

The image features a top-down view of a wooden surface. In the upper right, a metal tin is filled with finely ground coffee. Scattered across the wood are numerous dark brown coffee beans. In the lower left, a white ceramic cup is filled with a frothy coffee beverage. The central focus is the company logo, which consists of the letters 'TCA' in a bold, white, sans-serif font. A small, stylized yellow coffee cup with a flame above it is integrated into the letter 'C'.

TCA

TORREFACTORA DE
CENTROAMÉRICA

OUR HISTORY

Torrefactora de Centroamérica was created in 1995 in western **El Salvador** to offer consumers quality coffees **entirely of national origin.**

We specialize in producing and marketing **roasted and instant coffees** at both national and international levels.

MISSION

To offer our clients coffee products and services processed sustainably, with a firm commitment to a culture of quality and food safety.

VISION

To be internationally recognized as leaders in the coffee industry, promoting continuous improvement, sustainable development, and a strong culture of quality and food safety.

VALUES



RESPONSIBILITY

Accountability for our decisions, made with awareness and a positive attitude.



INNOVATION

Continuous improvement of products, processes, and services to remain competitive.



CUSTOMER ORIENTATION

Placing the customer at the center of our organization, serving them with passion and prompt resolution.



FOOD SAFETY

A culture focused on preventing hazards to ensure products that are safe for human consumption.



QUALITY

A constant commitment to a culture of quality and excellence in our products and services.



SUSTAINABILITY

Meeting current market needs without compromising those of future generations.

SAFETY POLICY

At TCA we are committed, together with our competent staff, to produce and market coffee products that guarantee consumer safety, fulfilling applicable requirements and continuously improving our Food Safety Management System.

CERTIFICATE

No. 5030110



This is to certify that the Food Safety Management System of the company



Torrefactora de Centroamerica SA de CV

Km 67 1/2, Carretera a Metapan, Bodega de Agdosa #1, ex beneficio El Trapiche
2201 Santa Ana
El Salvador

has been assessed and found to be in compliance with the Standard

FSSC 22000

Certification scheme for food safety management systems consisting of the following elements: ISO 22000: 2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (Version 6), applicable to

Manufacture and packaging of roasted and ground coffee and packaging of instant coffee

Exclusions apply: None

Category: C

Subcategory: CIV

Audit delivery method: on site

COCID code: SLV-1-8933-713500

Date of the last unannounced audit: 29 August 2024 - 30 August 2024

Initial Certification Date:

21 August 2024

The first certificate date of issue is:

27 August 2019

Recertification decision date:

06 October 2025

Issue Date: 08 October 2025

Valid Until: 26 August 2026

Approving



At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit and within each three (3) year period thereafter.
Validity code: **SAD-C2019-693**

The authenticity of this certificate can be verified on www.ll-c.info
The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc.com

OUR HISTORY



FOUNDATION

Comercial Exportadora is founded and begins exporting raw coffee beans worldwide.

1975



EXPANSION

The company's portfolio is widened to include brands for different segments.

2004



INSTALLATION

Installation of a soluble coffee production line.

2011



MAQUILA

Beginning of private maquila levels.

2017



EXPORTS

Beginning of roasted and ground coffee and soluble coffee export.

2021

EMERGENCE

Emergence of the idea to process roasted and instant coffees for marketing purposes.



MODERNIZATION

Modernization of production plant with advanced machinery.

2008

FUNDATION

Independence of Comercial Exportadora.



2014

CERTIFICATION

The company obtains the FSSC22000 Certification for its Food Safety Management System (1st roasting plant and 2nd in Central America).



2019



RENOVATION

New machinery for grinding and packaging is acquired, increasing annual capacity of roasted coffee to 5,000k tons and soluble coffee to 1,000k tons.

2023

OUR BRANDS



ROASTED COFFEE

Differentiator

Clásico
Pleasant sweetness
with subtle berry
notes

Gourmet
Intense
sweetness
with hints of
tropical fruits

Americano
Light roast,
hints of citrus

Espresso
Dark roast,
finely ground,
full body, with
hints of
chocolate

Bourbon
Remarkable
sweetness
with subtle
notes of
tangerine

Honey
Medium roast,
delicately fruity
notes, with
balanced acidity



Traditional and superior quality

Roasted and ground

Coffee Variety

Process



Characteristic of 100% **arabica altitude coffee**
(cultivated above 1,200 m.a.s.l.).

7 invigorating flavors that invite you to take a
delicious journey through tradition

AVAILABLE PACKAGING:



25 g
bag

250 g
bag

340 g
bag

454 g
1 lb
bag



100% Arabica, coffee, shade-grown at 1,000 meters above sea level. Results in a delicate, sweet, and harmoniously balanced cup of coffee. **The perfect combination of quality and value.**

AVAILABLE PACKAGING:



56.7 g
2 oz
bag



400 g
bag

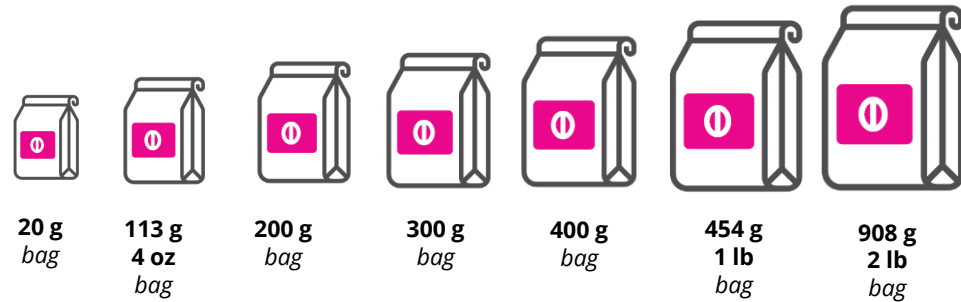


454 g
1 lb
bag



100% shade-grown arabica coffee, resulting in a cup of coffee with intense aroma and flavor.
Its tradition of more than 30 years makes it a favorite among its loyal consumers.

AVAILABLE PACKAGING:





A whole **new experience of aromas and flavors:**

- Coex Café with Cinnamon
- Coex Café with Vainilla
- Coex Café with Hazelnut
- Coex Café with Chocolate

For people who enjoy a touch of flavor in their traditional coffee.

AVAILABLE PACKAGING:





Coffee drink, balanced and **high-performance cup**.
Its features remind you of home and invite you to a pleasant
experience at **the most accessible price on the market**.

AVAILABLE PACKAGING:



225g
bag



454g
1lb
bag

INSTANT COFFEE



Yield 50 cups



Coex Oro Lyophilized (**freeze-dried**) is a soluble coffee that **guarantees top quality beans** with unparalleled flavor and aroma as freshly ground coffee, **the convenience of preparing it instantly.**

Coex Gold Lyophilized Regular
Coex Gold Lyophilized Chocolate Flavor
Coex Gold Lyophilized Hazelnut flavor

AVAILABLE PACKAGING:



90 g
Glass jar



Every sachet of 1.8 g yields 1 cup



Every stick of 1.7 g yields 1 cup



Yield 90 cups



It is **very easy to prepare**. Its **consistency and flavor** awakens your palate and causes you to take another cup of coffee.

- **100% soluble coffee** powder (spray dried) in display presentations.
- Soluble coffee powder with caramelized sugar, for lovers of a softer coffee.
- 100% granulated soluble coffee, dissolves easily and is available in glass jar.

AVAILABLE PACKAGING:



display
20 sachets
1.8 g



display
40 sachets
1.8 g



display
50 sachets 1.8 g



display
40 sticks
1.7 g



180 g
Granulated
instant glass jar



Every sachet of 1.8 g
yields 1 cup



yields 114 cups



Soluble coffee powder with caramelized sugar (spray dried).

Ideal for those seeking a **smooth cup** at an affordable price.

AVAILABLE PACKAGING:



display
16 sachets 1.8 g



display
40 sachets 1.8 g



display
60 sochets 1.8 g



50 g
plastic
jar



100 g
plastic
jar



227 g
plastic
jar

OTHER COFFEE PRODUCTS



In partnership with



Coffee Nest Chocolate, the perfect combination, intense flavor of roasted coffee with the softness of chocolate.

Crispy roasted coffee beans topped with exquisite dark gourmet chocolate or milk chocolate.

A stimulating experience that you can not stop enjoying.
Prepared with **the best cocoa and coffee in El Salvador**.

AVAILABLE PACKAGING:



50 g
Bag
Dark Chocolate
Milk Chocolate



100 g
Bag
Dark Chocolate
Milk Chocolate



Coffee Nest Cold Brew, Slow, cold extraction with coarse grind and medium roast to bring out fruity notes.

¡An intense flavor that energizes you instantly!

A premium coffee beverage you can customize with your favorite toppings!.

100% coffee from El Salvador

AVAILABLE PACKAGING:



1000 ml
Bag
Cold Brew



Bag of 910 g yields 13 glasses of 16 oz
2 bags of 910 g yields for 1 tank of a
standard hail.



Coex Frozen for those moments when you need that **frozen taste!**

A blend of instant coffee, milk, and sugar designed to prepare a delicious frozen beverage, ideally in a slush machine. It can also be prepared quickly and easily in a blender.

Its preformed pouch packaging protects the product and keeps it in optimal condition.

AVAILABLE PACKAGING:



Bag 910 g
Frozen lactose-free
milk

COFFEE SERVICE

COMPREHENSIVE CORPORATE COFFEE SERVICE

Coffee Experts & Profesional Solutions for Your Business

We offer your company the best coffee from El Salvador, so that both employees and clients can enjoy the experience of savoring the finest cup of coffee every day.

CALIDAD GARANTIZADA

100% Salvadoran coffee, carefully roasted to deliver an exceptional sensory experience in every cup.

SPECIALIZED CONSULTING

We select the ideal equipment - espresso, percolator, or grinder - according to your needs, available space, and consumption volume.

INSTALLATION & TRAINING

Our technical team ensures optimal configuration and trains your staff to achieve the perfect preparation.

TECHNICAL SUPPORT

Preventive and corrective maintenance, immediate response, and continuous after-sales service.

OPERATIONAL EFFICIENCY

Automatic machines and practical systems that reduce costs and simplify daily operations.

OCS



CVS HORECAS



VENDING



Vending machine with automatic payment – coffee and other beverages (cappuccino, mochaccino, tea, and more).

ACCESSORIES



Coffee printer



Milk refrigeration



Cup dispensers



Water filtration systems

SUPPLIES



Liquid milk- powdered milk - creamer



Mixes (Cappuccino and Cocoa) – sugar



Cups (lids, straws, stirrers)

PRIVATE LABELS AND EXPORTS

We can **produce your own label** of roasted coffee or instant coffee, upon your requirements.

We are currently supplying coffee private labels to different supermarkets and distributors in El Salvador and other countries.



¡THANK YOU!



TORREFACTORA DE
CENTROAMÉRICA

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