giuoc Commune, Tay Ninh Province, Vietnam.

Contact:

Hotline: (+84) 903 655 133 (Viber/WhatsApp/Zalo)
Email: minhancoffee@gmail.com
Website: www.minhancoffee.com