PINGROUN FOOD GROUP

PINGROUN FOOD GROUP

Since 1970

- FROZEN ROASTED EEL
- FROZEN PREPARED PRODUCTS
- FROZEN READY-TO-EAT PRODUCTS

Focus On Food Adhere To Food Safety

PING ROUN PRODUCTS CO., LTD
Add: No.4 Gongyehuan Rd., Pingtung City,
Pingtung County 900, Taiwan.
Tel: +886-8-722-8866
Website: http://www.pingroun.com.tw/
Since 1970

FOSHAN SHUNDE PINGROUN FOOD CO.,LTD
Add: No.1 Lebei Rd, Leliu Town, Shunde
District, Foshan City, Guangdong Province, China.
Tel: +86-757-25565205
Website: http://www.pingroun.cn/
Since 1994

BINH VINH SAIGON FOOD CO., LTD
Add: C4-5 Lot, Street D4, Tan Phu Trung
Industrial Zone, Tan Phu Trung Commune, Cu Chi
District, HCM City.
Tel: +84-8-3796-2888
Website: http://binhvinhsaigon.com.vn/
Since 2007

PT. PINGROUN FOOD JAKARTA
Add: Kawasan Industri Lippo Cikarang, Delta
Silicon I, Jl. Akasia I block A8 no. 5A, Cikarang Selatan.
Tel: +62-21-503-03555
Since 2016

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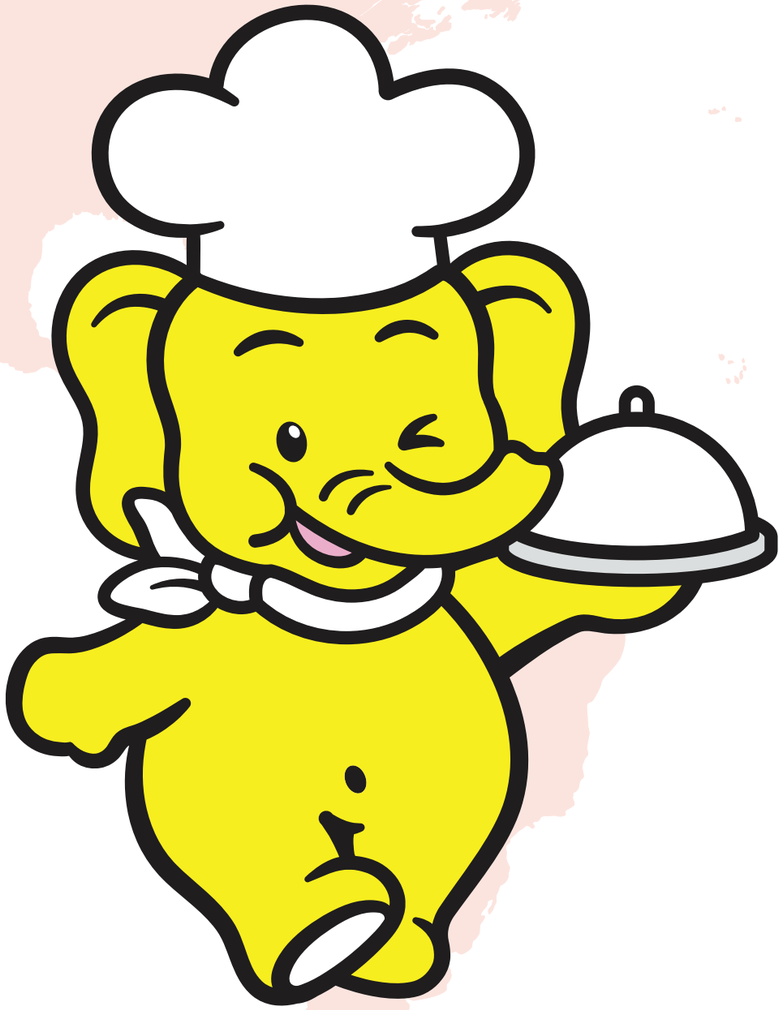

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COMPANY INTRODUCTION

Established in 1970, Ping Roun Company originated from eel cultivation and processing, with a focus on frozen roasted eel.

The company expanded to mainland China in 1994, establishing a presence in Shunde, Guangdong Province. With roasted eel as its core product, it expanded its footprint in mainland China, currently operating nearly 40 outlets in major cities.

In 2000, the company introduced the frozen food business to Taiwan, concentrating on the domestic market in mainland China.

Presently, Ping Roun Company has 13 specialized production bases across Taiwan, Vietnam, Indonesia, and various cities in mainland China. Ping Roun Food, specializing in the food industry, embraces a diversified strategy covering the entire temperature spectrum. Its extensive product range includes frozen roasted eel, seafood processing, frozen desserts, room temperature leisure food, and fresh food for convenience stores.

The company's brands, including "Arno," "Gu Yue Zhai," "Lafeve," and "Ping Roun Unagi," are highly recognized. "Arno" received the Famous Trademark of Guangdong Province in 2016, and "Ping Roun Roasted Eel" consistently earns the Taiwan Aquatic Award. Notably, Shirayaki Eel, Ha Gao and Mango Snow Daifuku received international acclaim at the A.A Taste Awards.

Ping Roun Company remains dedicated to the food industry's development, emphasizing the provision of healthy, safe, and delicious food globally.

PRODUCTION BASES

Shunde, Guangdong

Nanchang, Jiangxi

Chengdu, Sichuan

Zhengzhou, Henan

Tianjin Wuqing

Wuhan, Hubei

Guangzhou, Guangdong

Pujiang, Sichuan

Pingtung, Taiwan

Taoyuan, Taiwan

Hsinchu, Taiwan

Ho Chi Minh, Vietnam

Jakarta, Indonesia

PINGROUN BRANDS

Ping Roun Company focuses on the production and sales in the food industry. Its product range covers a full temperature spectrum, including Roasted Eel (Unagi Shirayaki), frozen steamed foods, frozen fried foods, frozen desserts, bakery desserts, mooncakes, and more. The company's brands, such as "Pingroun Unagi Shirayaki", "Arno", "Roasted Eel Brand in Vietnam", and "Lafeve" are all widely recognized in the industry.

PINGROUN FOOD

Arno-Frozen Prepared Food Brand

La Feve-Western Baked Food Brand

Pingroun Unagi-High-End Unagi Brand

Roasted Eel Brand in Vietnam

COMPANYINTRODUCTION

- Production Bases
- Sales & Business Offices

55 Years of development, focusing on food manufacturing

13 Factories of production

46 Sales & Business Offices, Covering Mainland China and Southeast Asia, Japan

2 Lafeve Bakery Shops

3 Pingroun Food Direct Sales Stores

2 Pingroun Food Experience Stores

DEVELOPMENT HISTORY

2021

Guangzhou Xinroun Food Co., Ltd Was Established

2022

Sichuan Haoroun Pingroun Food Co., Ltd Was Established

2023

Pingroun Vietnam Saigon Phase II Factory Under Construction

2024

Brand of Pingroun "Lafeve" Was Upgraded

Vietnam Ho Chi Minh Office Was Established

55 Founded in 1970 To be continued

2020

Nanchang Pingroun 2nd Factory Was Established

2019

Wuhan Pingroun Food Co., Ltd Was Established

Foshan Shunde Pingroun Food Branch Co., Ltd Was Established

2018

Brand of Pingroun "Arno Kitchen" Was Founded

Pingroun Food Experience Stores Were Established

2017

Taiwan Hsinchu Pingroun Factory Was Established

2011

Brand of Pingroun "Wago" Was Launched

Foshan Lafeve Bakery Was Founded

Tianjin Pingroun Food Co., Ltd Was Established

Zhengzhou Pingroun Food Co., Ltd Was Established

Nanchang Pingroun Food Co., Ltd Was Established

2015

Pingroun E-commerce Was Founded

2016

Indonesia Jakarta Pingroun Food Co., Ltd Was Established

Brand New Factory of Vietnam Saigon Pingroun Was Established

2010

Pingroun Unagi Brand Counter Was Established

Vietnam Lafeve Bakery Was Founded

2009

Chengdu Pingroun Food Co., Ltd Was Established

2007

Vietnam Saigon Pingroun Food Co., Ltd Was Established

Brand of Pingroun "Guyuezhai" Was Launched

2006

Zhengzhou Yuroun Co., Ltd Was Established

2004

Taiwan Taoyuan Pingroun Factory Was Established

1970

Pingroun Was Established

1979

Pingroun Industry Co., Ltd Was Established

Fongroun Aquaculture Company Was Established

1991

Brand of Pingroun "Arno" Was Launched

Brand of Pingroun "Pingroun Unagi" Was Launched

1994

Foshan Shunde Pingroun Food Development Co., Ltd Was Established

2003

Jiangxi Ganroun Food Co., Ltd Was Established

QUALITY ASSURANCE

In order to provide a better, safer and healthier products to all customers. Pingroun Company established the Quality Control Section which is independent of production department to monitor from raw material inspection, on-site QC, inspection center and document management center.

We not only adopt the state-of-the-art analysis and detection equipment, but also possess a professional team of QC who strictly inspect each batch of raw materials half-finished products, and finished products for further sampling tests.

Based on this specification, various products including frozen prepared foods, frozen Japanese daifuku, snack foods, and moon cakes are produced, with a wide variety and full range of tastes.

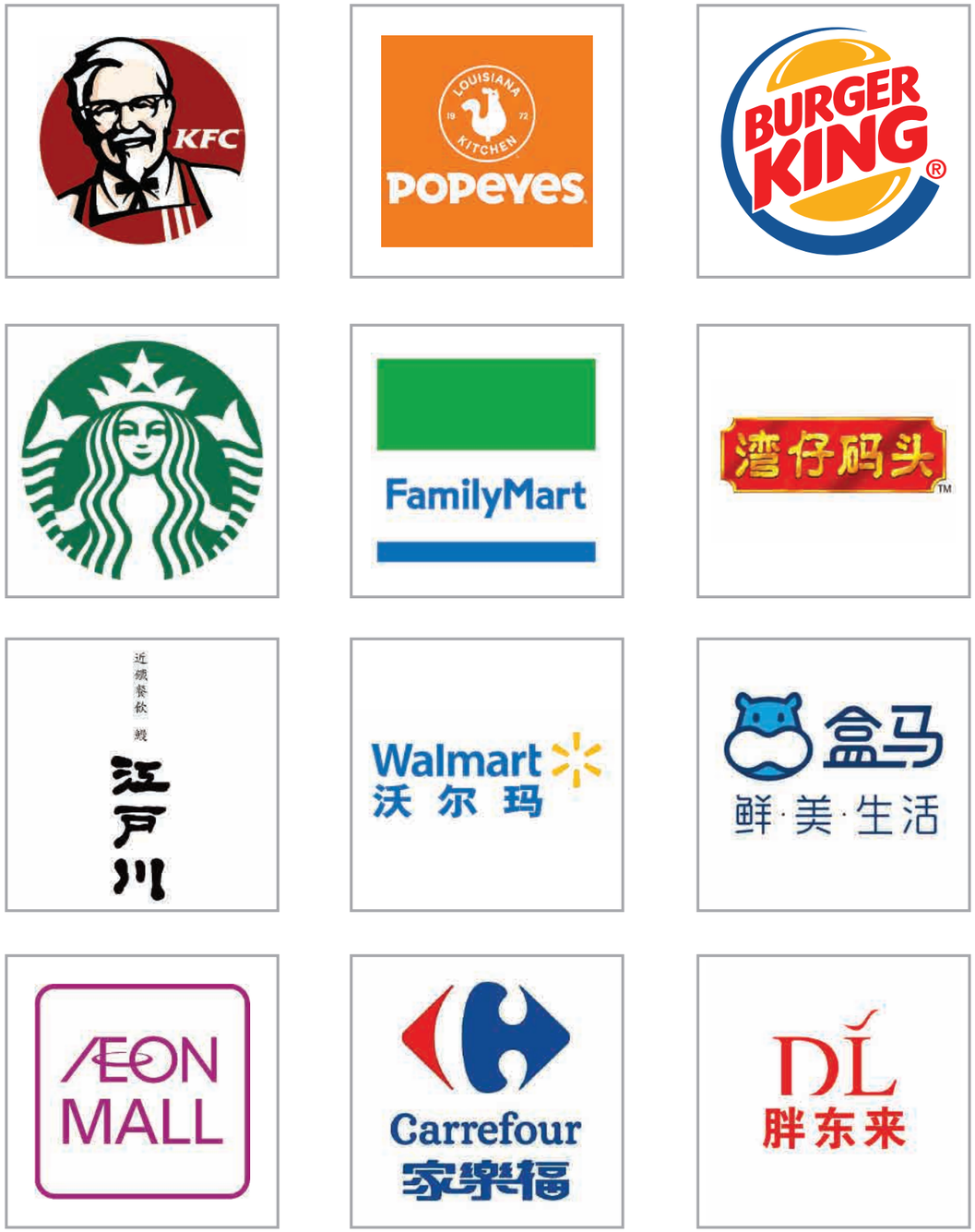
R&D INNOVATION

Innovation has always been the motivation for our company's growth and development. Therefore, Pingroun aims to expand constantly by introducing top-notch talents and learning from experts in food industry which provides the best, safest, and the healthiest delicacies for our customers.

Our company currently has a very strong and professional R&D team, who will continually introduce new products, research and develop new products with exceptional taste and various flavors to meet the demands of different customers.

Meanwhile, we regularly invite professionals from Taiwan and other foreign countries to integrate new ideas and elements into our R&D team which sustainably improves and leads with the pioneering spirit in food industry.

STRATEGIC COOPERATION BRANDS



STRATEGIC COOPERATION BRANDS

FROZEN ROASTED EEL

Rich in nutrients, it is marketed overseas for its high-end and delicious taste. Carefully selected eel without any earthy flavor, offering a tender and sweet taste upon consumption. The appropriate balance of soft and firm texture, combined with the special Kabayaki sauce, emits an irresistible fragrance

Microwave Boil

Frozen Roasted Eel

Roasted Eel Superior Taste Award 2 stars

Anguilla Japonica TW Anguilla Rostrata CN Anguilla Bicolor ID

Specifications

30-70P, 5kg, 2packs/10kg/carton

Cooking method

(1) Microwave: Around 3-5 minutes without vaccum bag
(2) Water bath: Around 3-5 minutes with vacuum bag

Expiration Date: Frozen below -18℃/2 years

Shirayaki Eel

Shirayaki Eel A.A Taste Awards 2 stars

Anguilla Japonica TW Anguilla Rostrata CN Anguilla Bicolor ID

Specifications

30-70P, 5kg, 2packs/10kg/carton

Cooking method

(1) Microwave: Around 3-5 minutes without vaccum bag
(2) Water bath: Around 3-5 minutes with vacuum bag

Expiration Date: Frozen below -18℃/2 years

Microwave Boil

Microwave Boil

Roasted Eel Sushi Slice

Anguilla Japonica TW Anguilla Rostrata CN Anguilla Bicolor ID

Specifications

6g, 8g, 10g, 12g/slice, 20 slices/pack

Cooking method

(1) Microwave: Around 3-5 minutes without vaccum bag
(2) Water bath: Around 3-5 minutes with vacuum bag

Expiration Date: Frozen below -18℃/2 years

Frozen Roasted Eel Set Meal

Anguilla Japonica TW Anguilla Rostrata CN Anguilla Bicolor ID

Specifications

100g/bag, 100 bags/carton

Cooking method

(1) Microwave: Around 2-3 minutes without vaccum bag
(2) Water bath: Around 3-5 minutes with vacuum bag

Expiration Date: Frozen below -18℃/2 years

Microwave Boil

FROZEN ROASTED EEL

Carefully selected eel with a tender and delicate texture, combined with a special kabayaki sauce that releases an irresistible aroma. We offer a variety of specifications to meet customer needs, allowing for diverse preparation methods and a wide selection of kabayaki eel products

Roasted Eel / Shirayaki Eel

Anguilla Japonica TW Anguilla Rostrata CN Anguilla Bicolor ID

Specifications

Roasted Eel 100g/slice, 100 slices/carton
Shirayaki Eel 85g x 5 slices (total 15 slices/group)

Cooking method

(1) Microwave: Around 2-3 minutes without vaccum bag
(2) Water bath: Around 3-5 minutes with vacuum bag

Expiration Date: Frozen below -18℃/2 years

① ②

Microwave Boil

Microwave Boil

Frozen Roasted Eel Skewer

Anguilla Japonica TW Anguilla Rostrata CN Anguilla Bicolor ID

Specifications

30g/stiring, 300 stirings/9kg/carton
30g/stiring, 5 stirings/bag, 60bags/carton

Cooking method

(1) Microwave: Around 2-3 minutes without vaccum bag
(2) Water bath: Around 3-5 minutes with vacuum bag

① ②

Expiration Date: Frozen below -18℃/2 years

Frozen Roasted Eel Belly

Anguilla Rostrata CN

Specifications

30g/stiring, 300 stirings/9kg/carton

Cooking method

(1) Microwave: Around 2-3 minutes without vaccum bag
(2) Water bath: Around 3-5 minutes with vacuum bag

Expiration Date: Frozen below -18℃/2 years

Microwave Boil

Microwave Boil

Minced Roasted Eel

Anguilla Japonica TW Anguilla Rostrata CN Anguilla Bicolor ID

Specifications

500g/bag, 20bags/caton

Cooking method

(1) Microwave: Around 2-3 minutes without vaccum bag
(2) Water bath: Around 3-5 minutes with vacuum bag

Expiration Date: Frozen below -18℃/2 years

HA GAO SERIES

The soft and translucent crystal skin, combined with a smooth and chewy filling, offers a fresh and tender taste. Available in a variety of specifications to choose from

Crystal Ha Gao Raw Steam VN

Ingredients
Shrimp, Starch, Fish Paste, Sesame Oil, Seasonings

Specifications
① 28g/pc, 9pcs/pack, 24packs/carton
② 28g/pc, 12pcs/pack, 15packs/carton
③ 28g/pc, 20pcs/bag, 15bags/carton

Cooking method
Place in boiling water, steam for 11-12 minutes without defrosting with medium heat

Expiration Date:
Frozen below -18℃/1 year

Steam

Ha Gao King Raw Steam VN

Ingredients
Shrimp, Starch, Fish Paste, Sesame Oil, Seasonings

Specifications
28g/pc, 12pcs/pack, 15packs/carton

Cooking method
Place in boiling water, steam for 10-11 minutes without defrosting with medium heat

Expiration Date:
Frozen below -18℃/1 year

Steam

Two shrimps

Mini Ha Gao Raw Steam VN

Ingredients
Shrimp, Starch, Fish Paste, Sesame Oil, Seasonings

Specifications
① 20g/pc, 25pcs/bag, 18bags/carton
② 15g/pc, 40pcs/bag, 18bags/carton

Cooking method
Place in boiling water, steam for 9-10 minutes without defrosting with medium heat

Expiration Date:
Frozen below -18℃/1 year

Steam

HA GAO SERIES

A selection of premium seafood, combining shrimp and crab meat with delicate fish paste for a rich texture and enhanced flavor

Squid Dumpling Raw Steam VN

Ingredients
Squid, Fish Paste, Starch, Sesame Oil, Seasonings

Specifications
① 25g/pc, 9pcs/pack, 24packs/carton
② 25g/pc, 12pcs/pack, 15packs/carton
③ 25g/pc, 20pcs/bag, 18bags/carton

Cooking method
Place in boiling water, steam for 9-10 minutes without defrosting with medium heat

Expiration Date:
Frozen below -18℃/1 year

Steam

NEW

Crab Seafood Dumpling Raw Steam VN

Ingredients
Shrimp, Fish Paste, Crab Meat, Modified Starch, Sesame Oil, Seasonings

Specifications
25g/pc, 12pcs/pack, 15packs/carton

Cooking method
Place in boiling water, steam for 9-10 minutes without defrosting with medium heat

Expiration Date:
Frozen below -18℃/1 year

Steam

Jade Ha Gao Raw Steam VN

Ingredients
Shrimp, Fish Paste, Starch, Sesame Oil, Spinach, Seasonings

Specifications
25g/pc, 20pcs/bag, 15bags/carton

Cooking method
Place in boiling water, steam for 10-11 minutes without defrosting with medium heat

Expiration Date:
Frozen below -18℃/1 year

Steam

Shrimp Gyoza Raw Fried Steam VN

Ingredients
Shrimp, Fish Paste, Starch, Vegetable, Seasonings

Specifications
20g/pc, 20pcs/bag, 18bags/carton

Cooking method
Pan-fry: Do not thaw. Spread a thin layer of oil on the pan, place the Gyoza in the pan, add water to cover 1/3 of the Gyoza, cover with a lid, cook over medium heat for 6-7 minutes until the water is almost dried up, then uncover and continue frying for 1-2 minutes over medium heat.
Steam: Do not thaw. Steam over medium heat for 12 minutes or boil in boiling water for 10 minutes.
Deep-fry: Thaw for 10-15 minutes. Deep-fry at 170°C for 5-6 minutes.

Expiration Date:
Frozen below -18℃/18 months

No pre-fried

Pan-fry Steam Deep fry

Boiling / Frying
(Wonton / Potato Series)

A variety of innovative coatings and wrappers bring a fresh twist to classic shrimp dumplings. The bouncy shrimp, paired with diverse outer layers, cater to the discerning palate, offering a unique and delightful experience. Perfect for hot pot chains and restaurants

NEW

Golden Potato Shrimp VN

Ingredients
Potato, Shrimp, Fish Paste, Seasonings

Specifications
30g/pc, 10pcs/pack, 15packs/carton

Cooking method
Deep fry at 180°C without defrosting for 4 minutes and 30 seconds - 5 minutes

Expiration Date:
Frozen below -18℃/18 months

Deep fry

Shrimp Wonton VN

Ingredients
Shrimp, Bamboo Shoots, Wheat Flour, Sesame Oil, Seasonings

Cooking method
Boil for 3 - 4 minutes without defrosting

Expiration Date:
Frozen below -18℃/1year

Boil

Specifications
10g/pc, 20pcs/pack, 16packs/carton

NEW

NEW

Crispy Shrimp Patty VN

Ingredients
Spring Roll Skin, Fish Paste, Shrimp, Squid, Seasonings

Specifications
150g/pc, 1pcs/bag, 20bags/carton

Cooking method
Deep fry at 170°C without defrosting for 4 - 5 minutes

Expiration Date:
Frozen below -18℃/18 months

Deep fry

Frying
(Spring Roll Series)

Crispy spring roll skin, with various savory and sweet fillings, are fried snacks suitable for gatherings with friends, family and colleagues to meet different tastes

Cheese Spring Roll VN

Ingredients
Cheese, Milk, Sugar, Salt

Cooking method
(1) Deep fry: 180°C without defrosting for 1 minute - 1 minute and 20 seconds
(2) Air frying: Coat with oil, air fry at 180°C without defrosting for 5 minutes

Expiration Date:
Frozen below -18℃/18 months

Ovo-lacto vegan | Deep fry | Air fry

Specifications
8g/pc, 15pcs/pack, 24packs/carton

Vegetable Spring Roll VN

Ingredients
Spring Roll Skin, Sweet Potato, Carrot, Sesame Oil, Seasoning

Cooking method
(1) Deep fry: 180°C without defrosting for 6-7 minutes
(2) Air frying: Coat with oil, air fry at 180°C without defrosting for 11 minutes

Expiration Date:
Frozen below -18℃/18 months

Vegan | Deep fry | Air fry

Specifications
25g/pc, 10pcs/pack, 35packs/carton

Shrimp Spring Roll VN

Ingredients
Shrimp, Spring Roll Skin, Fish Paste, Sesame Oil, Seasonings

Cooking method
① (1) Deep fry: 175°C without defrosting for 4 minutes and 30 seconds - 5 minutes and 30 seconds
(2) Air frying: Coat with oil, air fry at 200°C without defrosting for 12 minutes
② Deep fry: 180°C without defrosting for 5 minutes - 5 minutes and 30 seconds

Expiration Date:
Frozen below -18℃/18 months

Deep fry | Air fry

Specifications
① 15g/pc, 16pcs/pack, 24packs/carton
② 25g/pc, 10pcs/pack, 35packs/carton

①

②

①

②

Frying
(Sandwich / Beancurd Series)

Crispy golden toast paired with fragrant coconut milk and milk filling, every bite is rich and mellow. The bean curd skin is made using ancient craftsmanship, and the fresh shrimp filling is chewy and juicy. It is delicious, healthy, and suitable for all ages

NEW!

Crispy Coconut Milk Roll VN

Ingredients
Coconut Milk, Sugar, Flour

Cooking method
(1) Deep fry: 175°C without defrosting for 4 - 5 minutes
(2) Air frying: Coat with oil, air fry at 180°C without defrosting for 8 - 9 minutes

Expiration Date:
Frozen below -18℃/18 months

Specifications
① 28g/pc, 10pcs/pack, 20packs/carton
② 16g/pc, 10pcs/pack, 20packs/carton

Ovo-lacto vegan · Deep fry

Crispy Milk Roll VN

Ingredients
Milk, Sugar, Flour

Cooking method
(1) Deep fry: 175°C without defrosting for 4 - 5 minutes
(2) Air frying: Coat with oil, air fry at 180°C without defrosting for 8 - 9 minutes

Expiration Date:
Frozen below -18℃/18 months

Ovo-lacto vegan · Deep fry

Specifications
① 28g/pc, 10pcs/pack, 20packs/carton
② 16g/pc, 10pcs/pack, 20packs/carton

Beancurd Shrimp Roll VN

Ingredients
Beancurd, Shrimp, Surimi, Squid, Bamboo Shoots, Green Onion, Seasonings

Cooking method
(1) Deep fry: 175°C without defrosting for 3 - 4 minutes
(2) Air frying: Coat with oil, air fry at 190°C without defrosting for 15 minutes

Expiration Date:
Frozen below -18℃/18 months

Specifications
20g/pc, 10pcs/pack, 35packs/carton

Deep fry · Air fry

Frying
(Rice Net Roll Series)

Handcrafted special rice net skin, filled with a variety of savory and sweet fillings. The crispy exterior gives way to a soft, flavorful interior. The chewy fish paste combined with fresh vegetables creates a delightful textural contrast

Nyonya Yam Sweet Roll VN

Ingredients
Net Spring Roll Wrapper, Yam, Flour, Sugar

Cooking method
(1) Deep fry: 170°C without defrosting for 3 - 4 minutes
(2) Air frying: Coat with oil, air fry at 160°C without defrosting for 10 - 11 minutes

Expiration Date:
Frozen below -18℃/18 months

Specifications
25g/pc, 10pcs/pack, 35packs/carton

Vegan · Deep fry · Air fry

Cream Pumpkin Roll VN

Ingredients
Net Spring Roll Wrapper, Pumpkin, Non-Dairy Cream, Flour, Sugar

Cooking method
(1) Deep fry: 170°C without defrosting for 3 - 4 minutes
(2) Air frying: Coat with oil, air fry at 180°C without defrosting for 10 - 11 minutes

Expiration Date:
Frozen below -18℃/18 months

Specifications
25g/pc, 10pcs/pack, 35packs/carton

Vegan · Deep fry · Air fry

Seafood Net Roll VN

Ingredients
Net Spring Roll Wrapper, Shrimp, Squid, Fish Paste, Starch, Vegetable, Sesame Oil, Seasonings

Cooking method
(1) Deep fry: 170°C without defrosting for 3 - 4 minutes
(2) Air frying: Coat with oil, air fry at 180°C without defrosting for 10 - 11 minutes

Expiration Date:
Frozen below -18℃/18 months

Specifications
25g/pc, 10pcs/pack, 35packs/carton

Deep fry · Air fry

Frying
(Bread Silk Series)

Crafted with premium bread crumbs fried until golden offers a unique and unforgettable taste experience. The perfect balance of crispy and soft textures, combined with our signature sweet and savory fillings, creates a truly special treat

Vegan Deep fry Air fry

Golden Taro Roll VN

Ingredients
Bread Silk, Taro, Starch, Sugar

Specifications
25g/pc, 10pcs/pack, 20packs/carton

Cooking method
(1) Deep fry: 170°C without defrosting for 4 minutes - 4 minutes 30 seconds
(2) Air frying: Coat with oil, air fry at 200°C without defrosting for 12 minutes

Expiration Date:
Frozen below -18℃/18 months

Golden Mango Roll VN

Ingredients
Bread Silk, Dried Mango, Mango Jam, Sugar, Starch

Specifications
25g/pc, 10pcs/pack, 20packs/carton

Cooking method
(1) Deep fry: 170°C without defrosting for 2 - 3 minutes
(2) Air frying: Coat with oil, air fry at 200°C without defrosting for 13 minutes

Expiration Date:
Frozen below -18℃/18 months

Vegan Deep fry Air fry

Vegan Deep fry Air fry

Golden Durian Roll VN

Ingredients
Bread Silk, Durian, Sugar, Starch

Specifications
25g/pc, 10pcs/pack, 20packs/carton

Cooking method
(1) Deep fry: 170°C without defrosting for 2 minutes 30 seconds - 3 minutes 30 seconds
(2) Air frying: Coat with oil, air fry at 200°C without defrosting for 12 minutes

Expiration Date:
Frozen below -18℃/18 months

Golden Seafood Roll VN

Ingredients
Bread Silk, Fish Paste, Shrimp, Spring Onion, Cabbage, Carrot, Seasonings

Specifications
25g/pc, 10pcs/pack, 20packs/carton

Cooking method
(1) Deep fry: 170°C without defrosting for 3 - 4minutes
(2) Air frying: Coat with oil, air fry at 200°C without defrosting for 14 minutes

Expiration Date:
Frozen below -18℃/18 months

Deep fry Air fry

Frying
(Glutinous Rice Series)

Handcrafted special rice net skin, filled with a variety of savory and sweet fillings. The crispy exterior gives way to a soft, flavorful interior. The chewy fish paste combined with fresh vegetables creates a delightful textural contrast

NEW!

Ovo-lacto vegan Deep fry

Taro Sticky Rice Cake VN

Ingredients
Glutinous Rice Flour, Sugar, Taro, Milk, Bread Crumbs

Specifications
25g/pc, 10pcs/pack, 20packs/carton

Cooking method
Deep fry at 170°C without defrosting for 5 - 6 minutes

Expiration Date:
Frozen below -18℃/18 months

Brown Sugar Sticky Rice Cake VN

Ingredients
Glutinous Rice Flour, Brown Sugar, Bread Crumbs

Specifications
30g/pc, 10pcs/pack, 20packs/carton

Cooking method
(1) Deep fry: 175°C without defrosting for 5 - 6 minutes
(2) Air frying: Coat with oil, air fry at 180°C without defrosting for 12 minutes

Expiration Date:
Frozen below -18℃/18 months

Deep fry Air fry

NEW!

Ovo-lacto vegan Deep fry

Sticky Rice Cake VN

Ingredients
Glutinous Rice Flour, Egg, Sugar, Sesame

Specifications
23g/pc, 30pcs/pack, 15packs/carton

Cooking method
Deep fry at 175°C without defrosting for 3 - 4 minutes

Expiration Date:
Frozen below -18℃/18 months

Frying
Glutinous Rice Series)

A delightful blend of crispy exterior and soft, tender interior, our dish offers a perfect balance of sweet and savory flavors. Every bite is a multi-sensory experience, satisfying even the most discerning palate

Pumpkin Cake VN

Ingredients
Glutinous Rice Flour, Pumpkin, Water, Sugar, Butter

Cooking method
Deep fry at 175°C without defrosting for 5 - 6 minutes

Expiration Date:
Frozen below -18℃/18 months

Vegan · Deep fry

Specifications
25g/pc, 24pcs/bag, 15bags/carton

NEW

NEW

Red Bean Sesame Ball VN

Ingredients
Glutinous Rice Flour, Red Bean, Sugar, Sesame

Cooking method
Deep fry at 175°C without defrosting for 7 - 8 minutes

Expiration Date:
Frozen below -18℃/18 months

Vegan · Deep fry

Specifications
30g/pc, 10pcs/pack, 20packs/carton

Cheese Lava Ball VN

Ingredients
Glutinous Rice Flour, Cheese, Sugar, Milk, Bread Crumbs

Cooking method
(1) Deep fry: 175°C without defrosting for 6 - 7 minutes
(2) Air frying: Coat with oil, air fry at 200°C without defrosting for 10 minutes

Expiration Date:
Frozen below -18℃/18 months

Ovo-lacto vegan · Deep fry · Air fry

Specifications
25g/pc, 10pcs/pack, 20packs/carton

Frying
(Glutinous Rice Series)

A revolutionary twist on tradition. Indulge in the perfect balance of soft, chewy texture and a burst of sweet, rich flavor. Crispy on the outside, tender and juicy on the inside, every bite is a delightful explosion of taste

Taro Salted Egg Lava Ball VN

Ingredients
Glutinous Rice Flour, Bread Crumbs, Wheat Starch, Salted Egg Yolk, Taro

Cooking method
(1) Deep fry: 170°C without defrosting for 6 - 7 minutes
(2) Air frying: Coat with oil, air fry at 200°C without defrosting for 12 minutes

Expiration Date:
Frozen below -18℃/18 months

Deep fry · Air fry

Specifications
25g/pc, 12pcs/pack, 20packs/carton

NEW

Brown Sugar Sticky Rice Ball VN

Ingredients
Glutinous Rice Flour, Brown Sugar, Vegetable Oil, Gelatin, Bread Crumbs

Cooking method
(1) Deep fry: 170°C without defrosting for 5 - 6 minutes
(2) Air frying: Coat with oil, air fry at 180°C without defrosting for 11 minutes

Expiration Date:
Frozen below -18℃/18 months

Deep fry · Air fry

Specifications
25g/pc, 10pcs/pack, 20packs/carton

Coconut Lava Ball VN

Ingredients
Glutinous Rice Flour, Coconut Milk, Pumpkin, Coconut, Puff Rice, Sugar, Sago

Cooking method
(1) Deep fry: 170°C without defrosting for 6 - 7minutes
(2) Air frying: Coat with oil, air fry at 200°C without defrosting for 11 minutes

Expiration Date:
Frozen below -18℃/18 months

Deep fry · Air fry

Specifications
25g/pc, 10pcs/pack, 20packs/carton

Frying
(Glutinous Rice/ Taro Series)

A modern twist on a classic treat, our dessert features a rich and creamy filling encased in a soft, chewy rice cake. It's a harmonious blend of tradition and innovation that is sure to delight your taste buds

Durian Lava Ball VN

Ingredients
Glutinous Rice Flour, Durian, Sweet Potato, Bread Crumbs, Sugar, Milk, Gelatin

Cooking method
(1) Deep fry: 175°C without defrosting for 6 - 7 minutes
(2) Air frying: Coat with oil, air fry at 200°C without defrosting for 12 minutes

Expiration Date:
Frozen below -18℃/18 months

Specifications
25g/pc, 12pcs/pack, 20packs/carton

Deep fry | Air fry

Taro Stuffed Sweet Potato Ball VN

Ingredients
Glutinous Rice Flour, Taro, Sweet Potato, Bread Crumbs, Sugar

Cooking method
(1) Deep fry: 175°C without defrosting for 6 - 7 minutes
(2) Air frying: Coat with oil, air fry at 200°C without defrosting for 12 minutes

Expiration Date:
Frozen below -18℃/18 months

Specifications
25g/pc, 12pcs/pack, 20packs/carton

Vegan | Deep fry | Air fry

Golden Taro Ring VN

Ingredients
Taro, Flour, Starch, Seasonings

Cooking method
① 80g: Defrost for 20 minutes, deep fry at 180°C for 5 seconds, turn off heat, and wait 2 - 3 minutes for crispiness
② 200g: Defrost for 40 minutes, deep fry at 180°C for 5 seconds, turn off heat, and wait 3 - 4 minutes for crispiness
③ 350g: Defrost for 60 minutes, deep fry at 180°C for 5 seconds, turn off heat, and wait 5 - 6 minutes for crispiness

Expiration Date:
Frozen below -18℃/18 months

Specifications
① 80g/pc, OD: 8cm, ID: 5,5cm, 60packs/carton
② 200g/pc, OD: 11cm, ID: 8,5cm, 12packs/carton
③ 350g/pc, OD: 15cm, ID: 11,5cm, 12packs/carton

Vegan | Deep fry

Frying
(Taro Series)

The outer skin is made of fresh taro shreds, and is hand-shaped and fried by craftsmen. Crispy texture, rich flavor, chewy filling, crispy on the outside and soft on the inside, you can't put it down

NEW!

Fried Taro Cone VN

Ingredients
Taro, Purple Potato Powder, Flour, Starch, Sugar

Cooking method
(1) Deep fry: 175°C without defrosting for 4 - 5 minutes
(2) Air frying: Coat with oil, air fry at 160°C without defrosting for 14 - 15 minutes

Expiration Date:
Frozen below -18℃/18 months

Specifications
30g/pc, 10pcs/pack, 30packs/carton

Vegan | Deep fry | Air fry

Fried Pumpkin Cone VN

Ingredients
Taro, Pumpkin, Flour, Starch, Sugar

Cooking method
(1) Deep fry: 170°C without defrosting for 5 - 6 minutes
(2) Air frying: Coat with oil, air fry at 160°C without defrosting for 14 - 15 minutes

Expiration Date:
Frozen below -18℃/18 months

Specifications
30g/pc, 10pcs/pack, 30packs/carton

Vegan | Deep fry | Air fry

Fried Durian Cone VN

Ingredients
Taro, Durian, Flour, Starch, Sugar

Cooking method
(1) Deep fry: 170°C without defrosting for 5 - 6 minutes
(2) Air frying: Coat with oil, air fry at 160°C without defrosting for 14 - 15 minutes

Expiration Date:
Frozen below -18℃/18 months

Specifications
30g/pc, 10pcs/pack, 30packs/carton

Vegan | Deep fry | Air fry

Ready-to-eat
(Daifuku Series)

Introducing our innovative new dessert, crafted with state-of-the-art Japanese techniques. This exquisite treat combines the chewy texture of Brown Sugar Tapioca Balls, the tangy sweetness of Blueberry Cheese, and the rich aroma of Cappuccino. The delicate outer layer and luscious filling make it the perfect choice for discerning palates

NEW!

Icy Persimmon Daifuku VN

Ingredients
Glutinous Rice Flour, Sugar, Milk, Gelatin, Fresh Cream

Cooking method
No need to open the bag and defrost for 40 - 50 minutes

Expiration Date:
Frozen below -18℃/1year

Specifications
35g/pc, 10pcs/pack, 12packs/carton

Ready-to-eat

Icy Brown Sugar Tapioca Balls Daifuku VN

NEW!

Ingredients
Glutinous Rice Flour, Milk, Milk Tea Powder, Gelatin, Tapioca Balls

Cooking method
No need to open the bag and defrost for 40 - 50 minutes

Expiration Date:
Frozen below -18℃/1year

Specifications
30g/pc, 10pcs/pack, 12packs/carton

Ready-to-eat

NEW!

Icy Daifuku (Blueberry Cheese) VN

Ingredients
Glutinous Rice Flour, Sugar, Cheese, Blueberry Jam, Milk

Cooking method
No need to open the bag and defrost for 40 - 50 minutes

Expiration Date:
Frozen below -18℃/1year

Specifications
① 30g/pc, 10pcs/pack, 12packs/carton
② 30g/pc, 4pcs/pack, 32packs/carton
③ 30g/pc, 60pcs/pack

Ready-to-eat Ovo-lacto vegan

Icy Daifuku (Cappuccino) VN

Ingredients
Glutinous Rice Flour, Sugar, Egg, Milk, Gelatin, Coffee Powder

Cooking method
No need to open the bag and defrost for 40 - 50 minutes

Expiration Date:
Frozen below -18℃/1year

Specifications
① 30g/pc, 10pcs/pack, 12packs/carton
② 30g/pc, 4pcs/pack, 32packs/carton
③ 30g/pc, 60pcs/pack

Ready-to-eat

NEW!

Ready-to-eat
(Daifuku Series)

Introducing a revolutionary Japanese production technique, our dessert features a chewy mochi exterior enveloping a fragrant mousse filling. A layer of fresh fruit jam adds a delightful burst of flavor, creating a multi-sensory experience

Snow Daifuku Mango A.A Taste Awards 3 stars

Snow Daifuku (Mango) VN

Ingredients
Glutinous Rice Flour, Starch, Dried Mango, Mango Jam, Milk, Fresh Cream, Coffee Powder, Sugar, White Chocolate

Cooking method
No need to open the bag and defrost for 40 - 50 minutes

Expiration Date:
Frozen below -18℃/1year

Specifications
① 30g/pc, 10pcs/pack, 12packs/carton
② 30g/pc, 4pcs/pack, 32packs/carton
③ 30g/pc, 60pcs/pack

Ready-to-eat

Snow Daifuku (Matcha) VN

Ingredients
Glutinous Rice Flour, Starch, Matcha, White Chocolate, Milk, Fresh Cream, Sugar

Cooking method
No need to open the bag and defrost for 40 - 50 minutes

Expiration Date:
Frozen below -18℃/1year

Specifications
① 30g/pc, 10pcs/pack, 12packs/carton
② 30g/pc, 4pcs/pack, 32packs/carton
③ 30g/pc, 60pcs/pack

Ready-to-eat

Snow Daifuku (Chocolate) VN

Ingredients
Glutinous Rice Flour, Starch, Cocoa Powder, Dark Chocolate, Milk, Fresh Cream, Sugar

Cooking method
No need to open the bag and defrost for 40 - 50 minutes

Expiration Date:
Frozen below -18℃/1year

Ready-to-eat

Specifications
① 30g/pc, 10pcs/pack, 12packs/carton
② 30g/pc, 4pcs/pack, 32packs/carton
③ 30g/pc, 60pcs/pack

Ready-to-eat
(Crispy Puff Series)

Crafted with traditional techniques, our pastry boasts a crispy exterior that gives way to a luscious, creamy custard filling. Each bite offers a multi-layered flavor experience that will melt in your mouth

NEW

Crispy Puff (Thai Milk Tea) VN

Ingredients
Flour, Egg, Thai Milk Tea, Condensed Milk, Butter

Specifications
① 20g/pc, 10pcs/pack, 15packs/carton
② 25g/pc, 10pcs/pack, 15packs/carton

Cooking method
(1) Ready-to-eat: eat directly after opening the package
(2) Oven: Do not defrost. Bake at 200°C for 2 - 3 minutes
(3) Air Frying: At 190°C, do not defrost, air fry for 3 - 5 minutes

Ready-to-eat | Ovo-lacto vegan | Oven | Deep fry

Expiration Date: Frozen below -18℃/1year

Crispy Puff (Custard) VN

Ingredients
Milk, Butter, Flour, Egg, Sugar, Salt

Specifications
① 20g/pc, 10pcs/pack, 15packs/carton
② 25g/pc, 10pcs/pack, 15packs/carton

Cooking method
(1) Ready-to-eat: eat directly after opening the package
(2) Oven: Do not defrost. Bake at 200°C for 2 - 3minutes
(3) Air Frying: At 190°C, do not defrost, air fry for 3 - 5 minutes

Ready-to-eat | Ovo-lacto vegan | Oven | Deep fry

Expiration Date: Frozen below -18℃/1year

Crispy Puff (Chocolate) VN

Ingredients
Milk, Butter, Flour, Egg, Sugar, Salt, Cocoa Powder

Specifications
① 20g/pc, 10pcs/pack, 15packs/carton
② 25g/pc, 10pcs/pack, 15packs/carton

Cooking method
(1) Ready-to-eat: eat directly after opening the package
(2) Oven: Do not defrost. Bake at 200°C for 2 - 3 minutes
(3) Air Frying: At 190°C, do not defrost, air fry for 3 - 5 minutes

Ready-to-eat | Ovo-lacto vegan | Oven | Deep fry

Expiration Date: Frozen below -18℃/1year

Crispy Puff (Coffee) VN

Ingredients
Flour, Fresh Cream, Butter, Sugar, Egg, Coffee Powder

Specifications
① 20g/pc, 10pcs/pack, 15packs/carton
② 25g/pc, 10pcs/pack, 15packs/carton

Cooking method
(1) Ready-to-eat: eat directly after opening the package
(2) Oven: Do not defrost. Bake at 200°C for 2 - 3 minutes
(3) Air Frying: At 190°C, do not defrost, air fry for 3 - 5 minutes

Ready-to-eat | Ovo-lacto vegan | Oven | Deep fry

Expiration Date: Frozen below -18℃/1year

Ready-to-eat
(Biscuit Tart Series)

The golden and crispy tart crust is paired with rich cheese filling or chocolate filling. The filling has a unique runny and smooth texture. After baking, the flavor is doubled, leaving you with an endless aftertaste

NEW

Milk Puff VN

Ingredients
Milk, Flour, Egg, Sugar, Salt

Specifications
20g/pc, 10pcs/pack, 15packs/carton

Cooking method
(1) Ready-to-eat: eat directly after opening the package
(2) Oven: Do not defrost. Bake at 200°C for 2 - 3 minutes
(3) Air Frying: At 190°C, do not defrost, air fry for 3 - 5 minutes

Expiration Date: Frozen below -18℃/1year

Ready-to-eat | Ovo-lacto vegan | Oven | Deep fry

Cheese Tart VN

Ingredients
Flour, Sugar, Butter, Milk, Cheese, Egg, Corn Starch

Specifications
30g/pc, 10pcs/pack, 12packs/carton

Cooking method
(1) No need to open the bag and defrost for 30 - 40 minutes
(2) Defrost without opening bag in refrigerated condition for 2 hours
(3) Oven: Bake at 220°C for 3 - 5 minutes
(4) Microwave: 800W, heating for 30 seconds
(5) Air Frying: air fry at 170°C without defrosting for 7 - 8 minutes

Expiration Date: Frozen below -18℃/1year

Ready-to-eat | Ovo-lacto vegan | Oven

Chocolate Tart VN

Ingredients
Flour, Sugar, Chocolate, Milk, Egg,Butter, Corn Starch

Specifications
30g/pc, 10pcs/pack, 12packs/carton

Cooking method
(1) No need to open the bag and defrost for 30 - 40 minutes
(2) Defrost without opening bag in refrigerated condition for 2 hours
(3) Oven: Bake at 220°C for 3 - 5 minutes
(4) Microwave: 800W, heating for 30 seconds
(5) Air Frying: air fry at 170°C without defrosting for 7 - 8 minutes

Expiration Date: Frozen below -18℃/1year

Ready-to-eat | Ovo-lacto vegan | Oven

Ready-to-eat
(Mochi Series)

The chewy mochi skin is paired with fresh cream and jelly, bringing a refreshing and delicate taste. It is then blended into the soft cake layer, making it sweet and dense. You can enjoy the rich layers in one bite

Snow Angel (Matcha Red Bean) VN

Ingredients
Starch, Maltose, Flour, Egg, Red Bean, Sugar, Fresh Cream, Matcha Powder

Specifications
30g/pc, 10pcs/pack, 20packs/carton

Cooking method
No need to open the bag and defrost for 30 - 40 minutes

Expiration Date:
Frozen below -18℃/1year

Ready-to-eat · Ovo-lacto vegan

Snow Angel (Strawberry) VN

Ingredients
Starch, Maltose, Flour, Egg, Strawberry Jam, Sugar, Milk, Fresh Cream

Specifications
30g/pc, 10pcs/pack, 20packs/carton

Cooking method
No need to open the bag and defrost for 30 - 40 minutes

Expiration Date:
Frozen below -18℃/1year

Ready-to-eat · Ovo-lacto vegan

Snow Angel (Mango) VN

Ingredients
Starch, Maltose, Flour, Egg, Mango Jam, Sugar, Milk, Fresh Cream

Specifications
30g/pc, 10pcs/pack, 20packs/carton

Cooking method
No need to open the bag and defrost for 30 - 40 minutes

Expiration Date:
Frozen below -18℃/1year

Ready-to-eat · Ovo-lacto vegan

Snow Angel (Chocolate) VN

Ingredients
Starch, Maltose, Flour, Egg, Chocolate, Sugar, Milk, Fresh Cream

Specifications
30g/pc, 10pcs/pack, 20packs/carton

Cooking method
No need to open the bag and defrost for 30 - 40 minutes

Expiration Date:
Frozen below -18℃/1year

Ready-to-eat · Ovo-lacto vegan

Ready-to-eat
(Mochi Series)

Coconut shreds with rich coconut aroma, paired with transparent crystal skin, smooth and rich fillings, and a variety of flavors to choose from, bring you a unique sweet feast

Crystal Coconut Mochi (Custard) VN

Ingredients
Starch, Coconut Flakes, Coconut Powder, Sugar, Milk

Specifications
① 18g/pc, 9pcs/pack, 24packs/carton
② 25g/pc, 10pcs/pack, 20packs/carton

Cooking method
No need to open the bag and defrost for 30 minutes

Expiration Date:
Frozen below -18℃/1year

Ready-to-eat · Ovo-lacto vegan

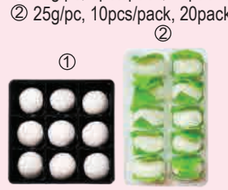
Crystal Coconut Mochi (Strawberry) VN

Ingredients
Starch, Coconut Flakes, Coconut Powder, Sugar, Strawberry Jam

Specifications
① 18g/pc, 9pcs/pack, 24packs/carton
② 25g/pc, 10pcs/pack, 20packs/carton

Cooking method
No need to open the bag and defrost for 30 minutes

Expiration Date:
Frozen below -18℃/1year



Ready-to-eat · Ovo-lacto vegan

Crystal Coconut Mochi (Matcha) VN

Ingredients
Starch, Coconut Flakes, Coconut Powder, Sugar, Matcha Powder

Specifications
① 18g/pc, 9pcs/pack, 24packs/carton
② 25g/pc, 10pcs/pack, 20packs/carton

Cooking method
No need to open the bag and defrost for 30 minutes

Expiration Date:
Frozen below -18℃/1year

Ready-to-eat · Ovo-lacto vegan

Crystal Coconut Mochi (Chocolate) VN

Ingredients
Starch, Coconut Flakes, Coconut Powder, Sugar, Chocolate

Specifications
① 18g/pc, 9pcs/pack, 24packs/carton
② 25g/pc, 10pcs/pack, 20packs/carton

Cooking method
No need to open the bag and defrost for 30 minutes

Expiration Date:
Frozen below -18℃/1year

Ready-to-eat · Ovo-lacto vegan