

SAIGON DRIP COFFEE

Specialty Coffee Portfolio

VIETNAM



VIETNAM SPECIALTY COFFEE

From Commercial to Exceptional

Vietnam is known as the world's leading Robusta producer, yet in recent years the country has been shifting from volume to value, developing distinctive Specialty Robusta and Arabica that reflect craftsmanship and terroir.

From the highlands of Dak Lak, Gia Lai, Lam Dong, and Cau Dat, carefully processed through Honey, Natural, and Fully Washed methods, these coffees achieve SCA 80+ scores, offering notes of chocolate, caramel, fruit, and floral sweetness.

Vietnam Specialty Coffee – where strength meets elegance and origin tells its story.

SPECIALTY COFFEE

Vietnam Specialty Coffee by SAIGON DRIP *is crafted through a network of carefully selected farms and cooperatives in Lam Dong and Dak Lak, where we work directly with growers from cultivation and is developed as an individual* ***single lot****, applying methods such as* ***Washed, Honey, Natural, and Anaerobic****, and is meticulously* ***cupped and hand-sorted*** *at our processing facilities.*

Backed by a fully integrated supply chain from farm → processing → roastery, our operations deliver specialty coffees that highlight Vietnam's unique terroir. We offer refined flavor profiles, transparent traceability, and consistent volume tailored specifically for roasters and brands seeking high- quality, distinctive specialty coffee.













GALLERY

4C COPORATE SERVICES

FDA CERTIFICATE

EUDR COMPLIANT

Vinacontrol CE®

HACCP CERTIFICATE

ISO CERTIFICATE

HALAL CERTIFICATE

KOSHER CERTIFICATE

CAFECONTROL

RAINFOREST ALLIANCE

VCC&C

CERTIFICATIONS

ROBUSTA ANAEROBIC NATURAL

Description

- Variety: Old Typica (Sẻ) & TR4
- Method: Natural, double anaerobic fermentation

Processing

- Coffee cherries are soaked in water to remove floaters and impurities.
- The coffee is fermented twice in an anaerobic environment, keeping the whole cherry intact throughout the process.
- Beans are dried for 30–40 days on raised beds or in greenhouses.
- Afterwards, the beans are stored in cherry form and hulled upon request.



Specification

- Moisture:max 12.5%
- Black beans: max 0.1%
- Broken beans: 0.5%
- Impurities: max 0.1%
- Screen: S14+
- Cupping Score: 84-87
- Cupping notes: dark chocolate, brown spice, cacao nibs, coriander seed

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Specification

- Moisture:max 12.5%
- Black beans: max 0.1%
- Broken beans: max 0.5%
- Impurities: max 0.1%
- Screen: S14, S16, S18
- Cupping Score: 84-87
- Cupping notes: cinnamon, funky, hazelnut, stonefruit, dark chocolate, sweet aromatics

ROBUSTA ANAEROBIC HONEY

Description

- Variety: OldTypica(Sẻ)&TR4
- Method: Honey, anaerobic fermentation

Processing

- Coffee cherries are soaked in water to remove floaters and impurities.
- First fermentation with whole cherries, then sun-dried for one day.
- Second fermentation in anaerbic in environment using honey process.
- Beans are dried for 25–30 days on raised beds or in greenhouses.
- After drying, beans are stored in parchment and hulled upon request.

ROBUSTA HONEY

Description

- Variety: Mixed
- Method: Honey

Processing

- Fresh cherries are selected, floaters may or may not be removed.
- The outer skin is removed but mucilage remains attached to the beans.
- Beans are dried on patios/tarpaulin for 8–12 days, then hulled once the desired moisture is reached.



Specif ication

- Moisture:max 13%
- Black beans: max 0.1%
- Broken beans: max 2%
- Impurities: max 0.1%
- Screen: S14, S16, S18
- Cupping Score: 81-84
- Cupping notes: pipe tobacco

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Specif ication

- Moisture:max 12.5%
- Black beans: max 0.1%
- Broken beans: max 0.5%
- Impurities: max 0.1%
- Screen: S14, S16, S18
- Cupping Score: 84-87
- Cupping notes: almond, earthy, milk chocolate, pipe tobacco, malt

ROBUSTA HONEY SMOOTH

Description

- Variety: OldTypica (Sẻ) & TR4
- Method: Honey

Processing

- Similar tothe standard honey process, except:
- Stricter cherry selection
- Always washed and floaters removed
- Dried on raised beds/in greenhouses more slowly, usually 12–15 days
- Final processing (destoning, screening, color sorting) done twice

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ROBUSTA ECO-PREMIUM

Description

- Variety: OldTypica (Sẻ) & TR4
- Method: Natural (farm-dried)

Processing

- Cherries are picked when over 70% are ripe.
- Cherries are dried whole for 5–10 days at the farm.
- Final processing (destoning, screening, color sorting) done twice.
- Final product reaches a minimum ripe ratio of 81%.



Specif ication

- Moisture:max 13%
- Black beans: max 0.1%
- Broken beans: max 2%
- Impurities: max 0.1%
- Screen: S14, S16, S18
- Cupping Score: 84-87
- Cupping notes: Yellow cherry, chocolate, great body and texture



Specif ication

- Moisture: max 12.5%
- Black beans: max 0.1%
- Broken beans: max 2%
- Impurities: max 0.1%
- Screen: S14, S16, S18
- Cupping Score: 65-70
- Quality: clean, free from mold, smoke, or phenolic odors

ROBUSTA CLEAN

Description

- Variety: Mixed
- Ripeness: Not guaranteed
- Method: Mixed (natural/pulped)

Processing

- Cherries are either dried whole or pulped, 3–10 days at farm.
- Carefully selected from the best bulk coffee lots.
- Beans are cleaned of impurities, destoned, density-sorted, size-graded, and color-sorted to remove black or brown beans.

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ARABICA WASHED

Description

- Variety: Catimor
- Region: Nui Min, Cau Dat
- Elevation: 1,550–1,600 masl
- Method: Fully Washed

Processing

- Ripecherries are pulped, fermented, and thoroughly washed with clean water.
- Beans are sun-dried on raised beds, then hulled, density- and color-sorted to ensure clean, uniform quality.



Specif ication

- Moisture:12% Max
- 5 DFs (SCA)
- Screen: 90% > S14
- Taste Notes: Green tea, mild acidity, clean sweetness, bright citrus (lemon, orange)
- Cupping Score: 80-83

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Specif ication

- Moisture:12% Max
- 5 DFs (SCA)
- Screen: 90% > S14
- Taste Notes: Dried fruit, pineapple, chocolate; sweet and well-balanced cup
- Cupping Score: 80-86

ARABICA NATURAL

Description

- Variety: Catimor
- Region: Nui Min, Cau Dat
- Elevation: 1,550–1,600 masl
- Method: Natural

Processing

- Fully ripe cherries are sun-dried whole on raised beds for 15–25 days, turned regularly for even drying and clean cup quality.
- After drying, beans are hulled, density-graded, and color-sorted to remove defects and ensure consistency.

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ARABICA NATURAL THA2

Description

- Variety: THA2
- Region: Nui Min, Cau Dat
- Elevation: 1,550–1,600 masl
- Method: Natural

Processing

- Fully ripecherries are sun-dried whole on raised beds for 15–25 days, turned regularly for even drying and clean cup quality.
- After drying, beans are hulled, density-graded, and color-sorted to remove defects and ensure consistency.



Specification

- Moisture: 12% Max
- 5 DFs (SCA)
- Screen: 90% > S14
- Taste Notes: Dried fruit, creamy texture, caramel, chocolate, and molasses sweetness
- Cupping Score: 80-86

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Specif ication

- Moisture:12% Max
- 5 DFs (SCA)
- Screen: 90% > S14
- Taste Notes: Fruity aroma with refined acidity of green apple and citrus; sweet and balanced aftertaste
- Cupping Score: 80-83

BLEND ARABICA WASHED

Description

- Variety: Typica, Caturai, Heirlooms
- Region: Nui Min, Cau Dat
- Elevation: 1,550–1,600 masl
- Method: Fully Washed

Processing

- Ripecherries are pulped, fermented, and thoroughly washed with clean water.
- Beans are sun-dried on raised beds, then hulled, color-sorted to ensure uniform quality.

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ARABICA ANAEROBIC

Description

- Variety: Catimor
- Region: Nui Min, Cau Dat
- Elevation: 1,550–1,600 masl
- Method: Anaerobic Fermentation

Processing

- Fully ripecherries are sun-dried whole on raised beds for 15–25 days, turned regularly for even drying and a clean cup.
- After drying, beans are hulled, density-graded, and color-sorted to remove defects and ensure consistency.



Specif ication

- Moisture:12% Max
- 5 DFs (SCA)
- Screen: 90% > S14
- Taste Notes: Winey character with fruit, lemon, herbal notes; sweet and balanced finish
- Cupping Score: 80-86

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Lot Name	Average Score	Cupper 1	Cupper 2	Cupper 3	Notes
VIE Type (Great Cherry) Dak Lak Cu' M'gar Anaerobic Natural Robusta	**85.83**	86	85.5	86	Wild Fruit (2), Cream, Floral (2), Mild Herbal, Raw Nut (2), Short Finish, Spice, Sweet and Balanced, Dried Fruit, Bittersweet Chocolate
VIE Type (Great Cherry) Dak Lak Cu' M'gar Anaerobic Honey Robusta	**83.33**	84.5	81.5	84	Body/Fullness (2), Balanced, Bittersweet, Cocoa, Cream, Dark Chocolate, Dark Roast, Dried Wood, Low Bitterness, Mild, Mild Fruit, Mild Salt
VIE Type (Great Cherry) Dak Lak Cu' M'gar Honey Robusta 97	**81.83**	81.75	80.75	83	Bittersweet Chocolate (3), Body/Fullness, Cream, Dried Wood, Full, Popcorn, Syrupy

Name	Moisture	Density	Sensorial descriptors	General comments	Sensorial
ANAEROBIC HONEY ROBUSTA	9.7	841	Brown sugar aroma, cacao, Cacao Nibs, Candied pecan aroma, Cedar, Tobacco	Balanced pleasant no off tastes classic robusta	84.25
ANAEROBIC NATURAL ROBUSTA	12.1	829	Banana liquor, Basil aroma, Blackberry, Coating, Hazelnut, Medicinal, Papaya aroma, plum wine aroma, Port aroma, Woody	A little out of control, sweet, funky, medicinal, wood heavy finish	85.25
HONEY ROBUSTA 97 Sc 14	11.9	821	Cedar, Grape leaves, Leather aroma, toasted hazelnut aroma, Toasted nuts, Wood Smoke	Leathery/fatty/meaty	82.5
HONEY ROBUSTA 97 Sc 18	11.8	816	Cigars, cocoa aroma, Moss aroma, Raisins, tobacco aroma	More bitter woody but some dried fruit	83
HONEY ROBUSTA 100	11	851	Brown Sugar, Cacao Nibs, chocolate aroma, Kava, oak, Seamoss, Seamoss aroma	Sweet, mossy, dry	83.5

Lot name	Sens. descriptors	Final score	Moisture	Water activity
VIE Fine Robusta (Natural) 100	Brown Spice, Cacao Nibs, Coriander Seed	83	9.6	0.63
VIE Natural Robusta 100	Brown Spice, Dark Chocolate, Woody	80	11.4	0.64
VIE Honey Robusta 100	Almond, Earthy, Milk Chocolate, Pipe Tobacco	82	10.6	0.59
VIE Honey Robusta 97	Almond, Earthy, Milk Chocolate, Pipe Tobacco, Malt	81.5	10.6	0.59



JUTE BAG NET 60 KGS



NET PP BAG 60 KGS



JUMBO BAG NET 1000 KGS



CUSTOM BAG

- **PRIVATE LABEL:** For private label packaging, please share your details with us at Info@Tiarez.com

PAYMENT TERM

- **30%** T/T deposit, **70%** prior shipment

- **30%** T/T deposist, **70%** L/C at sight



DOCCUMENTS

- Insurancefor Shipment.
- Fumigation Certificate.
- Phytosanitary Certification.
- Commercial Invoice.
- Packing List.
- C/O or ICO.
- Bill of Lading.
- Test Quality & Quantity report from 3rd party (VCC&C/ Cafecontrol/ Vinacontrol/ SGS/...) for each order.
- Others...

DELIVERY

- **Production Times:** 30-60 days.
- **Estimated delivery times:**

1. Asia: 7-10 days
2. East Asia: 15-21 days
3. Europe: 21-25 days
4. America: 22-30 days



Thank you,
we look forward to
cooperating with you!

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