



ENJOY LIFE WITH HIGH QUALITY COFFEE

品味生活 | 體驗質與量的咖啡 |

Developed into one of the most recognised enterprises in Macau, Tan Heong San Enterprise Limited is in itself a legendary story in the food industry. 發展成為澳門知名企業之一，檀香山為澳門食品業創造出傳奇故事。

Influenced by Portuguese culture, Macao began its coffee revolution 400 years ago. Tan Heong San Enterprise Limited (THSEL) was founded in 1950s as a small coffee shop, as their customer base started to expand, it has gradually become one of the most recognised enterprises in Macao in the 1980s. Apart from selling coffee, THSEL also manufactures drinks and snacks that are sold in large shops, hotels and restaurants. In addition producing quite a number of OEM drinks for Hong Kong companies; it marks itself as a legend in Macao's food industry.

受 到葡萄牙文化的影響，澳門早在四百多年前已展開了咖啡革命，而檀香山企業有限公司在上世紀五十年代以小坊作業的形式營運，在不斷拓展及客戶支持下，於八十年代成為澳門知名企業之一。檀香山更由此演變並展開了新的一頁，製作其他飲品及食品供應各大商號及酒店、餐廳等，並替香港公司製作OEM飲品（貼牌生產），為澳門食品業創造出又一傳奇。

全球頂級品種 匯聚檀香山

檀香山企業引入的多種咖啡，以麝香貓咖啡最為稀有！這種稀世咖 Kopi Luwak 來源於印尼山間一種名為魯哇克

The world's top varieties from Tan Heong San Enterprise Limited

Kopi Luwak is the scarcest coffee among the ones sold at THSEL. One of the world's most expensive coffees, Kopi Luwak is from Jakarta in Indonesia and refers to coffee berries that have been eaten, digested and excreted by the Asian Palm Civets. Giving the strong aroma and scarce output of this type of coffee, it is thus very expensive and is seldom exported to other countries. Having such strong position in the industry, THSEL is able to import Kopi Luwak to Macao.


Apart from the authentic Kopi Luwak, other ranges of affordable coffee are also available at THSEL. For example, rich flavoured Columbian coffee with a moderate acidic taste, Brazil Santos Coffee with a delightful colour and aroma, Italian Coffee that is roasted from a mixture of coffee beans, Kenya AA Coffee that has a unique bitter taste and winey aroma, Mocha Coffee that has an aftertaste of chocolate and Blue Mountain with a perfect acidic balance can all be found in THSEL.

“THSEL has obtained ISO 22000 Food Safety Management Systems and ISO 2001 certification.

檀香山企業根據ISO22000標準生產，並榮獲ISO2001認證，時刻抱著以心為本的精神。”

To expand its market, THSEL also produces different types of drinks and food, these include watercress honey, fig honey, chrysanthemum honey and Ceylon tea, bread, groceries and fruit juices. Fig honey originated in Portugal is one of the most popular drinks provided by THSEL. It is believed that a Macao local lady who was married to a Portuguese gentleman grew a fig tree and she used the fruit of the tree to make this very special honey. This sweet and refreshing drink is much loved by local people and is also well received by tourists from Hong Kong and Mainland China. Series of food supply chains have also made the company a perfect partner throughout the catering industry.

Selling from the heart

There are lots of coffee shops in Macao, but the secret to success is to do everything wholeheartedly. THSEL has obtained ISO 22000 Food Safety Management Systems and ISO 2001 certification. The owner even went to England to attend courses held by the European Coffee Federation to learn more about the types of coffee and their characteristics and features. To better understand the subtle relationships between coffee beans, roasting machines and roasting temperature, the owner also attended coffee roasting training courses in America. By maximising the company's resources, they have also installed the world-famous SAP system to computerise and automate the operation. THSEL has successfully kept pace with the ever-changing environment; it continues to strive for professionalism and to produce coffees that are highly appreciated by everyone. 



Opening page: Kopi Luwak.
Clockwise from far left: Blue Mountain; other coffee and drinks provided by THSEL; Director of Operation Miss Ho.

開頁：麝香貓咖啡。
順時針由最左起：藍山一號咖啡；其他品種的咖啡和飲料；營運總監何小姐。


的麝香貓。由於麝香貓喜吃咖啡果子，令堅硬的咖啡種籽在麝香貓的腸胃內發酵，並隨糞便排出而成。這款獨特的咖啡擁有著非一般的濃稠香醇，不過由於產量稀少，售價一直處於高位，流出他國的數量亦十分少，檀香山企業能夠成為引入者，可見其地位非凡。

除了貴族級麝香貓咖啡外，檀香山亦引入不同品種的大眾化咖啡，例如香味濃郁、酸度適中的哥倫比亞咖啡；濃度適中而帶有淡淡酒味、香氣芳郁無比的夏威夷唐拿咖啡；無色、香味均表現出眾的巴西山度士咖啡；由不同原產地、品種的咖啡原豆調配、配以深度烘培的意大利咖啡；擁有獨特的苦澀及酒味的肯尼亞AA咖啡；香味馥郁細膩、餘味尤如朱古力般的莫加咖啡；還有酸度近乎完美的藍山一號咖啡等，均是檀香山企業憑其豐富的經驗精選而來的。



為開拓更廣闊的市場，檀香山企業引入其他種類的飲品及食品，當中包括西洋菜蜜、無花果蜜、菊蜜、錫蘭紅茶、麵包烘培、糧油雜貨及果汁等產品，無花果蜜更是代表作之一！這種澳門獨一無二的地道飲品源自葡萄牙，相傳是由澳門婦女嫁給葡國人士後，種植出無花果樹並將果實製成別具特色的無花果蜜！這款清甜無比的飲品極受澳門居民喜愛，並備受香港及內地人士讚賞！一系列的食品供應鏈更是餐飲業的最佳夥伴。

海外進修 以心研究

咖啡產業在澳門來說並不稀奇，如何才能做得最好，則必須以「心」為本！檀香山企業以ISO 22000標準生產，並榮獲ISO 2001認證；負責人為了提昇對咖啡的認識，更遠赴英國向歐洲咖啡協會拜師學藝，包括咖啡的品種、風味及特質等的全面知識，學成後再到美國參加咖啡烘焙技術培訓，深入瞭解烘焙機、烘焙火力與咖啡的微妙關係，並購入世界知名品牌SAP系統，令整個企業運作電腦化及自動化，協助規劃企業資源利用最大化，讓檀香山企業與時代同步邁進，走上專業化的道路，經銷深受各界讚賞的頂級咖啡。 

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