

PRODUCT LIST



STEAM PRODUCTS

Steam the food, feel good.
Keep healthy with the taste of nature.



DL 176

SEAFOOD ROLL CAKE

Bánh cuốn hải sản



B007



PACKING
STYLE:

30g/pc, 6pcs/ 180g/
tray/ PA



INGREDIENTS:

Shrimp, squid, fish paste,
carrot, cabbage, edamame
bean, yam bean, basil,
sesame oil, spices, rice
flour.



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C for 5-6
minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 years

VEGETABLE ROLL CAKE

Bánh cuốn rau củ



B0071



PACKING
STYLE:

50g/pc, 4pcs/
200g/ tray/ PA



INGREDIENTS:

Green bean, carrot, water chestnut, onion, shiitake mushroom, edamame bean, black fungus, tofu, sesame oil, spices, rice starch.



COOKING
INSTRUCTION

Do not defrost. Steam the frozen product at 100°C for 5-6 minutes before serving.



STORAGE

Store at -18°C. Shelf life 2 years

COCONUT BALL

Bánh dừa



B0072



PACKING
STYLE:

30g/pc, 12pcs/
360g/ tray/ PA



INGREDIENTS:

Mung bean, coconut,
glutinous rice flour, spices,
pandan leaf, magenta plant,
gac fruit



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C for 7-8
minutes or microwave (800W)
for 30-45 seconds before serving.



STORAGE

Store at -18°C. Shelf life
2 years

CHIVE PILLOW

Bánh gối hẹ



B008



PACKING
STYLE:

20g/pc, 8pcs/
160g/ tray/ PA



INGREDIENTS:

Shrimp, chive, sesame oil,
spices, wheat starch, tapioca
starch, spinach



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C for 5-6
minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 years

SHRIMP PILLOW

Bánh gối tôm



B009



PACKING
STYLE:

20g/pc, 8pcs/
160g/ tray/ PA



INGREDIENTS:

Shrimp, sesame oil,
spices, wheat starch,
tapioca starch.



COOKING
INSTRUCTION

Do not defrost. Steam
the frozen product at
100°C for 5-6 minutes
before serving.



STORAGE

Store at -18°C. Shelf life
2 years

DIAMOND CAKE

Bánh kim cương



B016



PACKING
STYLE:

15g/pc, 12pcs/
180g/ tray/ PA



INGREDIENTS:

Dried baby shrimp, yam
bean, onion, spring onion,
spices, pastry



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 4-5
minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 years

JADE DUMPLING

Bánh ngọc



B019



PACKING
STYLE:

20g/pc, 9pcs/
180g/ tray/ PA



INGREDIENTS:

Shrimp, spinach, chive,
potato, sesame oil,
spices, wheat starch,
tapioca starch



COOKING
INSTRUCTION

Do not defrost. Steam
the frozen product at
100°C for 5-6 minutes
before serving.



STORAGE

Store at -18°C. Shelf life
2 years

SHELL SHRIMP DUMPLING

Bánh sò hấp



B025



PACKING
STYLE:

20g/pc, 12pcs/
240g/ tray/ PA



INGREDIENTS:

Shrimp, water chestnut,
carrot, onion, lotus root,
edamame bean, spices,
wheat flour, tapioca
starch



COOKING
INSTRUCTION

Do not defrost. Steam
the frozen product at
100°C for 5-6 minutes
before serving.



STORAGE

Store at -18°C. Shelf life
2 years

SUSE CAKE

Bánh suse



B026



PACKING
STYLE:

40g/pc, 8pcs/
320g/ tray/ PA



INGREDIENTS:

Tapioca starch, coconut,
mung bean, spices



COOKING
INSTRUCTION

Do not defrost. Steam
the frozen product at
100°C for 7-8 minutes
before serving.



STORAGE

Store at -18°C. Shelf life
2 years

CASSAVA STRIP CAKE

Bánh tằm khoai mì



B0261



PACKING
STYLE:

200g/ tray/ PA



INGREDIENTS:

Cassava root, tapioca starch, coconut, spices, pandan leaf, magenta plant, gac fruit



COOKING
INSTRUCTION

Do not defrost. Steam the frozen product at 100°C for 7-8 minutes or microwave (800W) for 30-45 seconds before serving



STORAGE

Store at -18°C. Shelf life 2 years

SQUARE CHIMAKI

Chimaki hình vuông



C040



PACKING
STYLE:

40g/pc, 6pcs/
240g/ tray/ PA



INGREDIENTS:

Sticky rice, shrimp,
carrot, edamame bean,
shiitake mushroom,
sesame oil, soy sauce,
spices



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 8-9 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

LOTUS CHIMAKI

Chimaki lá sen



C041



PACKING
STYLE:

150g/pc, 2pcs/
300g/ tray/ PA



INGREDIENTS:

Sticky rice, chicken, corn,
onion, salted radish, pea,
carrot, curry powder,
spices



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 10-12 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

PENTAGON CHIMAKI

Chimaki ngũ giác



C042



PACKING
STYLE:

40g/pc, 6pcs/
240g/ tray/ PA



INGREDIENTS:

Sticky rice, shrimp, carrot,
edamame bean, shiitake
mushroom, sesame oil,
soy sauce, spices



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 8-9 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

TRIANGLE CHIMAKI

Chimaki tam giác



C043



PACKING
STYLE:

40g/pc, 6pcs/
240g/ tray/ PA



INGREDIENTS:

Sticky rice, shrimp,
edamame bean, shiitake
mushroom, sesame oil,
soy sauce, spices



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 8-9 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

FOUR SEASONS VEGETABLE DELI

Deli 4 mùa (rau củ)



D0001



PACKING
STYLE:

20g/pc, 16pcs/
320g/ tray/ PA



INGREDIENTS:

Corn, sweet potato, cabbage, lemongrass, onion, soybean oil, yam bean, chive, shallot, carrot, vermicelli, garlic, bread crumb, curry powder, scallion, black fungus, taro, sesame oil, spices, soy sauce, wheat starch, tapioca starch, beetroot, spinach, pumpkin



COOKING
INSTRUCTION

Do not defrost. Steam the frozen product at 100°C for 5-6 minutes before serving.



STORAGE

Store at -18°C. Shelf life 2 years

FOUR SEASONS SHRIMP DELI

Deli 4 mùa (tôm)



D002



**PACKING
STYLE:**

20g/pc, 16pcs/
320g/ tray/ PA



INGREDIENTS:

Shrimp, fish paste, squid,
yam bean, shiitake mushroom,
carrot, coriander, onion, sesame
oil, corn starch, spices, wheat
starch, tapioca starch, spinach,
beetroot, pumpkin



**COOKING
INSTRUCTION**

Do not defrost. Steam the
frozen product at 100°C
for 8-9 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

CRAB FARCI

Ghẹ nhồi



G001



PACKING
STYLE:

40g/pc, 8pcs/
320g/ tray/ PA



INGREDIENTS:

Shrimp, squid, crab meat,
onion, spring onion, bell
pepper, garlic, spices,
lemon shell



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving.



STORAGE

Store at -18 °C. Shelf life
2 years

FOUR SEASONS SEAFOOD GYOZA

Gyoza 4 mùa



G002



PACKING
STYLE:

20g/pc, 16pcs/
320g/ tray/ PA



INGREDIENTS:

Shrimp, carrot, onion, black fungus, cabbage, shiitake mushroom, potato, mung bean, coriander, curry powder, shallot, lemongrass, wheat starch, tapioca starch, beetroot, pumpkin, spinach



COOKING
INSTRUCTION

Do not defrost. Steam the frozen product at 100°C for 5-6 minutes before serving.



STORAGE

Store at -18°C. Shelf life 2 years

PUMPKIN HAKAO

Há cảo bí đỏ

**H001**

PACKING
STYLE:

20g/pc, 12pcs/
240g/ tray/ PA



INGREDIENTS:

Shrimp, yam bean, pumpkin,
yard long bean, garlic,
sesame oil, spices, wheat
starch, tapioca starch



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

FOUR SEASONS SHRIMP HAKAO

Há cảo 4 màu



H002



PACKING
STYLE:

18g/pc, 20pcs/
360g/ tray/ PA



INGREDIENTS:

Shrimp, fish, yam bean, water chestnut, spices, carrot, corn, peas, shiitake mushroom, wheat starch, tapioca starch



COOKING
INSTRUCTION

Do not defrost. Steam the frozen product at 100°C for 5-6 minutes before serving.



STORAGE

Store at -18°C. Shelf life 2 years

GOLD FISH HAKAO

Há cảo cá vàng



H003



PACKING
STYLE:

18g/pc, 20pcs/
360g/ tray/ PA



INGREDIENTS:

Shrimp, fish, carrot, chive,
yam bean, spices, wheat
starch, tapioca starch



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

CHIVE HAKAO

Há cảo hẹ



H004



PACKING
STYLE:

20g/pc, 8pcs/
160g/ tray/ PA



INGREDIENTS:

Shrimp, chive, sesame oil,
spices, wheat starch,
tapioca starch, spinach



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

CABBAGE DUMPLING

Há cảo bắp cải



H0041



PACKING
STYLE:

20g/pc, 12pcs/
240g/ tray/ PA



INGREDIENTS:

Shrimp, yam bean, chive,
shallot, garlic, spices,
wheat starch, tapioca
starch, spinach, magenta
plant



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving.



STORAGE

Store at -18 °C. Shelf life
2 years

STAR HAKAO

Há cảo ngôi sao



H007



PACKING
STYLE:

20g/pc, 12pcs/
240g/ tray/ PA



INGREDIENTS:

Shrimp, carrot, green bean,
yam bean, purple yam,
spices, wheat starch,
tapioca starch



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

SHELL HAKAO

Há cảo sò



H009



**PACKING
STYLE:**

20g/pc, 9pcs/
180g/ tray/ PA



INGREDIENTS:

Shrimp, scallop, yam bean,
chive, sesame oil, spices,
wheat starch, tapioca starch



**COOKING
INSTRUCTION**

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

CHICKEN HAKAO

Há cảo gà



H010



PACKING
STYLE:

20g/pc, 12pcs/
240g/ tray/ PA



INGREDIENTS:

Chicken, potato, onion,
shallot, curry powder,
spices, wheat starch,
tapioca starch, pumpkin



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

BOAT HAKAO

Há cảo thuyền



H0101



PACKING
STYLE:

20g/pc, 10pcs/
200g/ tray/ PA



INGREDIENTS:

Shrimp, scallion, ginger,
shallot, carrot, wheat
starch, tapioca starch,
spinach



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

SHRIMP HAKAO

Há cảo tôm



H011



PACKING
STYLE:

20g/pc, 15pcs/
300g/ tray/ PA



INGREDIENTS:

Shrimp, sesame oil,
spices, wheat starch,
tapioca starch



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

STEAMED SHRIMP WONTON

Hoành thánh hấp



H019



PACKING
STYLE:

12g/pc, 10pcs/
120g/ tray/ PA



INGREDIENTS:

Shrimp, oyster sauce,
spices, wheat flour,
turmeric powder, tapioca
starch



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes or boil in
soup for 5-6 minutes
before serving.



STORAGE

Store at -18°C. Shelf life
2 years

SHRIMP SHITAKE

Nấm đông cô dồn tôm



N001



PACKING
STYLE:

20g/pc, 12pcs/
240g/ tray/ PA



INGREDIENTS:

Shrimp, squid, shiitake
mushroom, sesame oil,
tapioca starch, spices



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

STUFFED PILA

Ốc nhồi



O001



PACKING
STYLE:

30g/pc, 9pcs/
270g/ tray/ PA



INGREDIENTS:

Pila, fish paste, onion,
ginger, black fungus,
shiitake mushroom,
sesame oil, soybean oil,
annatto color, spices,
lemongrass



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 6-7 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

STUFFED SCALLOP

Sò điệp nhồi



S001



PACKING
STYLE:

25g/pc, 6pcs/
150g/ tray/ PA



INGREDIENTS:

Shrimp, fish paste, scallop,
squid, crab meat, onion,
pea, ginkgo nut, spices,
tapioca starch



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes or bake in
oven at 180-200°C for
10-12 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

PARSLEY PASTA SHRIMP

Tôm cuốn mì ngò rí Nhật



T005



PACKING
STYLE:

25g/pc, 12pcs/
300g/ tray/ PA



INGREDIENTS:

Shrimp, noodle, parsley,
garlic, spices



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving



STORAGE

Store at -18°C. Shelf life
2 years

RED BELL PEPPER PASTA SHRIMP

Tôm cuốn mì ớt



T006



**PACKING
STYLE:**

25g/pc, 12pcs/
300g/ tray/ PA



INGREDIENTS:

Shrimp, noodle, red bell
pepper, tomato, sesame
oil, vinegar, spices



**COOKING
INSTRUCTION**

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

SCALLOP SHAOMAI

Xiu mai sò điệp



X001



PACKING
STYLE:

25g/pc, 20pcs/
500g/ tray/ PA



INGREDIENTS:

Shrimp, scallop, sesame
oil, spices, tapioca starch,
turmeric powder



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving



STORAGE

Store at -18°C. Shelf life
2 years

FOUR SEASONS SHAOMAI

Xiu mai bốn mùa



X002



PACKING
STYLE:

20g/pc, 20pcs/
400g/ tray/ PA



INGREDIENTS:

Shrimp, carrot, green bean,
yam bean, purple yam,
spices, wheat starch,
tapioca starch



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

VEGETABLE SHAOMAI

Xiu mai rau củ



X0021



PACKING
STYLE:

20g/pc, 20pcs/
400g/ tray/ PA



INGREDIENTS:

Onion, carrot, shiitake
mushroom, spring onion,
glutinous rice, sesame oil,
spices, wheat flour,
tapioca starch



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

IKA SHAOMAI

Xiu mai mực



X003



PACKING
STYLE:

20g/pc, 20pcs/
400g/ tray/ PA



INGREDIENTS:

Squid, onion, ginger,
spices, wheat flour,
tapioca starch



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

SHRIMP SHAOMAI

Xiu mai tôm



X004



PACKING
STYLE:

20g/pc, 20pcs/
400g/ tray/ PA



INGREDIENTS:

Shrimp, fish paste, water chestnut, carrot, onion, garlic, sesame oil, spices, wheat flour, tapioca starch, turmeric powder



COOKING
INSTRUCTION

Do not defrost. Steam the frozen product at 100°C for 5-6 minutes before serving.



STORAGE

Store at -18°C. Shelf life 2 years

PTO SHRIMP SHAOMAI

Xiu mai tôm PTO



X005



PACKING
STYLE:

25g/pc, 20pcs/
500g/ tray/ PA



INGREDIENTS:

Shrimp, fish paste,
vermicelli, carrot, sesame
oil, spices, wheat flour,
tapioca starch, turmeric
powder



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving.

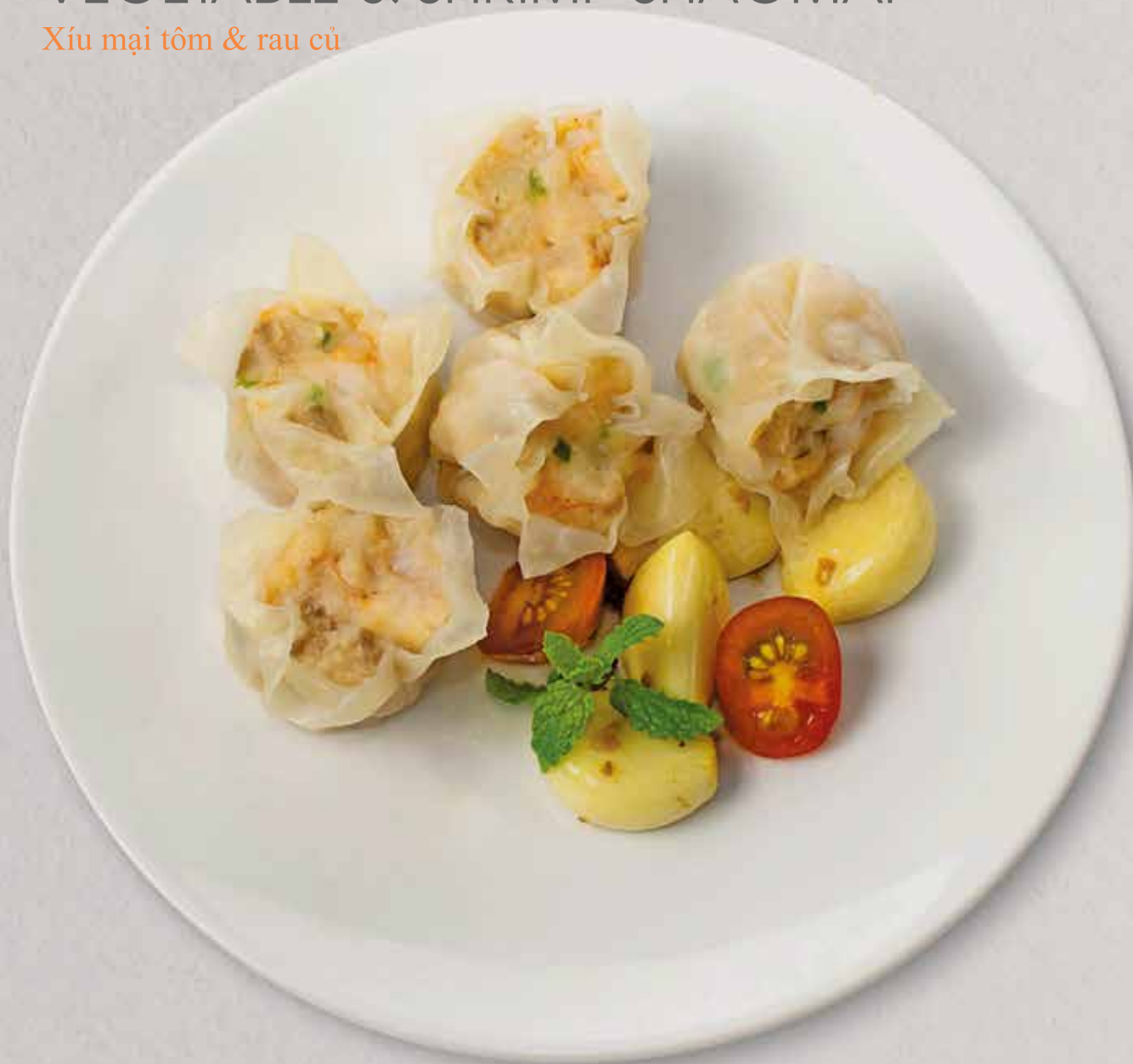


STORAGE

Store at -18°C. Shelf life
2 years

VEGETABLE & SHRIMP SHAOMAI

Xíu mại tôm & rau củ



X006



PACKING
STYLE:

20g/pc, 20pcs/
400g/ tray/ PA



INGREDIENTS:

Shrimp, salted radish,
spring onion, garlic,
sesame oil, spices,
wheat flour, tapioca
starch



COOKING
INSTRUCTION

Do not defrost. Steam the
frozen product at 100°C
for 5-6 minutes before
serving.



STORAGE

Store at -18°C. Shelf life
2 years

DEEP - FRIED PRODUCTS

Easy to serve, impossible to resist
Perfect for every table.



DL 176

SEAFOOD MINI BAGUETTE

Bánh mì baguette hải sản



B017



PACKING
STYLE:

25g/pc, 6pcs/
150g/ tray/ PA



INGREDIENTS:

Bread, shrimp, fish paste,
squid, yam bean, carrot,
onion, ginger, spices,
sesame seed



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 3-4 minutes
or bake in oven at
180-200°C for 8-10
minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 years

SESAME SHRIMP TOAST

Bánh mì mè



B018



PACKING
STYLE:

15g/pc, 12pcs/
180g/ tray/ PA



INGREDIENTS:

Bread, shrimp, fish paste,
sesame oil, spices, sesame
seeds, parsley.



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 3-4 minutes
or bake in oven at
180-200°C for 8-10
minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 years

MACARON BREAD

Bánh mì chả tôm



B0181



PACKING
STYLE:

35g/pc, 12pcs/
420g/ tray/ PA



INGREDIENTS:

Bread, shrimp, onion, garlic,
tapioca starch, spices



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 3-4 minutes
or bake in oven at
180-200°C for 10-12
minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 years

SEAFOOD DUMPLING

Bánh xếp hải sản tròn



B029



PACKING
STYLE:

40g/pc, 6pcs/
240g/ tray/ PA



INGREDIENTS:

Shrimp, squid, potato,
carrot, onion, curry powder,
wheat flour, tapioca starch,
turmeric powder



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 3-4 minutes
or bake in oven at
180-200°C for 10-15
minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 years

HALF MOON DUMPLING CAKE

Bánh xếp quai vạc



B030



PACKING
STYLE:

30g/pc, 8pcs/
240g/ tray/ PA



INGREDIENTS:

Shrimp, celery, carrot,
leek, tomato, spices,
wheat flour, tapioca starch,
turmeric powder



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 3-4 minutes
or bake in oven at
180-200°C for 10-12
minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 years

CHICKEN DUMPLING CAKE

Bánh xếp thịt gà



B031



PACKING
STYLE:

30g/pc, 6pcs/
180g/ tray/ PA



INGREDIENTS:

Chicken, potato, onion,
carrot, curry powder, spices,
wheat flour, tapioca starch,
turmeric powder



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 3-4 minutes
or bake in oven at
180-200°C for 10-15
minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 years

PTO SHRIMP DUMPLING CAKE

Bánh xếp tôm PTO



B033



PACKING
STYLE:

25g/pc, 10pcs/
250g/ tray/ PA



INGREDIENTS:

Shrimp, fish paste, yam bean, coriander, spring onion, spices, wheat flour, rice flour, butter, turmeric powder



COOKING
INSTRUCTION

Do not defrost. Deep fry the frozen product at 150-160°C for 3-4 minutes or bake in oven at 180-200°C for 10-12 minutes before serving.



STORAGE

Store at -18°C. Shelf life 2 years

BREADED SHRIMP BURGER

Burger tôm xù



B035



PACKING
STYLE:

60g/pc, 6pcs/
360g/ tray/ PA



INGREDIENTS:

Shrimp, onion, chili, spring
onion, garlic, spices,
pre-dust, batter mix, bread
crumbs



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 years

BREADED STAR PANGASIU

Cá basa hình sao xù



C001



PACKING
STYLE:

25g/pc, 6pcs/
150g/ tray/ PA



INGREDIENTS:

Fish, spices, pre-dust,
batter mix, bread crumbs



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 years

POTATO WRAPPED PANGASIUS

Cá cuốn khoai tây



C002



PACKING
STYLE:

25g/pc, 10pcs/
250g/ tray/ PA



INGREDIENTS:

Fish, fish paste, potato,
garlic, tapioca starch,
spices



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 years

BREADED FINGER PANGASIUS

Cá basa que xù



C003



PACKING
STYLE:

25g/pc, 8pcs/
200g/ tray/ PA



INGREDIENTS:

Fish, spices, pre-dust,
batter mix, bread crumb



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 years

POTATO WRAPPED CRAB PINCER

Càng bao cuốn khoai tây



C009



PACKING
STYLE:

35g/pc, 8pcs/
280g/ tray/ PA



INGREDIENTS:

Potato, shrimp, fish paste,
crab meat, soy protein,
garlic, spices, crab pincer



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 years

SHRIMP COATED CRAB PINCER

Càng bao tôm



C010



PACKING
STYLE:

30g/pc, 10pcs/
300g/ tray/ PA



INGREDIENTS:

Shrimp, fish paste, chili,
spring onion, onion, garlic,
spices, tapioca starch,
crab pincer



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 years

BREADED CRAB PINCER

Càng bao xù



C011



PACKING
STYLE:

40g/pc, 8pcs/
320g/ tray/ PA



INGREDIENTS:

Shrimp, garlic, shallot,
tapioca starch, spices,
pre-dust, batter mix,
bread crumb



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 years

CORN SPRING ROLL

Chả giò bắp



C012



PACKING
STYLE:

20g/pc, 14pcs/
280g/ tray/ PA



INGREDIENTS:

Corn, spring onion, shallot,
spices, rice paper



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 years

TUNA SPRING ROLL

Chả giò cá ngừ



C013



PACKING
STYLE:

20g/pc, 14pcs/
280g/ tray/ PA



INGREDIENTS:

Tuna, carrot, cabbage,
onion, garlic, spices,
soybean oil, chili sauce,
tapioca starch, pastry



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.

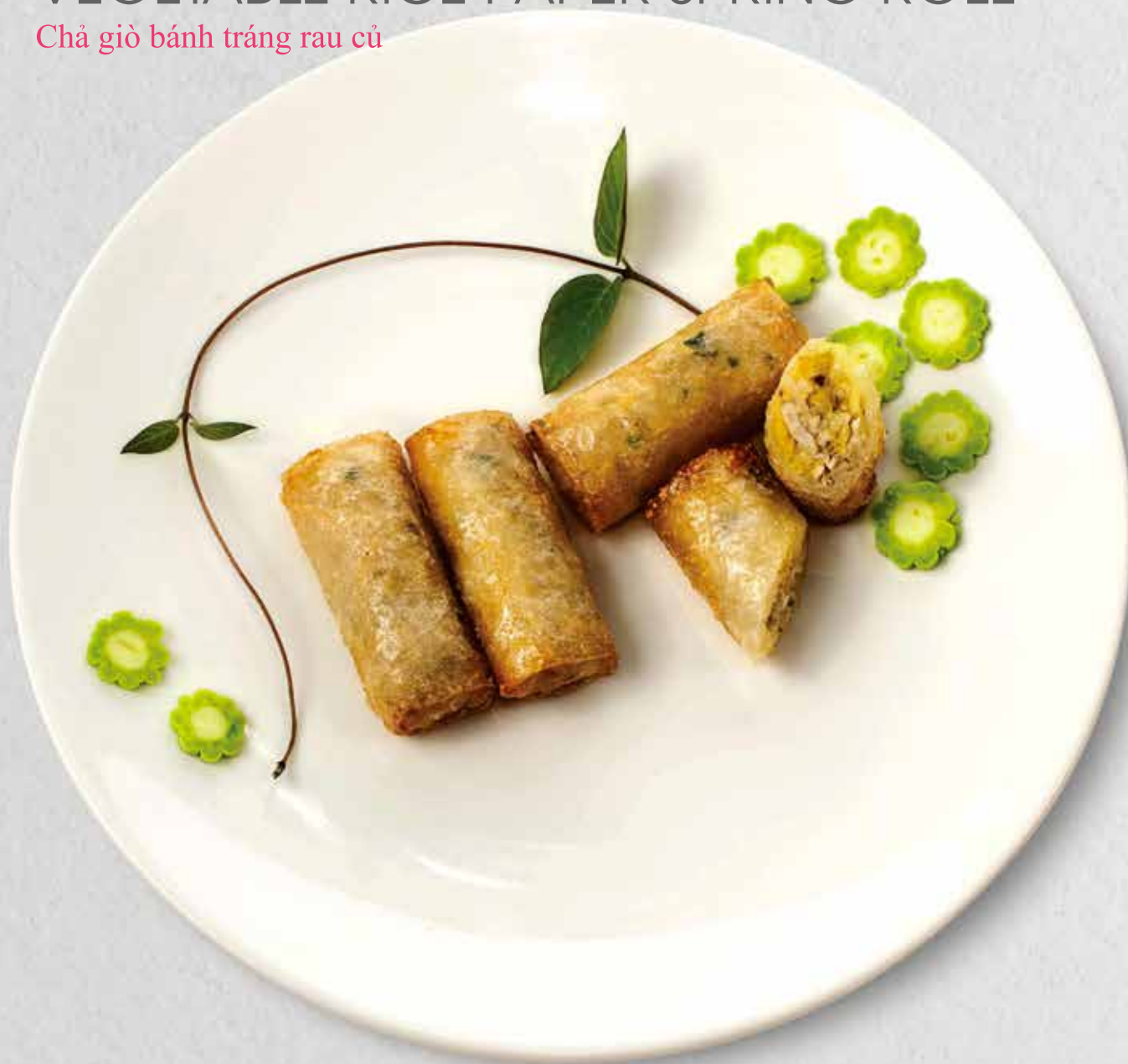


STORE

Store at -18°C. Shelf life
2 years

VEGETABLE RICE PAPER SPRING ROLL

Chả giò bánh tráng rau củ



C014



PACKING
STYLE:

20g/pc, 15pcs/
300g/ tray/ PA



INGREDIENTS:

Yam bean, sweet potato,
taro, mung bean, black
fungus, tofu skin, scallion,
tapioca starch, spices,
rice paper



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

BANANA NET SPRING ROLL

Chả giò rế chuối



C015



PACKING
STYLE:

20g/pc, 10pcs/
200g/ tray/ PA



INGREDIENTS:

Banana, sesame seeds,
ginger, spices, net rice
paper



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

CRISPY SEAFOOD ROLL

Chả giò giòn



C016



PACKING
STYLE:

15g/pc, 12pcs/
180g/ tray/ PA



INGREDIENTS:

Shrimp, carrot, edamame
bean, coriander, tapioca
starch, spices, pastry



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.

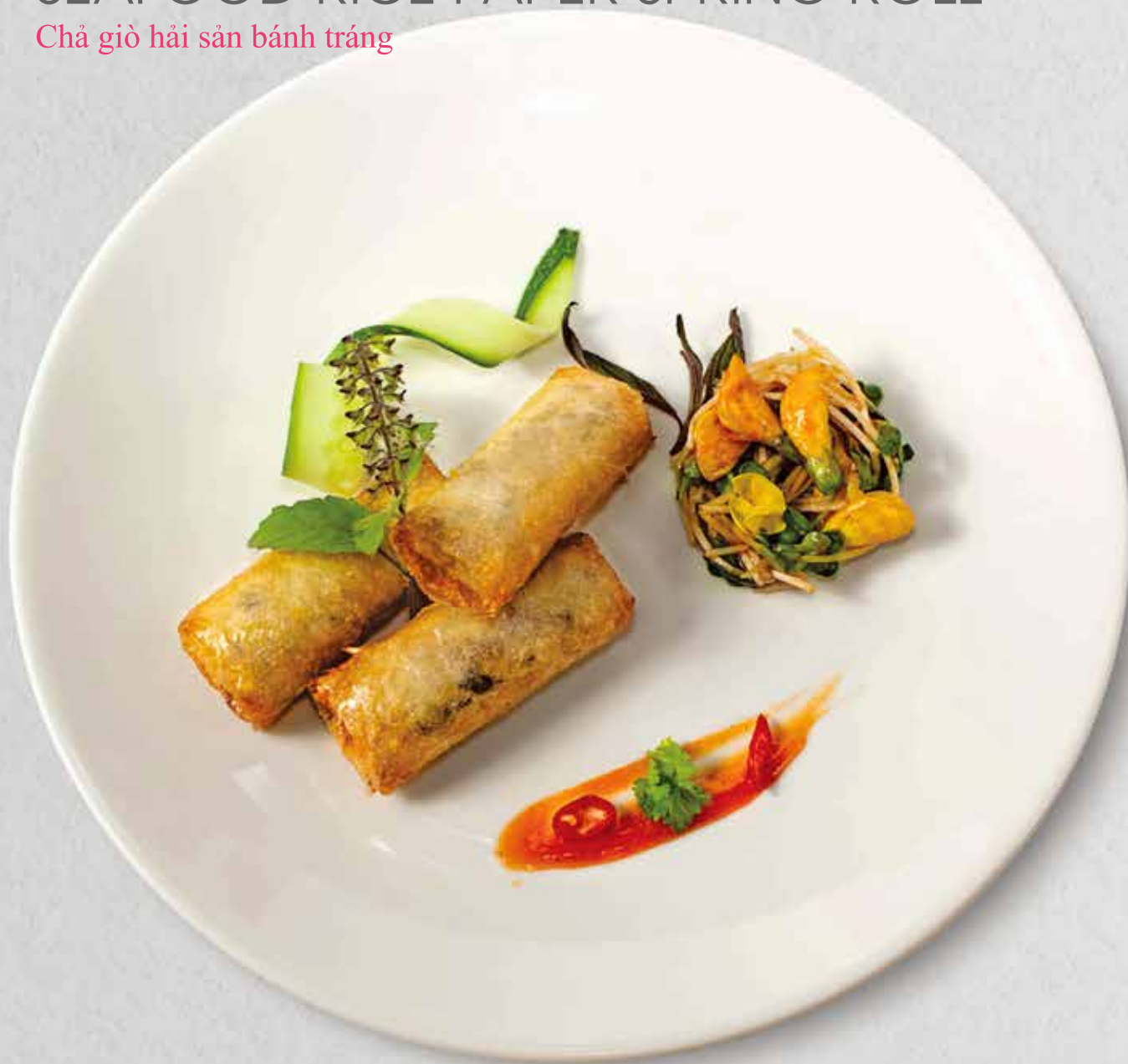


STORAGE

Store at -18°C. Shelf life
2 year

SEAFOOD RICE PAPER SPRING ROLL

Chả giò hải sản bánh tráng



C017



PACKING
STYLE:

20g/pc, 15pcs/
300g/ tray/ PA



INGREDIENTS:

Shrimp, fish, yam bean,
carrot, black fungus, onion,
spring onion, garlic, spices,
rice paper



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

MINI SEAFOOD DIMSUM

Chả giò hỗn hợp



C018



PACKING
STYLE:

10g/pc, 20pcs/
200g/ tray/ PA



INGREDIENTS:

Shrimp, carrot, water chestnut, edamame bean, chili, pumpkin, curry, tapioca starch, spices, pastry



COOKING
INSTRUCTION

Do not defrost. Deep-fry the frozen product in oil at 150–160°C (302–320°F) for 4–5 minutes until golden brown and thoroughly heated. Serve immediately.



STORAGE

Store at -18°C. Shelf life 2 year

KIMCHI SPRING ROLL

Chả giò kim chi



C019



PACKING
STYLE:

20g/pc, 14pcs/
280g/ tray/ PA



INGREDIENTS:

Kimchi, tofu, chive, onion,
carrot, ginger, tapioca
starch, spices, pastry



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

FUNGUS SPRING ROLL

Chả giò nấm



C021



**PACKING
STYLE:**

20g/pc, 14pcs/
280g/ tray/ PA



INGREDIENTS:

Oyster mushroom, straw
mushroom, onion, carrot,
yam bean, lemongrass,
garlic, tapioca starch,
spices, pastry



**COOKING
INSTRUCTION**

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

FOUR SEASONS NET SPRING ROLL

Chả giò rế 4 mùa



C023



PACKING
STYLE:

20g/pc, 12pcs/
240g/ tray/ PA



INGREDIENTS:

Shrimp, squid, potato,
onion, carrot, yam bean,
taro, cabbage, mung bean,
garlic, shallot, sesame oil,
spices, net rice paper



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

SWEET POTATO NET SPRING ROLL

Chả giò rế khoai lang



C025



PACKING
STYLE:

20g/pc, 10pcs/
200g/ tray/ PA



INGREDIENTS:

Sweet potato, mung
bean, spices, net rice
paper



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

YAM NET SPRING ROLL

Chả giò rế khoai mỡ



C026



PACKING
STYLE:

20g/pc, 10pcs/
200g/ tray/ PA



INGREDIENTS:

Squid, fish paste, purple
yam, saw leaf, spices,
net rice paper



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

SHRIMP NET SPRING ROLL

Chả giò rế tôm



C029



PACKING
STYLE:

20g/pc, 10pcs/
200g/ tray/ PA



INGREDIENTS:

Shrimp, squid, taro, carrot,
black fungus, shallot, garlic,
spices, net rice paper



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

PTO SHRIMP NET SPRING ROLL

Chả giò rế tôm PTO



C030



PACKING
STYLE:

20g/pc, 10pcs/
200g/ tray/ PA



INGREDIENTS:

Shrimp, fish paste, onion,
carrot, spring onion, ginger,
vermicelli, sesame oil,
spices, net rice paper



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

CHICKEN NET SPRING ROLL

Chả giò rế gà



C031



PACKING
STYLE:

20g/pc, 10pcs/
200g/ tray/ PA



INGREDIENTS:

Chicken, potato, onion,
carrot, shallot, spices, net
rice paper



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

PINEAPPLE NET SPRING ROLL

Chả giò rế thơm



C032



PACKING
STYLE:

20g/pc, 14pcs/
280g/ tray/ PA



INGREDIENTS:

Pineapple, sugar, net
rice paper



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

SHRIMP & SALMON SPRING ROLL

Chả giò tôm & cá hồi



C033



PACKING
STYLE:

20g/pc, 12pcs/
240g/ tray/ PA



INGREDIENTS:

Shrimp, salmon,
asparagus, ginger,
spices, pastry wrapper



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

SHRIMP WITH SEAWEED SPRING ROLL

Chả giò tôm & rong biển



C034



PACKING
STYLE:

25g/pc, 12pcs/
300g/ tray/ PA



INGREDIENTS:

Shrimp, black fungus,
water chestnut, zucchini,
onion, spring onion, ginger,
garlic, spices, pastry wrapper,
seaweed



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

SHRIMP & CRAB SPRING ROLL

Chả giò tôm cua



C035



PACKING
STYLE:

20g/pc, 12pcs/
240g/ tray/ PA



INGREDIENTS:

Shrimp, fish, crab meat, yam bean, taro, black fungus, vermicelli, garlic, spices, rice paper, pastry wrapper.



COOKING
INSTRUCTION

Do not defrost. Deep-fry the frozen product in oil at 150–160°C (302–320°F) for 4–5 minutes until golden brown and thoroughly heated. Serve immediately.



STORAGE

Store at -18 °C. Shelf life
2 year

FILO SEAFOOD ORIENTAL

Chả giò tôm filo



C036



PACKING
STYLE:

15g/pc, 12pcs/
180g/ tray/ PA



INGREDIENTS:

Shrimp, garlic, spices,
pastry wrapper.



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

MONEY BAG

Chả giò túi tiền



C037



PACKING
STYLE:

20g/pc, 12pcs/
240g/ tray/ PA



INGREDIENTS:

Shrimp, carrot, pumpkin,
vermicelli, spices, pastry
wrapper, pandan leaf



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

SHRIMP PASTE ON SUGAR CANE

Chạo tôm (2 đầu)



C038



PACKING
STYLE:

25g/pc, 14pcs/
350g/ tray/ PA



INGREDIENTS:

Shrimp, garlic, spices,
tapioca starch, sugar cane



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

SHRIMP PASTE ON SUGAR CANE

Chạo tôm (1 đầu)



C039



PACKING
STYLE:

25g/pc, 10pcs/
250g/ tray/ PA



INGREDIENTS:

Shrimp, garlic, spices,
tapioca starch, sugar cane



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

BANANA FRITTER

Chuối chiên



C044



PACKING
STYLE:

250g/ tray/ PA



INGREDIENTS:

Banana, pre-dust, fritter,
sugar



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 4-5 minutes
or bake in oven at
180-200°C for 10-15
minutes before serving



STORAGE

Store at -18°C. Shelf life
2 year

BANANA TEMPURA

Chuối tempura



C0441



PACKING
STYLE:

25g/pc, 10pcs/
250g/ tray/ PA



INGREDIENTS:

Banana, pre-dust, tempura



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 3-4 minutes
or bake in oven at
180-200°C for 8-10
minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 year

SHRIMP DELI

Deli tôm



D001



PACKING
STYLE:

20g/pc, 12pcs/
240g/ tray/ PA



INGREDIENTS:

Shrimp, fish paste, squid,
yam bean, shiitake
mushroom, carrot, onion,
coriander, spices, wheat
flour, rice flour



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 3-4 minutes
or bake in oven at
180-200°C for 8-10
minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 year

POTATO WRAPPED FISH SHAPE

Hình cá cuốn khoai tây



H015



PACKING
STYLE:

30g/pc, 8pcs/
240g/ tray/ PA



INGREDIENTS:

Fish paste, potato, garlic,
dills, spices, black bean.



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

LOTUS SHRIMP WONTON

Hoành thánh bông sen



H016



**PACKING
STYLE:**

20g/pc, 12pcs/
240g/ tray/ PA



INGREDIENTS:

Shrimp, squid, water chestnut, carrot, onion, edamame bean, lotus root, spices, tapioca starch, pastry wrapper.



**COOKING
INSTRUCTION**

Do not defrost. Deep-fry the frozen product in oil at 150–160°C (302–320°F) for 4–5 minutes until golden brown and thoroughly heated. Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

SWEET & SOUR SHRIMP WONTON

Hoành thánh tôm chua ngọt



H017



PACKING
STYLE:

20g/pc, 12pcs/
200g/ tray/ PA



INGREDIENTS:

Shrimp, carrot, cabbage,
onion, red bell pepper,
pineapple, tomato, sesame
oil, vinegar, spices, pastry
wrapper.



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

PRE-FRIED SHRIMP WONTON

Hoành thánh tôm chiên



H018



PACKING
STYLE:

12g/pc, 12pcs/
144g/ tray/ PA



INGREDIENTS:

Shrimp, onion, spring onion,
ginger, sesame oil, spices,
turmeric powder, wheat
flour, tapioca starch



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

SHRIMP KAKIAGE

Kakiage tôm



K001



PACKING
STYLE:

40g/pc, 6pcs/
240g/ tray/ PA



INGREDIENTS:

Shrimp, potato, onion,
carrot, green bean, spices,
tempura



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 2-3 minutes
or bake in oven at
180-200°C for 8-10
minutes before serving



STORAGE

Store at -18°C. Shelf life
2 year

VEGETABLE KAKIAGE

Kakiage rau củ



K002



PACKING
STYLE:

40g/pc, 6pcs/
240g/ tray/ PA



INGREDIENTS:

Potato, onion, carrot,
green bean, spices,
tempura



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 2-3 minutes
or bake in oven at
180-200°C for 8-10
minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 year

SALMON BELLY FRITTER

Lườn cá hồi tẩm bột



L001



PACKING
STYLE:

300g/ tray/ PA



INGREDIENTS:

Salmon, lime water, spices,
wheat flour, tapioca starch



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 4-5 minutes
or bake in oven at
180-200°C for 10-15
minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 year

BREADED SQUID RING

Mực khoanh xù



M001



PACKING
STYLE:

250g/ tray/ PA



INGREDIENTS:

Squid, pre-dust, batter mix,
bread crumbs



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

IKA KARA-AGE

Mực kara-age



M003



PACKING
STYLE:

200g/ tray/ PA



INGREDIENTS:

Squid, kara-age



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 2-3 minutes
or bake in oven at
180-200°C for 8-10
minutes before serving.

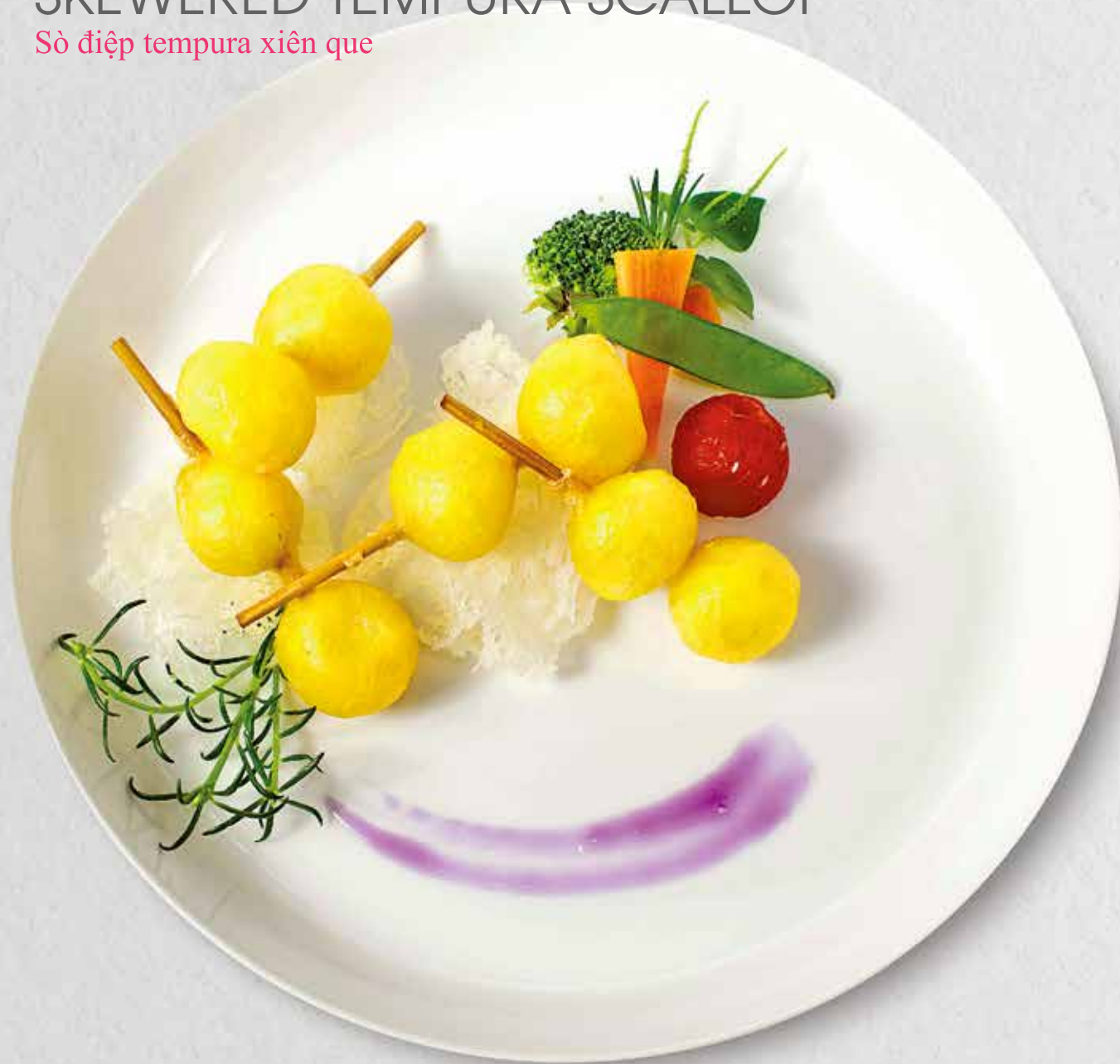


STORAGE

Store at -18°C. Shelf life
2 year

SKEWERED TEMPURA SCALLOP

Sò điệp tempura xiên que



S002



PACKING
STYLE:

13g/pc, 12pcs/
156g/ tray/ PA



INGREDIENTS:

Scallop, pre-dust, tempura



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 3-4 minutes
or bake in oven at
180-200°C for 8-10
minutes before serving



STORAGE

Store at -18°C. Shelf life
2 year

SKEWERED BREADED SCALLOP

Sò điệp xù xiên que



S003



PACKING
STYLE:

15g/skewer, 12 skewer/
180g/ tray/ PA



INGREDIENTS:

Scallop, lime water, spices,
pre-dust, batter mix, bread
crumb



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

FRITTER SHRIMP

Tôm fritter



T001



PACKING
STYLE:

15g/pc, 210g/ tray/ PA



INGREDIENTS:

Shrimp, pre-dust, fritter



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 3-4 minutes
or bake in oven at
180-200°C for 8-10
minutes before serving



STORAGE

Store at -18°C. Shelf life
2 year

TARO WRAPPED SHRIMP

Tôm cuốn khoai môn



T002



**PACKING
STYLE:**

30g/pc, 10pcs/
300g/ tray/ PA



INGREDIENTS:

Taro, fish paste, onion,
carrot, spring onion,
spices



**COOKING
INSTRUCTION**

Do not defrost. Deep-fry
the frozen product in oil at
150-160°C (302-320°F) for
4-5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

POTATO WRAPPED SHRIMP

Tôm cuốn khoai tây



T003



PACKING
STYLE:

30g/pc, 10 pcs/
300g/tray/PA



INGREDIENTS:

Shrimp, fish paste, potato,
garlic, tapioca starch, spices



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

SKEWERED VEGETABLE WRAPPED SHRIMP

Tôm cuốn rau củ xiên que



T008



PACKING
STYLE:

22g/skewer, 12 skewer/
264g/ tray/ PA



INGREDIENTS:

Shrimp, potato, carrot,
zucchini, spices, basil,
chili sauce, garlic



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

POPCORN SHRIMP

Tôm popcorn



T009



PACKING
STYLE:

15g/pc, 210g/ tray/ PA



INGREDIENTS:

Shrimp, pre-dust, fritter



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 3-4 minutes
or bake in oven at
180-200°C for 8-10
minutes before serving



STORAGE

Store at -18°C. Shelf life
2 year

KARA-AGE SHRIMP

Tôm kara-age



T010



PACKING
STYLE:

250g/ tray/ PA



INGREDIENTS:

Shrimp, kara-age,
sesame seed



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 3-4 minutes
or bake in oven at
180-200°C for 8-10
minutes before serving



STORAGE

Store at -18°C. Shelf life
2 year

TEMPURA SHRIMP

Tôm tempura



T013



PACKING
STYLE:

20g/pc, 10pcs/
200g/ tray/ PA



INGREDIENTS:

Shrimp, pre-dust, tempura



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 3-4 minutes
or bake in oven at
180-200°C for 8-10
minutes before serving



STORAGE

Store at -18°C. Shelf life
2 year

GINGER TEMPURA SHRIMP

Tôm tempura gừng

**T014**

PACKING
STYLE:

20g/pc, 10pcs/
200g/ tray/ PA



INGREDIENTS:

Shrimp, pre-dust, tempura,
ginger, sesame seed,
spices



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 3-4 minutes
or bake in oven at
180-200°C for 8-10
minutes before serving



STORAGE

Store at -18°C. Shelf life
2 year

WASABI TEMPURA SHRIMP

Tôm tempura wasabi



T015



PACKING
STYLE:

20g/pc, 10pcs/
200g/ tray/ PA



INGREDIENTS:

Shrimp, parsley, wasabi,
spices, pre-dust, tempura



COOKING
INSTRUCTION

Do not defrost. Deep fry
the frozen product at
150-160°C for 3-4 minutes
or bake in oven at
180-200°C for 8-10
minutes before serving



STORAGE

Store at -18°C. Shelf life
2 year

POTATO TWIST SHRIMP

Tôm xoắn



T016



PACKING
STYLE:

25g/pc, 12pcs/
300g/ tray/ PA



INGREDIENTS:

Shrimp, potato, fish paste,
garlic, tapioca starch, spices



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150-160°C (302-320°F) for
4-5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

CROUTON SHRIMP

Tôm viên Crouton



T018



PACKING
STYLE:

20g/pc, 12pcs/
240g/ tray/ PA



INGREDIENTS:

Shrimp, fish paste, spring
onion, garlic, spices,
pre-dust, batter mix, crouton



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.

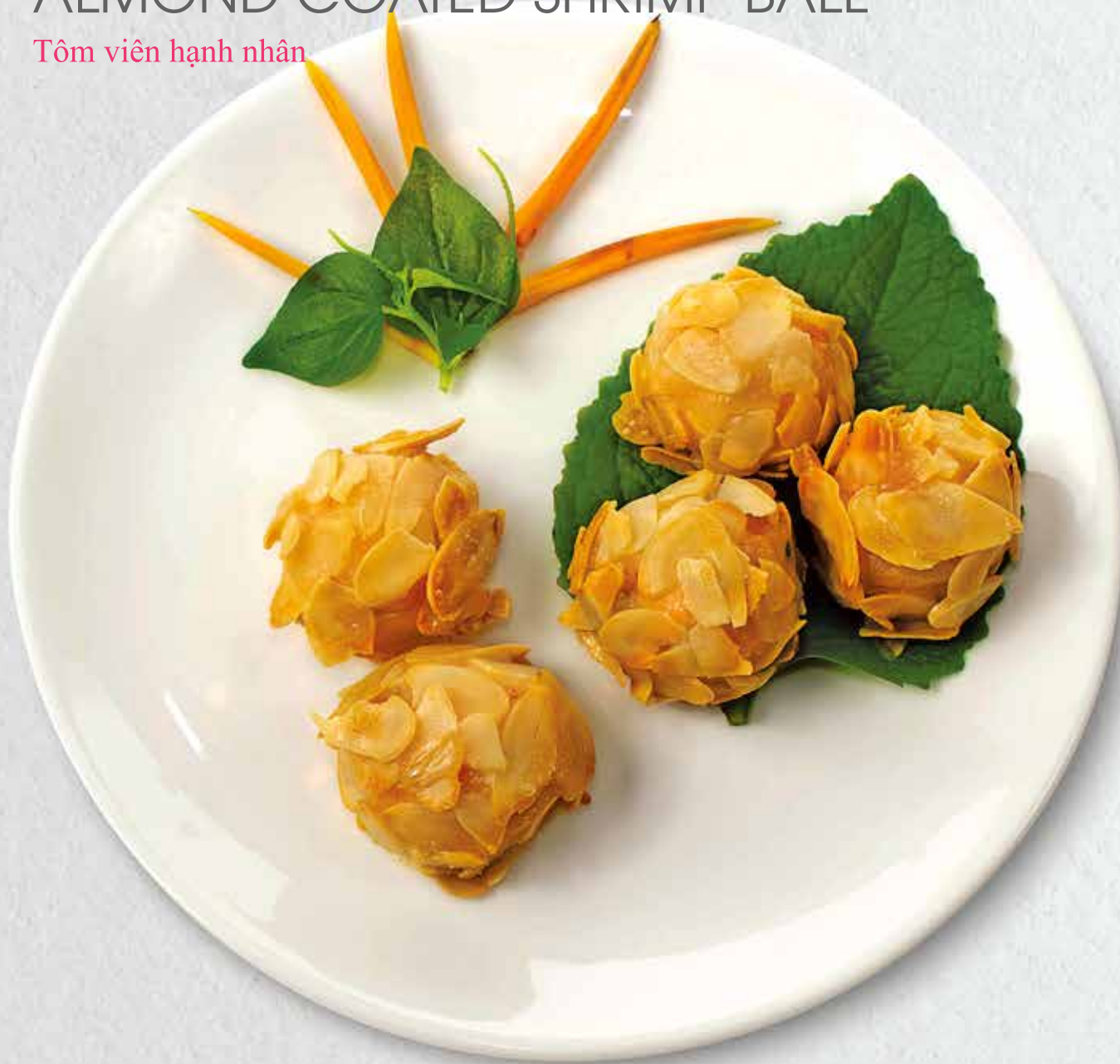


STORAGE

Store at -18°C. Shelf life
2 year

ALMOND COATED SHRIMP BALL

Tôm viên hạnh nhân



T019



**PACKING
STYLE:**

20g/pc, 10pcs/
200g/ tray/ PA



INGREDIENTS:

Shrimp, spring onion,
garlic, tapioca starch,
spices, pre-dust,
batter mix, almond



**COOKING
INSTRUCTION**

Do not defrost. Deep-fry
the frozen product in oil at
150-160°C (302-320°F) for
4-5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

BREADED SHRIMP CHEESE BALL

Tôm viên phô mai xù



T020



PACKING
STYLE:

15g/pc, 10pcs/
150g/ tray/ PA



INGREDIENTS:

Shrimp, cheese, garlic,
tapioca starch, spices,
pre-dust, batter mix,
bread crumbs



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150-160°C (302-320°F) for
4-5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18 °C. Shelf life
2 year

BREADED BUTTERFLY SHRIMP

Tôm xẻ bướm xù



T022



PACKING
STYLE:

25g/pc, 8pcs/
200g/ tray/ PA



INGREDIENTS:

Shrimp, pre-dust, batter
mix, bread crumbs



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

BREADED SHRIMP

Tôm xù



T023



PACKING
STYLE:

25g/pc, 10pcs/
250g/ tray/ PA



INGREDIENTS:

Shrimp, pre-dust, batter
mix, bread crumbs



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

RICE FLAKES COATED SHRIMP

Tôm xù cốm



T024



PACKING
STYLE:

15g/pc, 8pcs/
120g/ tray/ PA



INGREDIENTS:

Shrimp, pre-dust, batter
mix, rice flake



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150-160°C (302-320°F) for
4-5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

COCONUT BREADED SHRIMP

Tôm xù dừa



T025



PACKING
STYLE:

25g/pc, 8pcs/
200g/ tray/ PA



INGREDIENTS:

Shrimp, dried coconut,
pre-dust, batter mix,
bread crumbs



COOKING
INSTRUCTION

Do not defrost. Deep-fry
the frozen product in oil at
150–160°C (302–320°F) for
4–5 minutes until golden
brown and thoroughly heated.
Serve immediately.



STORAGE

Store at -18°C. Shelf life
2 year

BAKE PRODUCTS

The evidence of delivering distinctive flavors.
Baked foods, forever cherish!



DL 176

VEGETABLE CONE

Bánh cone rau củ



B003



PACKING
STYLE:

25g/pc, 12pcs/
300g/ tray/ PA



INGREDIENTS:

Corn, chili, black fungus,
spinach, spring onion,
water chestnut, lemongrass,
tapioca starch, spices,
net rice wrapper.



COOKING
INSTRUCTION

Do not defrost. Bake the
frozen product in oven at
180-200°C for 10-15
minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 year

SCALLOP CONE

Bánh cone sò điệp



B004



PACKING
STYLE:

25g/pc, 12pcs/
300g/ tray/ PA



INGREDIENTS:

Scallop, onion, spring
onion, bell pepper, garlic,
spices, net rice wrapper



COOKING
INSTRUCTION

Do not defrost. Bake the frozen
product in oven at 180-200°C
or 10-15 minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 year

SHRIMP CONE

Bánh cone tôm



B005



PACKING
STYLE:

25g/pc, 12pcs/
300g/ tray/ PA



INGREDIENTS:

Shrimp, corn, chili, black
fungus, spring onion, water
chestnut, lemongrass,
spices, net rice wrapper



COOKING
INSTRUCTION

Do not defrost. Bake the frozen
product in oven at 180-200°C
or 10-15 minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 year

VIETNAMESE MINI RICE CREAPE

Bánh khọt tôm



B015



PACKING
STYLE:

20g/pc, 12pcs/
240g/ tray/ PA



INGREDIENTS:

Shrimp, corn, spring onion,
spices, rice flour, coconut,
turmeric powder



COOKING
INSTRUCTION

Do not defrost. Bake the frozen
product in oven at 180-200°C
for 8-10 minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 year

SKEWERED SEAFOOD

Hải sản xiên que



H012



PACKING
STYLE:

125g/skewer, 3 skewer/
375g/ tray/ PA



INGREDIENTS:

Fish, squid, shrimp, red bell
pepper, yellow bell pepper,
green bell pepper, cherry
tomato



COOKING
INSTRUCTION

Do not defrost. Bake the frozen
product in oven at 180-200°C
for 15-20 minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 year

MARINATED SHRIMP

Tôm tẩm marinated



T012



PACKING
STYLE:

35g/skewer, 5 skewer/
175g/ tray/ PA



INGREDIENTS:

Shrimp, bell pepper, tomato,
garlic, spices



COOKING
INSTRUCTION

Do not defrost. Bake the frozen
product in oven at 180-200°C
for 10-15 minutes before serving.



STORAGE

Store at -18°C. Shelf life
2 year

POTATO SEAFOOD ROSTI

Bánh khoai tây hải sản



B014



PACKING
STYLE:

20g/pc, 12pcs/
240g/ tray/ PA



INGREDIENTS:

Potato, shrimp, squid, spring
onion, carrot, yam bean, taro,
sesame oil, spices, wheat flour,
tapioca starch



COOKING
INSTRUCTION

Do not defrost. Pan fry the frozen
product with a little hot oil for 6-7
minutes until the bottom turn into
golden brown. Serve hot.



STORAGE

Store at -18°C. Shelf life
2 year

MANDU SEAFOOD

Bánh mandu hải sản



B0281



PACKING
STYLE:

35g/pc, 10pcs/
350g/ tray/ PA



INGREDIENTS:

Shrimp, squid, fish paste,
carrot, yam bean, cabbage,
shallot, garlic, spices, wheat
flour, tapioca starch



COOKING
INSTRUCTION

Do not defrost. Steam the frozen product at 100°C for 7-8 minutes or deep fry at 150-160°C for 5-6 minutes or pan fry them with a little hot oil until the bottom turn into golden brown. Add water at about 1/4-1/3 of the Gyoza height with pan lid on. Keep the medium-high heat until all water has vaporized and Gyoza's bottom become crisps up. Serve hot.



STORAGE

Store at -18°C. Shelf life
2 year

SEAFOOD GYOZA

Gyoza hải sản



G003



PACKING
STYLE:

20g/pc, 12pcs/
240g/ tray/ PA



INGREDIENTS:

Shrimp, cabbage, chive,
onion, ginger, garlic, sake
wine, sesame oil, soy sauce,
spices, wheat flour, tapioca
starch



COOKING
INSTRUCTION

Do not defrost. Steam the frozen product at 100°C for 7-8 minutes or deep fry at 150-160°C for 5-6 minutes or pan fry them with a little hot oil until the bottom turn into golden brown. Add water at about 1/4-1/3 of the Gyoza height with pan lid on. Keep the medium-high heat until all water has vaporized and Gyoza's bottom become crisps up. Serve hot.



STORAGE

Store at -18°C. Shelf life
2 year

CHIVE GYOZA

Gyoza he



G004



PACKING
STYLE:

20g/pc, 10 pcs/
200g/tray/PA



INGREDIENTS:

Shrimp, cabbage, chive,
onion, ginger, garlic, sake
wine, sesame oil, soy sauce,
spices, wheat flour, tapioca
starch



COOKING
INSTRUCTION

Do not defrost. Steam the frozen product at 100°C for 7-8 minutes or deep fry at 150-160°C for 5-6 minutes or pan fry them with a little hot oil until the bottom turn into golden brown. Add water at about 1/4-1/3 of the Gyoza height with pan lid on. Keep the medium-high heat until all water has vaporized and Gyoza's bottom become crisps up. Serve hot.



STORAGE

Store at -18°C. Shelf life
2 year

IKA GYOZA

Gyoza mực



G005



PACKING
STYLE:

20g/pc, 12pcs/
240g/ tray/ PA



INGREDIENTS:

Squid, cabbage, onion,
potato, sesame oil, spices,
wheat flour, tapioca starch



COOKING
INSTRUCTION

Do not defrost. Steam the frozen product at 100°C for 7-8 minutes or deep fry at 150-160°C for 5-6 minutes or pan fry them with a little hot oil until the bottom turn into golden brown. Add water at about 1/4-1/3 of the Gyoza height with pan lid on. Keep the medium-high heat until all water has vaporized and Gyoza's bottom become crisps up. Serve hot.



STORAGE

Store at -18°C. Shelf life
2 year

PTO SHRIMP GYOZA

Gyoza PTO



G006



PACKING
STYLE:

25g/pc, 12pcs/
300g/ tray/ PA



INGREDIENTS:

Shrimp, squid, shiitake
mushroom, onion, chive,
sesame oil, spices, wheat
flour, tapioca starch



COOKING
INSTRUCTION

Do not defrost. Steam the frozen product at 100°C for 7-8 minutes or deep fry at 150-160°C for 5-6 minutes or pan fry them with a little hot oil until the bottom turn into golden brown. Add water at about 1/4-1/3 of the Gyoza height with pan lid on. Keep the medium-high heat until all water has vaporized and Gyoza's bottom become crisps up. Serve hot.



STORAGE

Store at -18°C. Shelf life
2 year

VEGETABLE GYOZA

Gyoza rau củ



G007



PACKING
STYLE:

20g/pc, 12pcs/
240g/ tray/ PA



INGREDIENTS:

Cabbage, carrot, potato,
onion, edamame bean,
shiitake mushroom, mung
bean, spring onion, spices,
wheat flour, tapioca starch



COOKING
INSTRUCTION

Do not defrost. Steam the frozen product at 100°C for 7-8 minutes or deep fry at 150-160°C for 5-6 minutes or pan fry them with a little hot oil until the bottom turn into golden brown. Add water at about 1/4-1/3 of the Gyoza height with pan lid on. Keep the medium-high heat until all water has vaporized and Gyoza's bottom become crisps up. Serve hot.



STORAGE

Store at -18°C. Shelf life
2 year

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