

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.

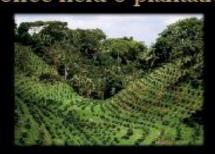
Tisquesusa coffee is being grown at an average altitude between 1,600 and 1,800 meters at sea level and at a temperature between 17°C and 23°C, which qualify you to the basic qualities crops ideal for coffee.

Coffee process

Sowing

Coffee field o plantation









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 teasting 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 Orchidaceaes 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.

Certificates and Industrial Permits





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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.
- 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.

Export service for own brands, accompaniment to

Tisquesusa Brochure















Coffee brewing methods

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



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



Q'PANELA

Our Flavors

- -Passion fruit
- -Lemon

 The mineral salts content is 5 times greater than the content in the row sugar and 50 times greater than the content in refined sugar

 It contains vitamin B6 which contributes on the creation of red blood Its content of nacina reduces circulation problems

IRON

 High content of vitamin C which stimulates the immune system activity

CALCIUM

POTASSIUM contain

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

cells.



MAGNESIUM



Tisquesusa Company













Tisquesusa Coffee Shop

Ecoparque Los Yarumos, Manizales - Colombia















