



## PINGROUN FOOD GROUP



### PING ROUN PRODUCTS CO., LTD

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Since 1970



### FOSHAN SHUNDE PINGROUN FOOD CO., LTD

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Since 1994



### BINH VINH SAIGON FOOD CO., LTD

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Since 2007



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Tel: +62-21-503-03555  
Since 2016



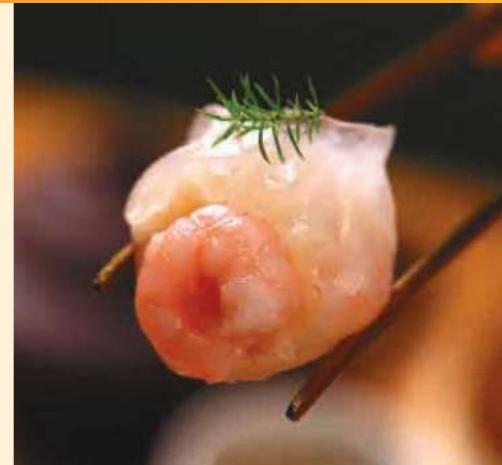
## PINGROUN FOOD GROUP

Since 1970

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

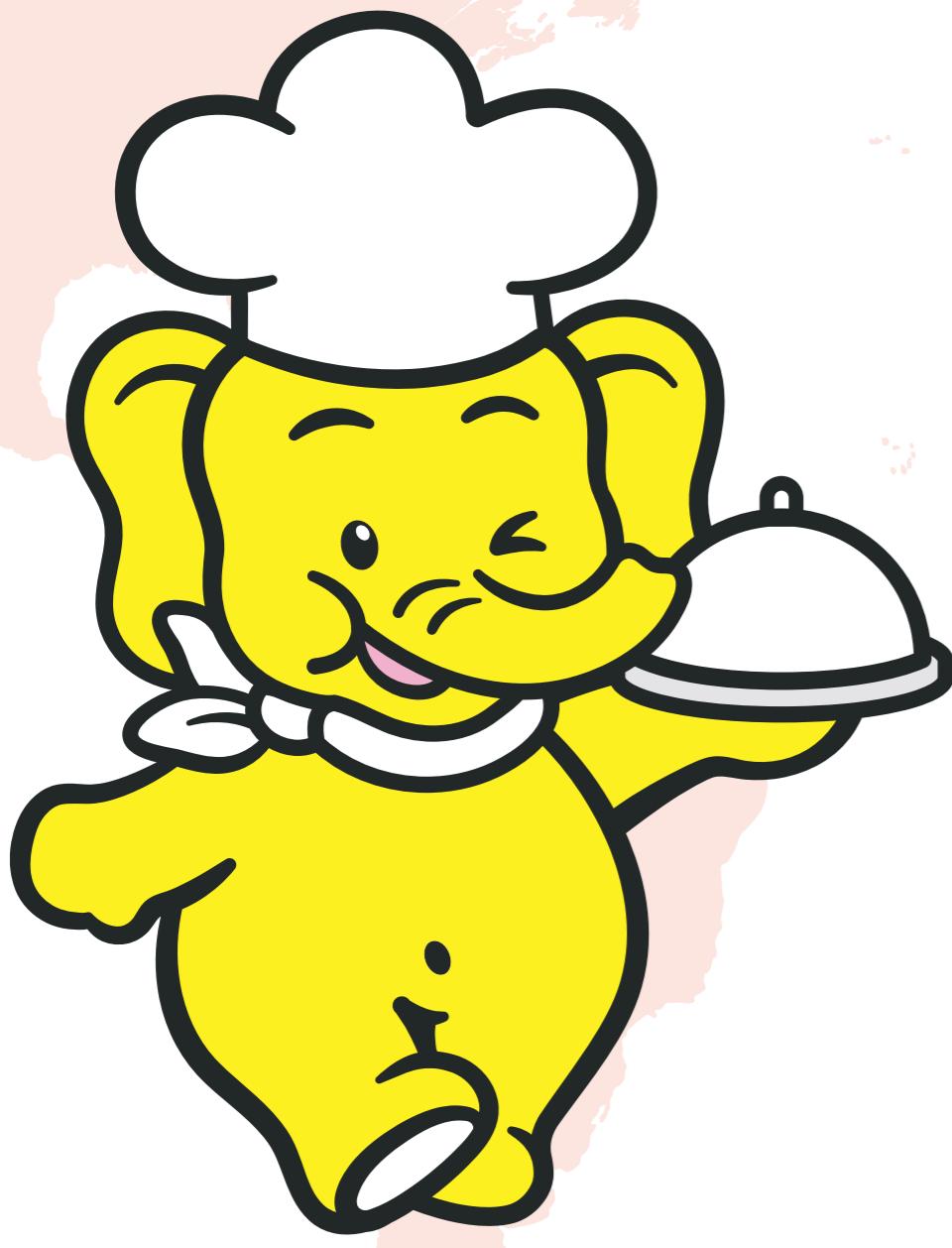


Focus On Food Adhere To Food Safety



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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.

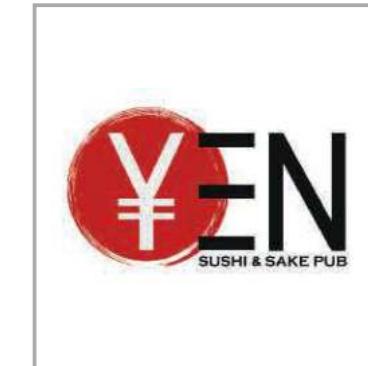
Our company currently has a very strong and professional R&D team, who will continually introduce new products, research and develop new products with exceptional taste and various flavors to meet the demands of different customers.

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**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**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**

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

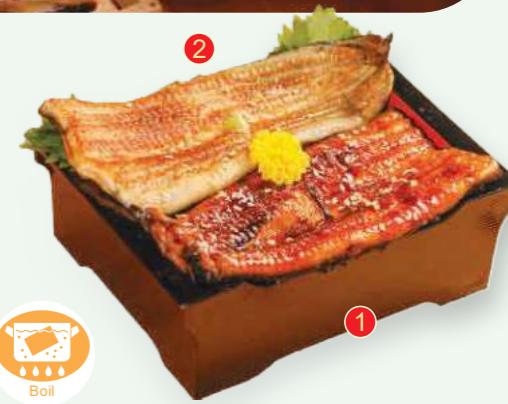
**Specifications**

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



### 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



### Jade Ha Gao

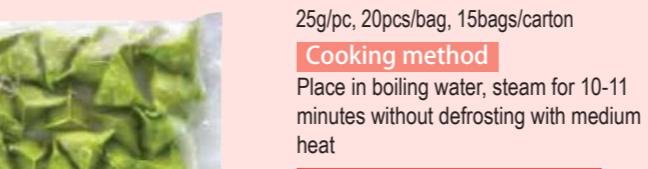
**Raw** **Steam** **VN**

#### 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°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



### 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

#### Specifications

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



## 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



## 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.


**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

**VN**
**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



### 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



### 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°C/18 months

#### Specifications

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

**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.



### 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



### 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



### Crispy Puff (Thai Milk Tea) VN

#### Ingredients

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

#### 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 (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°C/1year



### 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°C/1year



### 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°C/1year



### 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°C/1year



## 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°C/1year



### Crystal Coconut Mochi (Strawberry) VN

**Ingredients**

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

**Specifications**

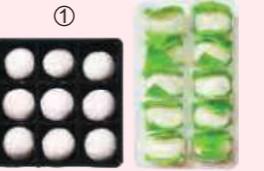
① 18g/pc, 9pcs/pack, 24packs/carton  
② 25g/pc, 10pcs/pack, 20packs/carton

**Cooking method**

No need to open the bag and defrost for 30 minutes

**Expiration Date:**

Frozen below -18°C/1year



### 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°C/1year



### 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°C/1year

