



The Advancement of Technology
FOR **AGRICULTURAL**
VALUE



We are



Innovative, flexible, and trustworthy –
Thanh Ngoc Agriculture Food Company Limited
aims to become an expert in freeze-drying
and frozen fruits and vegetables.

We aspire to introduce high-quality Vietnam
agricultural products to capture the world market.

We pride ourselves in providing a widely diversified
portfolio with more than 10 types of tropical fruit and
vegetables, including over 30 products of premium
freeze-dried products and frozen products.

Our products do not contain any preservatives and
is 100% pure fruit and vegetable – delicious
and visually natural.

For Thanh Ngoc's fruit and vegetable products, quality
and safety are our highest priority and commitment.

We adhere to global standards and provisions –
as a result, we guarantee natural excellence
and effective production processes.

Our advantage

✓ Deep process expertise

Years of experience with frozen food processing export global have informed the smart design of our solutions.

✓ High-volume efficiency

The advantage of abundant, fresh raw ingredients is procured to provide smooth and continuous bulk processing. Thanks to that, we have high-volume capacity and a steady flow.

✓ Quality you can count on

Our factory is equipped with advance equipment and European technology, hence our quality is complying with the highest standards, product consistency and efficient production line.

Our resource

Abundant and diverse sources

Vietnam is famous for its agricultural development thanks to its favorable soil conditions and tropical climate, especially in the Mekong River Delta. Located in Dong Thap, right by the Mekong River Delta, Thanh Ngoc Agriculture Food Company Limited has the advantage of abundant and fresh raw materials thanks to its ideal location.

International standard for the growing regions

We carefully plan the process of harvesting and transporting the fruit to the processing line. This process must meet the strict requirements of technical, and the right time for the fruits to achieve the best ripeness, juiciness, and aroma.

Our product

1 INDIVIDUAL QUICK FROZEN

Vibrant colors, visually appealing, fruity scent, and superior taste – Quick-frozen fruits are essential ingredients for numerous beverage products and bakery products. We apply different quick-freezing technology (Air Blast Freezer, Fluidized IQF) to each type of fruit product size to ensure the best quality end product. It only takes 5 to 10 minutes starting when the product is placed on the conveyor belt to freeze fruits reaching the optimal temperature ranging from -15°C to -18°C .

Benefit:

Limit water loss

Keep freshness

Optimize nutrition

All natural



Red Dragon Fruit



Pineapple



**Mango and
Cat Chu mango**



Edamame

Color:

Natural red and black seeds

Yellow and light yellow as natural

Natural yellow and light yellow

Natural green

Available Cut:

Dice 1.5x1.5cm, 2x2cm

Tidbit with thickness: 1 cm up; arc diameter: 3-4 cm

Dice 2x2cm, dice 2.5x2.5cm, half cut, and stick 90-120g

Whole fruit, separated seed



Seedless Lemon



Japanese Okra



Baby Corn



Thai Jackfruit

Color:

Natural green shell and white to light yellow inside

Natural green

Natural white to light yellow

Natural yellow to light orange

Available Cut:

Slice with thickness 0.5 cm up

Whole fruit, dice 1.5cm, dice 3cm

Whole fruit, dice 1.5cm, dice 3cm

Whole bulbs without seed



Packaging

bulk packing or retail packing



Storage

at -18°C or below for up to 24 months

2 FREEZE DRYING

Versatile, light and tasty – Freeze-drying is the ideal upgrade for breakfast cereals, chocolate, or healthy snacks. Our freeze-drying technology extracts the water through freezing and vacuuming. The ice crystals in the fruit undergo sublimation without going through the liquefaction stage, thereby keeping the remaining cell structure of the original product. At the end of this process, the maximum moisture content in products is 4% depending on the type. Concurrently, the nutritional properties and fruit flavors keep intact.

Benefit:

Shape integrity

Long shelf-life

Light-weight

All natural: no sugar added, no additives



Red Dragon Fruit



Pineapple



Durian



Taiwan mango,
Kaew mango and
Cat Chu mango

Color:	Natural red and black seeds	Yellow and light yellow as natural	Natural light yellow	Natural yellow and light yellow
Available Cut:	Slice 0.5 - 1 cm	Tidbit with thickness: 0.5 - 1 cm up; arc diameter: 3-4 cm	Slice 1cm, remove seed	Slice 0.5 - 1 cm, dice 1.5x1.5 cm



Red guava



Soursop



Banana



Thai Jackfruit



Honeydew Melon and Cantaloupe

Color:	Natural light green shell and light pink inside	Light white	Natural white	Natural yellow to light orange	Natural light orange and light green
Available Cut:	Slice 0.5 cm	Tidbit with thickness: 0.5 - 1 cm up; arc diameter: 3-4 cm	Slice 0.5 cm	1/2 - 1/4 segment of jack, remove seed	Slice 0.5 cm



Moisture
<4%



Packaging
bulk packing or
retail packing



Storage
normal temperature



Contact us

Learn more about us and about our product, you can find us at:

Factory

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