



PINGROUN FOOD GROUP



PING ROUN PRODUCTS CO., LTD

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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, Lelui 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

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District, HCM City.
Tel: +84-8-3796-2888
Website: <http://binhvinhsaigon.com.vn/>
Since 2007



PT. PINGROUN FOOD JAKARTA

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Since 2016



PINGROUN FOOD GROUP

Since 1970

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

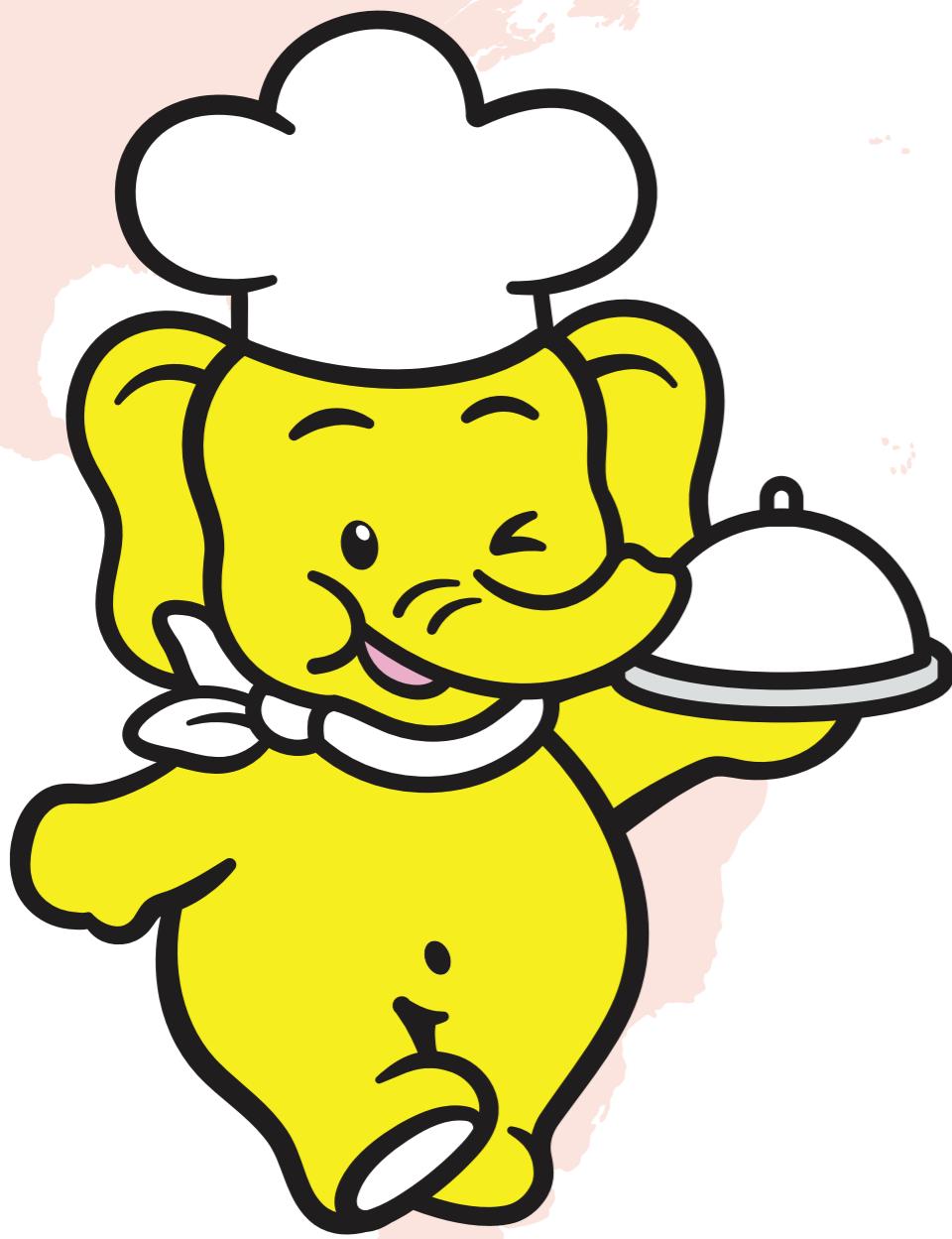


Focus On Food Adhere To Food Safety



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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.



Arno-Frozen Prepared Food Brand



La Feve-Western Baked Food Brand



Pingroun Unagi-High-End Unagi Brand



Roasted Eel Brand in Vietnam

COMPANY INTRODUCTION



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



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

**Frozen Roasted Eel**

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 vacuum bag
- (2) Water bath: Around 3-5 minutes with vacuum bag

Expiration Date: Frozen below -18°C/2 years**Shirayaki Eel**

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 vacuum bag
- (2) Water bath: Around 3-5 minutes with vacuum bag

Expiration Date: Frozen below -18°C/2 years**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 vacuum bag
- (2) Water bath: Around 3-5 minutes with vacuum bag

Expiration Date: Frozen below -18°C/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 vacuum bag
- (2) Water bath: Around 3-5 minutes with vacuum bag

Expiration Date: Frozen below -18°C/2 years**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 vacuum bag
- (2) Water bath: Around 3-5 minutes with vacuum bag

Expiration Date: Frozen below -18°C/2 years**Frozen Roasted Eel Skewer**

Anguilla Japonica TW Anguilla Rostrata CN Anguilla Bicolor ID

Specifications

30g/string, 300 strings/9kg/carton

30g/string, 5 strings/bag, 60bags/carton

Cooking method

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

Expiration Date: Frozen below -18°C/2 years**Frozen Roasted Eel Belly**

Anguilla Rostrata CN

Specifications

30g/stirring, 300 stirrings/9kg/carton

Cooking method

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

Expiration Date: Frozen below -18°C/2 years**Minced Roasted Eel**

Anguilla Japonica TW Anguilla Rostrata CN Anguilla Bicolor ID

Specifications

500g/bag, 20bags/carton

Cooking method

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

Expiration Date: Frozen below -18°C/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

Cooking method

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

Expiration Date:
Frozen below -18°C/1 year

Specifications

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



Ha Gao King

Raw Steam VN
Ingredients

Shrimp, Starch, Fish Paste, Sesame Oil, Seasonings

Cooking method

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

Expiration Date:
Frozen below -18°C/1 year

Specifications

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



Mini Ha Gao

Raw Steam VN
Ingredients

Shrimp, Starch, Fish Paste, Sesame Oil, Seasonings

Cooking method

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

Expiration Date:
Frozen below -18°C/1 year

Specifications

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



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

Cooking method

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

Expiration Date:
Frozen below -18°C/1 year

Specifications

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



Crab Seafood Dumpling

Raw Steam VN
Ingredients

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

Cooking method

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

Expiration Date:
Frozen below -18°C/1 year


Jade Ha Gao

Raw Steam VN
Ingredients

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

Specifications

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


Expiration Date:
Frozen below -18°C/1 year


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°C/18 months
No pre-fried



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

Cooking method

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

Expiration Date:
Frozen below -18°C/18 months



Specifications

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



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°C/1 year



Specifications

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



NEW!



Crispy Shrimp Patty VN

Ingredients

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

Cooking method

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

Expiration Date:
Frozen below -18°C/18 months



Specifications

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



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°C/18 months



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°C/18 months



Specifications

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



NEW!



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°C/18 months



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°C/18 months



Specifications

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



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°C/18 months



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°C/18 months

Specifications

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



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°C/18 months



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°C/18 months

Specifications

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



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°C/18 months

Specifications

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



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.



Golden Taro Roll

VN

Ingredients

Bread Silk, Taro, Starch, Sugar

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°C/18 months

Specifications

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



VN

Ingredients

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

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°C/18 months

Specifications

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



Golden Durian Roll

VN

Ingredients

Bread Silk, Durian, Sugar, Starch

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°C/18 months

Specifications

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



VN

Ingredients

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

Cooking method

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

Expiration Date:
Frozen below -18°C/18 months

Specifications

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



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.



Taro Sticky Rice Cake

VN

Ingredients

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

Cooking method

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

Expiration Date:
Frozen below -18°C/18 months

Specifications

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



Brown Sugar Sticky Rice Cake

VN

Ingredients

Glutinous Rice Flour, Brown Sugar, Bread Crumbs

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°C/18 months

Specifications

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



Sticky Rice Cake

VN

Ingredients

Glutinous Rice Flour, Egg, Sugar, Sesame

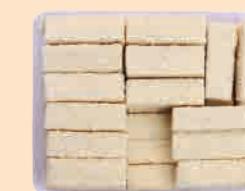
Cooking method

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

Expiration Date:
Frozen below -18°C/18 months

Specifications

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



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°C/18 months



Specifications

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

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°C/18 months



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°C/18 months

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°C/18 months



Specifications

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



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°C/18 months



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 - 7 minutes
(2) Air frying: Coat with oil, air fry at 200°C without defrosting for 11 minutes

Expiration Date:
Frozen below -18°C/18 months



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°C/18 months

Specifications

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



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.



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°C/18 months

Specifications

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



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°C/18 months

Specifications

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



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°C/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



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°C/18 months

Specifications

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



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.



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°C/1year

Specifications

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



NEW!



Icy Brown Sugar Tapioca Balls Daifuku

VN

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°C/1year

Specifications

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



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°C/1year

Specifications

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



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°C/1year

Specifications

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



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)

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°C/1year



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°C/1year



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°C/1year



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.



Crispy Puff (Custard)

VN

Ingredients

Milk, Butter, Flour, Egg, Sugar, Salt

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°C/1year

Specifications

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



Crispy Puff (Chocolate)

VN

Ingredients

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

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°C/1year

Specifications

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



Crispy Puff (Coffee)

VN

Ingredients

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

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°C/1year

Specifications

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



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.



Crispy Milk Puff

VN

Ingredients

Milk, Flour, Egg, Sugar, Salt

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°C/1year

Specifications

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



Cheese Tart

VN

Ingredients

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

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°C/1year

Specifications

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



Chocolate Tart

VN

Ingredients

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

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°C/1year

Specifications

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



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 (Strawberry) VN

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

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

Expiration Date:
Frozen below -18°C/1year

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



Snow Angel (Chocolate) VN

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

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

Expiration Date:
Frozen below -18°C/1year

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



Snow Angel (Matcha Red Bean) VN

Ingredients

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

Cooking method

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

Expiration Date:
Frozen below -18°C/1year

Specifications

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



Snow Angel (Mango) VN

Ingredients

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

Cooking method

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

Expiration Date:
Frozen below -18°C/1year

Specifications

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



Crystal Coconut Mochi (Strawberry) VN

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

Cooking method

No need to open the bag and defrost for 30 minutes

Expiration Date:
Frozen below -18°C/1year

Specifications

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



Crystal Coconut Mochi (Strawberry) VN

Ingredients

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

Cooking method

No need to open the bag and defrost for 30 minutes

Expiration Date:
Frozen below -18°C/1year

Specifications

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



Crystal Coconut Mochi (Matcha) VN

Ingredients

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

Cooking method

No need to open the bag and defrost for 30 minutes

Expiration Date:
Frozen below -18°C/1year

Specifications

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



Crystal Coconut Mochi (Chocolate) VN

Ingredients

Starch, Coconut Flakes, Coconut Powder, Sugar, Chocolate

Cooking method

No need to open the bag and defrost for 30 minutes

Expiration Date:
Frozen below -18°C/1year

Specifications

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

