



Café
TISQUESUSA



The best natural products for the World

SINCE 1995

“The best Colombia Coffee for the World”

The engagement with good quality throughout the process, logistics and accompaniment to the customer to strengthen each business unit, diversify and complement it.






Coffee of origin

The Colombian coffee has some qualities and exceptional characteristics due to our geographical location, where most of its regions handle fundamental attributes such as the land where coffee is grown, which is derived from volcanic ash, therefore, it handles a high content of organic material that gives the coffee an excellent organoleptic characteristics, arousing in the consumer sensations of pleasure and pleasure.

Being a 100% Colombian coffee It`s recognized as one of the best coffees in the world, with a variety Arabica that has sweet characteristics, is a soft coffee and with an ideal balance of flavors.

Tisquesusa coffee is being grown at an average altitude between 1,600 and 1,800 meters at sea level and at a temperature between 17°C and 23°C. which qualify you to the basic qualities crops ideal for coffee.



Coffee process

Sowing



Coffee field o plantation



Harvesting



Recoleccion



Washed Coffee - First skin removed



Dry process



Our Industrial Process

Dry-milling and sorting



Roasting



Grinding and degassing



Packaging



Shipping from our factory



Our Laboratory

With a high skilled food engineers team, we perform the tasting and quality control processes towards the selection of the best cup of coffee.



International Events



International event in Bogota
- Colombia



International event in Shanghai



International event in
Padova - Italy



International event in Lyon - France



Business leaders of the Pacific Alliance - Peru

National Events



Specialty Coffees National
event Bogota - Colombia



Coffees and Orchidaceae national festival
Manizales - Colombia



International Symposium of "Matematicas"
Manizales - Colombia

Crossing Borders

Exporting Experience






Exporting Process

We have the logistics needed to perform a optimized and efficient exporting process.

We have a deluxe presentation using our brands or our clients' own brands.

Additionally, to our foreing costumers we offer the capacitation service to get knowledge about the coffee production process, coffee drinks preparation, handling coffee machines and establishing coffee businesses.

Coming soon we will be launching our new star product Q'Panela that is organic sugarcane grinded and flavored with natural essenses ready to mix with hot or cold water.





Our products Tisquesusa

* *Tisquesusa Excelso Coffee*

* *Tisquesusa Special Coffee*

* *Tisquesusa Colombian Commercial Coffee*

* *Tisquesusa Nacional Coffee*

Coffee culture landscape - Caldas Origin





Tisquesusa Services

Our company Café Tisquesusa, processing of coffee, is able to offer up to 5 containers of monthly coffee of the different qualities of coffee offered or for own brands also. Our company has all the infrastructure to keep us in the forefront of the market and in the same way to provide the best service to our customers, offering quality, excellent service and support throughout the process.

* Maquila service for own brands.

* Export service for own brands, accompaniment to new brands in its process of internationalization

* Laboratory properly equipped.

* Strategic allies - Magallan`s Restaurant to hold events, talks-conferences, permanent coffee station, among others.



Tisquesusa Brochure



Coffee brewing methods

For every 9 gr of coffee It is 100ml of water



Kemex



Dripper
V60



French Press



Sifon

With these filtering methods, you will be able to highlight different qualities in the coffee depending on the method, in general, you will get a coffee with the least amount of solid waste, besides flavors and clearer fragrance, it will highlight acidity, sweetness, bitterness and residues.

The methods that require paper filter, must be previously washed to avoid that all the flavors related to the paper can be evidenced in the final beverage and at the same time will serve to preheat the container.

Other Products



'Panela' Production process



Field

Fertilization and maturity



Harvesting



Industrial process



Natural flavoring



Final product



Q'PANELA

Our Flavors

- Passion fruit
- Lemon
- Berries

- The mineral salts content is 5 times greater than the content in the raw sugar and 50 times greater than the content in refined sugar
- Its content of nacina reduces circulation problems
- High content of vitamin C which stimulates the immune system activity
- It contains vitamin B6 which contributes on the creation of red blood cells.

CALCIUM



IRON

- Among the main minerals that the sugarcane contains, there are also include, calcium, iron, potassium, magnesium, copper, phosphorus and selenium.

POTASSIUM



MAGNESIUM



Tisquesusa Company



Tisquesusa Coffee Shop

Ecoparque Los Yarumos, Manizales - Colombia





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TISQUESUSA