



INTRODUCTION

HAI NAM CO.,LTD has been in seafood industry since 1982, starting with a humble fish trading business and gradually expanding into today scope with eight processing factories and two affiliated companies, located in Ho Chi Minh City and Phan Thiet City, a well-known fish landing center of Vietnam.

The company **vision** is to become the best and the most competitive food and seafood processor in Vietnam and join the global food supply chain.

Our **mission** is to provide worldwide customers with sustainable, environmental-friendly and best quality seafood products. All our products are processed in state-of-the-art facilities which are approved to export to EU countries and under strict discipline of food safety control, accredited with HACCP, BRC, ISO, HALAL and FDA in alignment with the global standard.

The loyal worker force with skillful and regularly-trained workmanship is to add more value to product. Our **commitment** of quality and excellent service enable us to meet customers' satisfaction.

Our business **philosophy** is to go together and to grow with partners for mutual benefit and development.





OCEAN FRESH

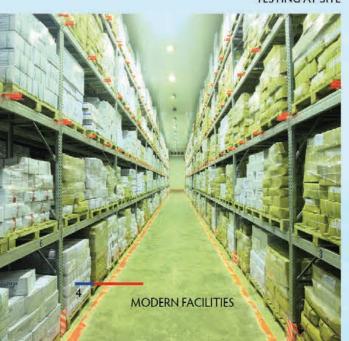


TESTING AT SITE

Ho Chi Minh City

Go Vap Factory

Dried agricultural products



All our processes are executed on ERP software



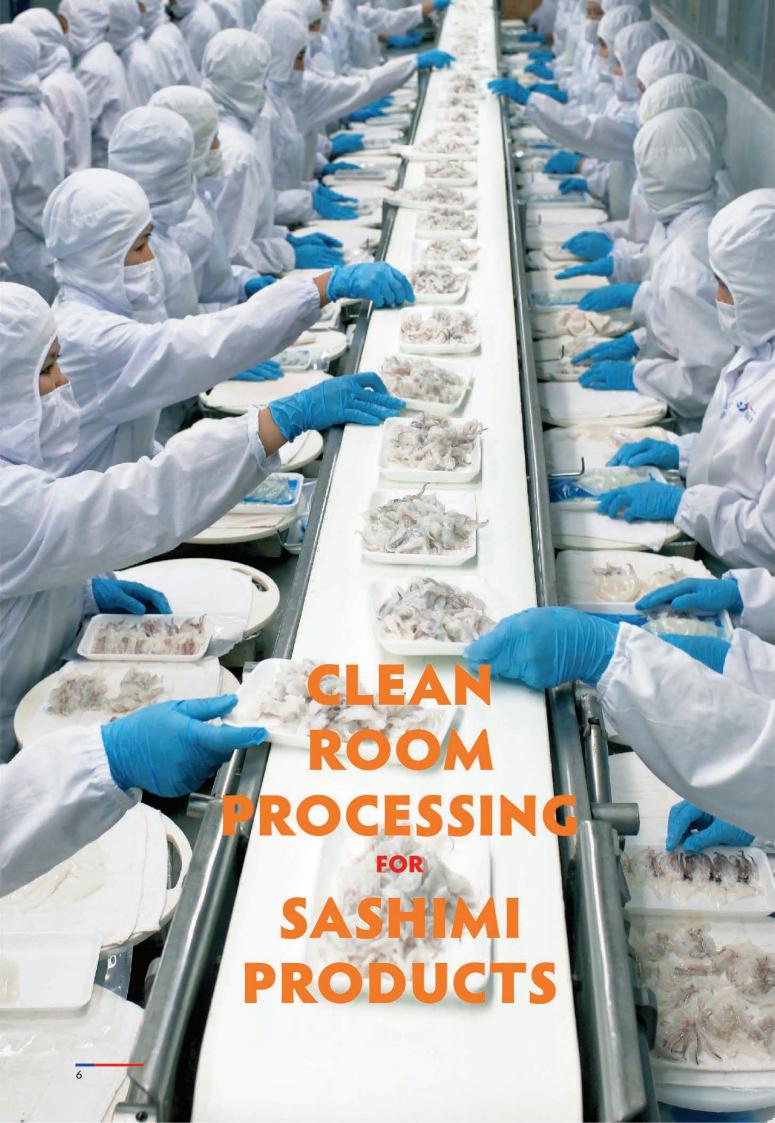


RELIABLE SERVICE



30 MT/month













Sashimi Squid (Yariika)



Sepia species



- Product: CUTTLEFISH
- Catching area: Pacific Ocean, FAO 71
- Season: April to December



Octopus species



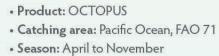
Boiled Cut Iwadako



Tako Wasabi



Iwadako Two Legs



• Shelf life: 24 months



Whole Cleaned, Flower-shaped

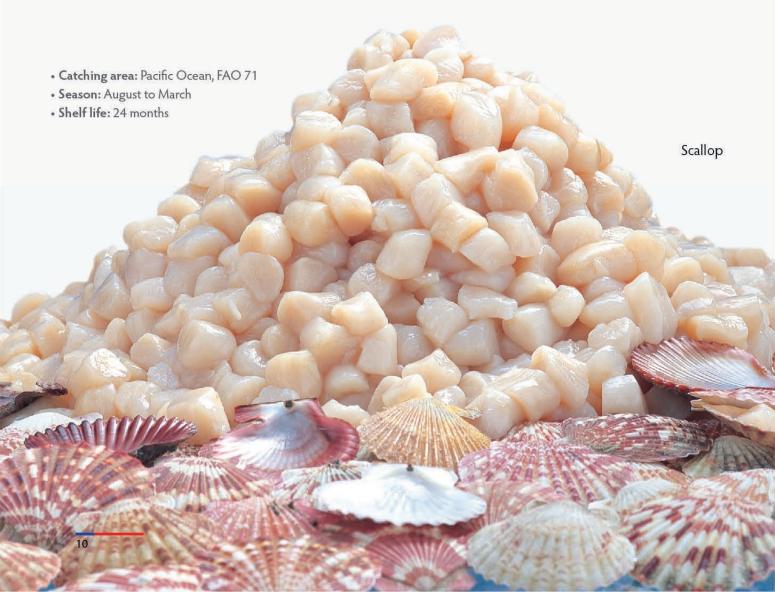


• Chlamys nobilis • Amusium pleuronectes • Paphia undulata • Anadara antiquata





Yellow Clam Arkshell









Tongue Sole Fillet



Tongue Sole Ring & Medaillon



Crab Meat





GROUPER

• Lutjanus species • Epinephelus species



Red Snapper Portion

Catching area: Pacific Ocean, FAO 71
Season: February to October
Shelf life: 24 months



Grouper Fillet



Grouper Cube









SWORDFISH

Swordfish Loin



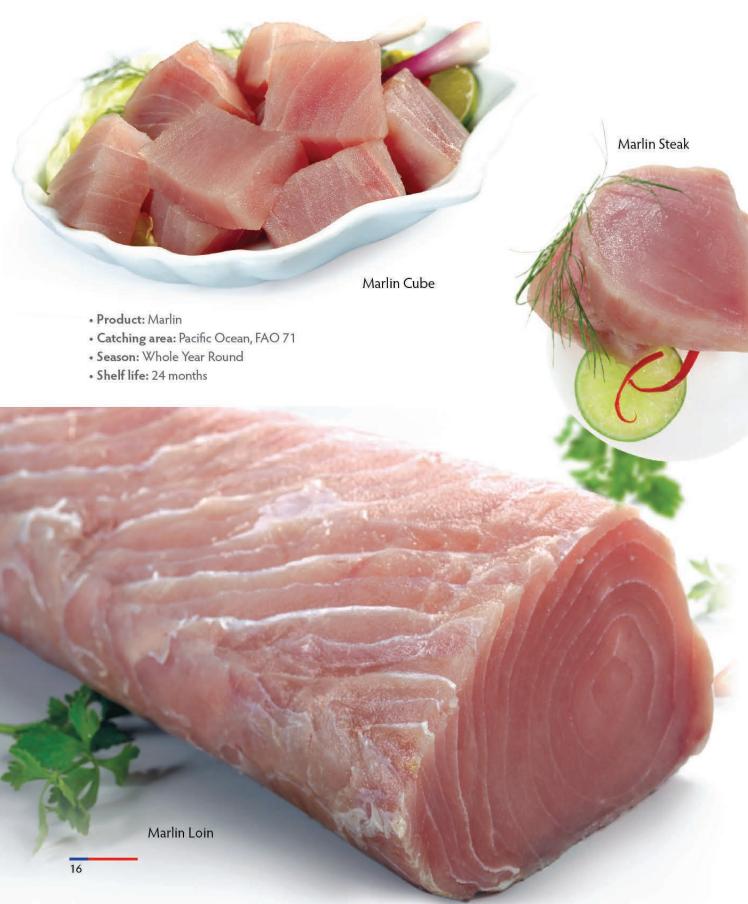
Swordfish Steak

- Product: Swordfish
- Catching area: Pacific Ocean, FAO 71
- Season: Whole Year Round
- Shelf life: 24 months



Swordfish Cube







Coryphaena hippurus

Mahi Mahi Portion



- · Product: Mahi Mahi
- · Catching area: Pacific Ocean, FAO 71
- Season: February to December
- · Shelf life: 24 months



Mahi Mahi Fillet



Mahi Mahi Portion from Loin

PROCESSING FOR THE WORLD

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• Salmo salar • Oncorhynchus spp.

• Salmon species (Atlantic, Trout, Chum, Coho, Sockeye, Pink...)







Grilled Salmon Kirimi



Salmon Flakes (Grilled)

PROCESSSING FOR THE WORLD

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• King Scallop • Queen Scallop • Islandica Scallop • Giant Squid • Illex Squid • Loligo Squid • Whelk • King Crab • Dried Sea Cucumber...

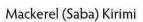




Atka Mackerel (Hokke)



Sardine



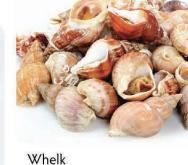


Redfish

Sea Bream



Scallop Meat Roe On





Scallop Meat



Giant Squid Slice



21

King Crab









Kintokidai (Red Big Eye)







Eso (Lizardfish)



NATURALLY SUN-DRIED









Itoyori (Threadfin Bream)



Himego (White Anchovy)



Haze (Goby)



Baby Conger Pike (Anago)



Anchovy (Kaeri)

FISH & SEAFOOD SNACKS

READY TO EAT









Roasted Sardine Roasted Goby



Dried Shrimp



Roasted Yellow Stripe Trevally



Roasted Baby Conger Pike with tamarind

OTHER DRIED PRODUCTS









Rice paper

Black Fungus Slices



Rice Vermicelli Rice Noodle





CERTIFICATIONS

Our factories are listed as EU approved establishments to export fishery products to EU countries.

EU APPROVAL CODE: DL 125 – DL 356 – DL 176 – HK 238 – KL 752

We are proud that our products and processing facilities meet the following certifications:

BRC Global Standards

Sedex Members Ethical Trade Audit



BRCGS is a leading brand and consumer protection organisation, used by over 28,000 certificated suppliers over 130 countries, with certification issued through a global network of accredited certification bodies. BRCGS' Standards guarantee the standardisation of quality, safety and operational criteria and ensure that manufacturers fulfil their legal obligations and provide protection for the end consumer. Certification to BRCGS' Standards is now often a fundamental requirement of leading retailers, manufacturers and food service organisations.



The Hazard Analysis and Critical Control Point (HACCP) system, which is science based and systematic, identifies specific hazards and measures for their control to ensure the safety of food.



The world's most widely used audit. Businesses use SMETA to understand and make improvements to working conditions and environmental performance in their business and supply chain.



The Marine Stewardship Council (MSC) is an international non-profit organisation established to recognise and reward efforts to protect oceans and safeguard seafood supplies for the future. Blue MSC label is only applied to wild fish or seafood from fisheries that have been certified to the MSC Fisheries Standard, a science-based set of requirements for sustainable fishing.



HACCP



Aquaculture Stewardship Council (ASC) certification assures buyers, retailers, consumers that aquaculture production conforms to the world's leading standard for responsibly farmed fish and seafood. This certification demonstrates that farmed products were raised responsibly from both environmental and social perspective.



ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies. ISO 9001 specifies requirements for a quality management system when an organization needs to demonstrate its ability to consistently provide products and services that meet customer and applicable statutory and regulatory requirements, and aims to enhance customer satisfaction through the effective application of the system, including processes for improvement of the system and the assurance of conformity to customer and applicable statutory and regulatory requirements.





ISO/IEC 17025, general requirements for the competence of testing and calibration laboratories, is the international reference for testing and calibration laboratories wanting to demonstrate their capacity to deliver reliable results.

ISO 14001:2015



ISO 14001 sets out the criteria for an environmental management system, it maps out a framework that a company can follow to set up an effective environmental management system. Designed for any type of organization, regardless of its activity or sector, it can provide assurance to company management and employees as well as external stakeholders that environmental impact is being measured and improved

ISO 22000:2018



ISO 22000 specifies requirements for a food safety management system where an organization in the food chain needs to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption.

FDA



This affirms that the facility is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified by a U.S. Agent for FDA Communications.

HALAL



This certification guarantees that the products are produced in accordance with Islamic Guidelines; therefore, are permitted for Muslim consumption.





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RESTAURANT:

SWALLOW'S NEST SOUP RESTAURANT
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PHAN THIET CITY

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