



SPECIALIZIES IN MAKING SPICES OUT OF FRESH CHILI

BUSINESS CORE VALUES

INTRODUCTION

- Bringing Vietnam high quality products into the world
- The right partner to help your business growth
- We're contracted with Vietnam hygiene manufacturers to guarantee our product quality
- Our commitments your benefits



STANDING BY OUR SLOGAN "OUR COMMIMENTS YOUR BENEFITS". WE ALWAYS PUT CONSUMER'S TRUST AT TOP OF OUR COMMITMENTS



GOC VIET is a company that supply premium spices made from Vietnam's freshest chili pepper. We are committed to providing natural and healthy products to consumers with our incredible hot sauces – SRIRACHA HOT CHILI SAUCE, SAMBAL OLECK AND CHILI GARLIC SAUCE.

We have been granted the internationally recognized British Retail Consortium (BRC) Global Standard for Food Safety Certification, which is awarded to manufacturers that demonstrate a high level of hygiene, food safety and quality production methods.

We subject our fresh ripe peppers to many stages of evaluation, carefully selecting only the very best chilies to be processed. We have applied the incredible recipes of Sriracha Hot Chili Sauce and using our Vietnam peppers to create our unique, high-quality Goc Viet Sriracha hot sauces with the special aroma of fresh and hot peppers, which satisfy the taste buds of even the most demanding connoisseur.









PRODUCTION CAPACITY

- •PRODUCTS' TRADE MARK AND UNDER license OF GOC VIET
- •Contracted factory located in Dong Van IP, Ha Nam, Viet Nam
- •Factory size: 35.000m2
- •300 employees
- Production capacity per day 20 tons
- SGS BRC certifications



HOT CHILI SAUCE – PRODUCT SPECIFICATION



• 80% fresh chili

No artificial or colours added

No MSG

Gluten free









SRIRACHA HOT CHILI SAUCE

• SIZE: 320g, 510g, 755g, 5.7kg

• Ingredients: Chili (80%), Sugar (7,5%), Pure water (4%), Salt (3%), Garlic (3%), Vinegar (1,5%), Xanthan **Gum 415, Preservative 202**

Shelf life: 02 years

• Suggestion for Use: Serve with clear vermicelli, noodles, pho, seafood, grilled food, fast food, etc. Use to add flavor to food.



GROUNDFRESH CHILI SAUCE – SAMBAL OLECK WITH AND WITHOUT GARLIC

• SIZE: 400g, 5.7kg

• Ingredients: Chili (85%), Garlic (4%), Sugar (3%), Water (2%), Salt (6%) and Vinegar (0,9%), Potassium Sorbate as Preservatives (<1000mg/kg)

• Shelf life: 02 years

 Instruction for use: Use to make fish sauce and other dipping sauces. Season when cooking dishes with seafood, meat and stir fried ingredients. Use as dipping sauce or seasoning



GOC VIET HUY FONG SRIRACHA SAUCE SRIRACHA SAUCE

Same ingredients and similar taste

 Goc Viet sriracha used cayene fresh chili plaint in Vietnam with fresh chili flavor and color

 Goc Viet sriracha used only 1 preservatice 202 with respect to int'l standard (>1gr/1000gr)





 Huy Fong sriracha used jalapenos chili with less chili flavor and darker in color

Huy Fong sriracha used 2 preservatives 202& 223



CHILL SAUCE CHILL SAUCE

SWEET AND SOUR CHILI SAUCE

- SIZE: 250g
- Ingredients: Chili (>45%), Pure Water, Sugar, Modified Starch, Salt, Garlic, Food Additives INS: Flavour Enhances (E621), Preservatives (E202), Food Colours (E129, E122), Acidity Regulators Acetic Axit (E260)
- Shelf life: 02 years
- Instruction for use: Dipping for fried chicken and all types of fried, steamed, grilled, BBQ and roasted meats, Seafood and vegetables
- PRIVATE LABEL: MOQ 2 CONTAINERS MONTHLY



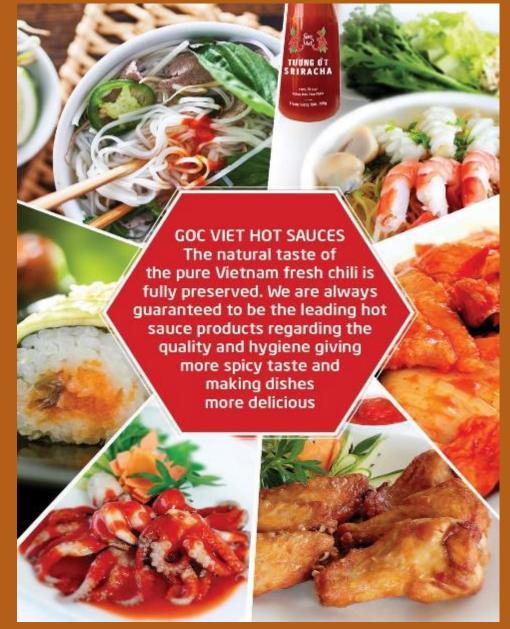














SOYA SAUCE

• SIZE: 755g

• Ingredients: Soy bean (>=25%), Pure Water, Sugar, Xathan gum (E415), Salt, Food Additives INS: Flavour Enhances (E621), Preservatives (E211, E202), Sweetenes (E950, E951)

• Shelf life: 02 years

 Instruction for use: Goc Viet Soya sauce is a dipping/ cooking sauce from selected Soya bean, 100% naturally Fermented to provide the natural taste of soya beans





HE THONG PHÂN PHOI - DISTRIBUTION CHANNEL



LOCAL CLIENTS





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