



COFFEE LINE

For distribution in the United States.





- Our Company specializes in the import of high quality products.
- The coffee line has a careful supplier selection process.
- Coffee producers have control from cultivation to final product packaging.
- The brands distributed by Five Points Trading are leaders in their countries of origin and also in other regions of the world.



EXCELLENCE FROM THE BEGINNING



El Salvador



Honduras



Colombia



DIFFERENT PLACES BUT THE SAME QUALITY

- Sustainable crops with the environment
- Farms with international quality seals
- Competition winners
- Coffee plantations are part of the natural heritage
- Five Points Trading has a strategic alliances with the producers for the supervision and monitoring of coffee from its origins.
- They are considered as coffee “forest” because the coffee bush is grown under shadows of large trees.
- They house a great diversity of fauna and flora, which can be highlighted.



IMPORTANT PLACES IN THE COFFEE PROCESS WHERE FIVE POINTS TRADING MONITORS THE PRODUCT.



Farm

- Nursery
- Plantations
- Harvest



Benefit

- Wet train
- Dry train
- Roasting process



THE COFFEE FARMS.

- The nursery is the starting point for good quality, since the quality of the seed is germinated.
- Producers make their own nursery from their best plants or buy trees or “pylons” from certified nurseries to be sown directly to the ground
- The process of fertilization, control of pests and bacteria, are crucial for the development of the bush.
- The varieties grown by coffee growers to date are: Bourbon, Pacas, Pacamara, national varieties: Catimor, cuscatleco, and sachimor.



Seed germination bed



Once the plant has developed the root is placed in individual bags.



Coffee nursery



THE COFFEE FARMS.

- Once the tree is planted, it must take 3 years to have your first harvest.
- During the first years, it continues with its fertilization plan, weed control, pests, shade management and windbreak curtains.
- Flowering is a sign of the amount of harvest that will be obtained at the end of the year, since each flower is a grain.
- During the other months of the year agricultural work is carried out that helps the coffee plantation to conserve and develop the fruit.
- The topography of Salvadoran coffee plantations is not uniform, demanding skilled labor for all jobs.



Planting the coffee



Coffee harvest



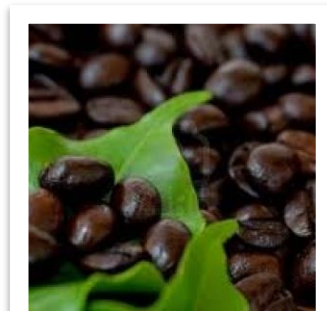
THE COFFEE FARMS.

- The crops in El Salvador, Honduras and Santander (Colombia) are once a year, once developed 9 months from flowering to their optimum ripening time..
- Harvesting is carried out manually, trying to cut the mature grain, which in most varieties is red..
- Once cut it is selected again, always manual, to remove all the green beans.
- After weighing all the cut coffee is transferred to the benefit where it will be transformed.





● GENERAL INFORMATION



Regiones cafetaleras de El Salvador

Café de El Salvador, drink it... and smile!
¡Tómelo... y sonríe!



Café de El Salvador
Tómelo... y sonríe



Ahuatepec - Metapán
Mountain Range

El Balsamo - Quetzaltepec
Mountain Range

Apaneca - Ilamatepec
Mountain Range

Chichontepec
Mountain Range

Cacahuatique
Mountain Range

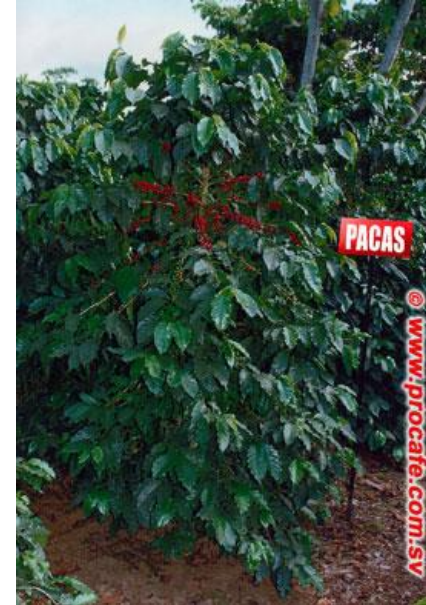
Tecapa - Chinameca
Mountain Range

Principales Regiones Cafetaleras

1. Cordillera Apaneca-Ilamatepec
2. Cordillera Quetzaltepec-Balsamo
3. Cordillera Chichontepec
4. Cordillera Tecapa-Chinameca
5. Cordillera Cacahuatique
6. Cordillera Ahuatepec-Metapán

THE COFFEE FARMS OF EL SALVADOR.

Some varieties of coffee



Coffee bloom.



MAJADA GOLD COFFEE

- Cultivated by members of Cooperativa de Cafetaleros de San José La Majada de R.L. (Oro Grape) and processed by Torrefactora de Café San José de La Majada S.A. from C.V. (Roasted and ground)
- Cooperative Characteristics:
 - Founded on May 7, 1966, it has Certificates with ISO 9001-2008
 - The Cooperativa of Cafetaleros of San José La Majada de R.L. It has been in operation since 1967.
 - It has 1,530 active partners totaling 10,317 Mz. Cultivated coffee distributed in 772 farms
 - A high percentage of the partners are small producers and in a smaller amount large clients, the majority located mainly in the departments of Santa Ana, Sonsonate and Ahuachapan..
 - Own production of the San Jose El porveir farm. It has an extension of 77 Mz. And is listed as half height. The profits are intended for social assistance.
 - Sale of coffee nurseries with certified seed
 - The Education Committee carries out constant training for producers and their best agricultural practices.
- Tower Features :
 - Complete infrastructure to receive and process roasted and ground coffee, capacity of 2,500 Lb daily..
 - The main coffee supplier is the Cooperative with coffee from others.



COOPERATIVE WITH COFFEE FROM OTHERS

The entire agroindustrial coffee process is developed in the Benefit composed of important sub processes in the good quality of the aromatic. The objective is to remove the layers that they have in order to roast the grain..

Wet train:

- The Traditional Benefit consists of a pulper and fermentation tanks making the process take approximately 12 hours
- The cooperative also has state-of-the-art equipment consisting of stainless steel breasts, demugilanzers and an industrial pre-drying, reducing water consumption, organic waste and odors, not losing the primary characteristics of the grain
- It has infrastructure to process special coffee from certain farms (Rain Forest, Star Buck, Rate of Excellence, Electronic Auction, QUALITY FIVE POINTS)
- The grain . is received in the "piles" in a maximum period of 8 hours after being cut
- Move to the pulper where the pulp is removed, reaching moist parchment coffee. Depending on the qualities, it takes to patio drying or to dryers.
- The drying in patio, The drying in patio, are floors of slab (natural stone) where the coffee is placed so that with the heat of the sun it is dried in 3 or 4 days.
- Drying in dryers (guardioles) in 6 hours with the heat generated from the coffee husk, firewood derived from the partners' farms and dried pulp.
- Once given the drying point, it is transferred to the dry train.



Parchment coffee



Fermentation stacks



Drying patios



COFFEE TRANSFORMATION PROCESS

Dry Train

Consists of:

- Threshing machines: machines that, through vibrations, select parchment coffee, placing it based on measurements and weight.
- Oliver: air-based machine that selects grain based on color, size and weight.
- Manual bands: a group of people, mostly women, who select grains by removing imperfections (broken, stained grains, snail, stones, etc.)
- Embosado: it is through a dosing machine, which is programmed based on the weight requested by the client, at the same time it is packed in bags of henequen labeled and coded.
- All this leads to “green gold” coffee, which is export quality. Depending on the clients, there are different types of preparations, including American, European and specialty.



Thresher



Henequen sacks



COFFEE TRANSFORMATION PROCESS

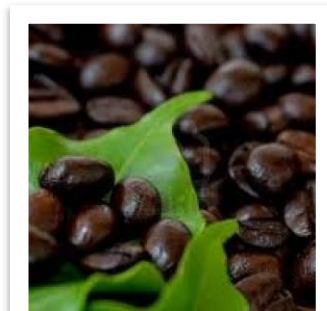
Roasted and ground coffee

- Once the “green gold coffee” is selected, different types of mixtures can be made, calling them blend.
- The grain can be taken to different types of toast, depending on the desired final cup, example: capuccino, espresso, American, percolator, etc.
- Ground: It is the degree of water absorption in the grain for distillation to take to the desired cup, example: capuccino, espresso, American, percolator, etc.





THE TASTE OF A TRADITION



SANTANDER, COLOMBIA
COFFEE OF UNIQUE ORIGIN



Under his strong roots and spirit of freedom, the coffee grower Santandereano, gives rise to Café los Comuneros, 100% natural, produced in the municipality of El Socorro - Santander.

- From the mountains of the cradle of the freedom of America in the crops under the shade of native trees, the mature beans are selected manually to make a coffee with aroma and flavor unmatched, complex and elegant to satisfy the most demanding palates.*

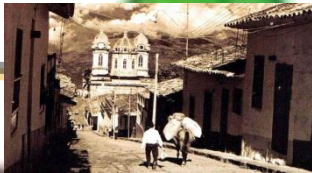


SANTANDER, COLUMBIA COFFEE OF UNIQUE ORIGIN



- Santander, a department full of customs that is rooted in its origins, all framed in the strength, courage and leadership, which make it one of the most recognized departments for its economy and its agricultural essence.

- The coffee produced in the farms of El Socorro is characterized by its shade crops that protect the plants from radiation, this area is the first rust-free zone in the world.



Legacy of a
tradition 70
years

Historical
Heitage/Histo
rial Heritage



A Story that
extends/ Histroy
that extends



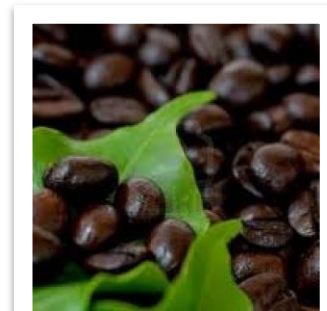
SANTANDER, COLOMBIA COFFEE OF UNIQUE ORIGIN

| | |
|--|--|
| Nombre del producto (SIBOL) | Café tostado y molido Cód. 40128 |
| Nombre comercial del producto | CAFÉ LOS COMUNEROS |
| Nombre científico | Coffea arabica o cafeto arábica |
| Origen | Colombia |
| Generalidades | Producto obtenido de la torrefacción del café verde y posteriormente molido |
| Requisitos generales | Debe tener aroma propio del producto, color café oscuro sin presencia de otras coloraciones impropias del mismo; y no presentar grumos ni estar compactado No debe tener ingredientes o sustancias extrañas a este, ya sean de origen vegetal, animal o mineral. No debe estar mezclado con impurezas, no puede presentar olor ni sabor diferentes a los característicos, debe ser 100% café. |
| Requisitos específicos | Compuesto por grano Premium según resolución 5 de 2002 CNC Molienda (fina, media o gruesa) NTC 2441 grado de tostión (oscura, media y clara) NTC 2442 dependiendo de los requerimientos del cliente. Color específico |
| Empaque | Estructura: Polipropileno biorientado (BOPP) con válvula degasificadora, Asegura la buena conservación e higiene del producto |
| Presentación | 250 – 500 gramos |
| Vida útil | Un año después de su empaque |
| Conservación y almacenaje | Guardar en un lugar con baja presencia de luz solar y humedad |
| Controles especiales durante la distribución y comercialización | Mantener en lugares frescos y secos, alejados de la luz solar |





● COFFEE PASSION



LA PASIÓN DEL CAFÉ



- En 1994 Espresso Americano abrió su primer local en el centro histórico de Tegucigalpa, con una pequeña tostadora, procurando siempre servir el mejor y más fresco café de Honduras.
- Cumple con los más estrictos estándares de calidad.
- Verticalmente integrada, controlando la materia prima desde donde se cosecha el grano de café hasta la taza.



THE PASSION OF COFFEE



- At more than 1,300 meters high, in the El Paraíso farm, Honduras, the best beans of that country, 100% Arabica, are harvested, which are selected to create a balanced cup of coffee with a unique aroma.
- Whoever drinks a cup of Espresso Americano coffee has the opportunity to share a memorable experience in each cup.
- Espresso Americano is passion for Honduras, it is the passion of coffee.
- In Espresso Americano they take care of the entire coffee process, from its cultivation to its roast, guaranteeing quality coffee!



THE PASSION OF COFFEE



- The coffee receives the necessary care so that the plant receives the elements and nutrients that it needs for a vigorous growth and that of a sustained production with quality grains..
- Only the best grains are harvested, which are transferred to the Benefit to be pulped, washed and dried, always using environmentally friendly processes.
- It is roasted under the strictest quality standards, tasting the flavor, aroma, body and acidity of the coffee before being packed





Coffee distributed by Five Points Trading

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