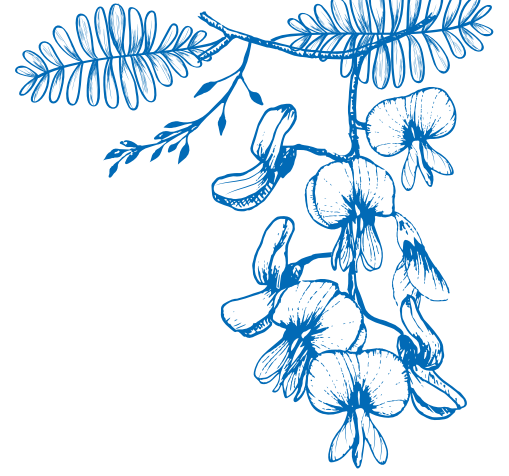
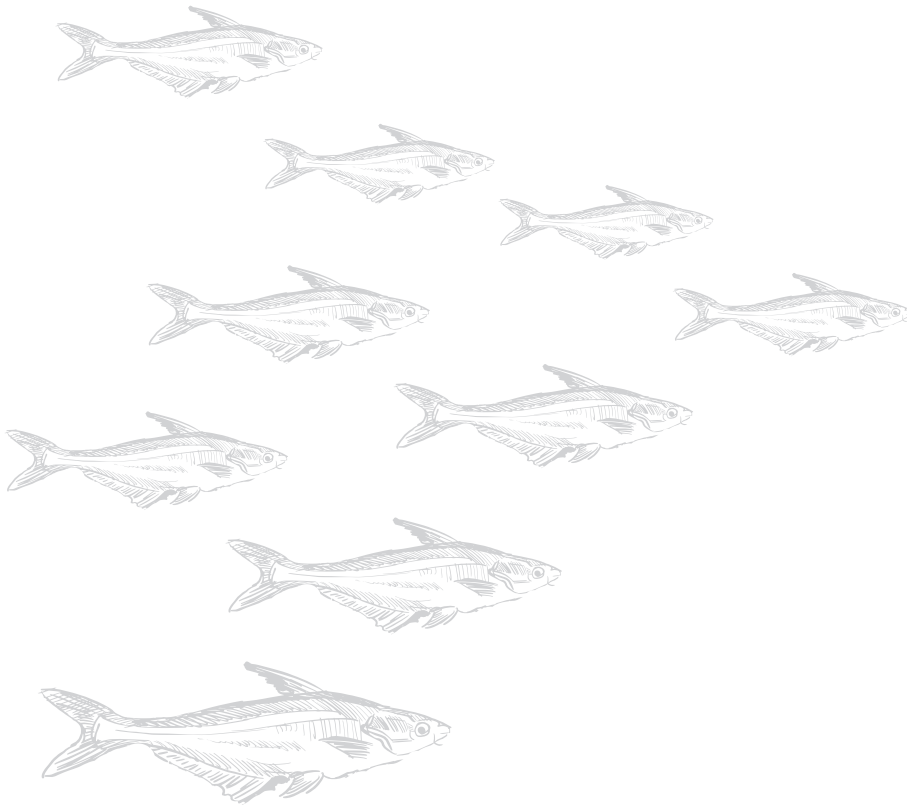


VINH HOAN



INSPIRING
Innovation
TO CREATE A
SUSTAINABLE
FUTURE



VINH HOAN

“ *In my heart, Vinh Hoan is a vital bridge between local farmers and worldwide consumers. Quality is our foundation and the culmination of the responsibility, passion, and relentless strive of the entire Vinh Hoan team.* ”

-Madame Truong Thi Le Khanh,
Founder and Chairwoman



Message

FROM THE FOUNDER & CHAIRWOMAN

Dear Valued Shareholders and Stakeholders,

Vinh Hoan proudly is one of the first businesses to realize in the potential of pangasius and industrialize the process & scale. With the infinite source of aspiration, we constantly strived for greater miracles in the seafood industry for more than the last 25 years of operation.

In the next phase of development, Vinh Hoan will continue to develop the digitalization of production management systems, biotechnology, corporate governance improvement, as those are our key strategies to continue as a frontier leader in this space. In addition, we plan to develop the circular economy model headed for environmental-friendliness and sustainable development, as well as create the value chain for further agricultural products.

As Vinh Hoan enters the next phase of development, the passion, commitment, and responsibility that we share will remain the key to our future. On that path, we engrave in our hearts the support of our customers, especially those who have trusted and accompanied Vinh Hoan from the very first days.



OUR Story

Since the establishment in 1997, Vinh Hoan has undertaken significant developments.

From its humble beginning as a small fish processor located in Dong Thap Province of Mekong Delta, the business has rapidly grown to a widely recognised leading producer and exporter of *Pangasius Hypophthalmus* (Pangasius) in the world, supplying international customers with high-quality lines of products.

Despite changes brought on by the success, the fundamentals of the business reassuringly remain the same. Founded upon the passion, drive, inspiration, and determination of our Founder and Chairwoman, Madame Truong Thi Le Khanh, Vinh Hoan has captured those qualities and embedded them within the Company's DNA.

Through her willingness to embrace the forces of innovation and investment in cutting edge technology, Madame Khanh has not only ensured Vinh Hoan's stand as Market Leader, but also ideally positioned the business to meet challenges of the future.

At the doorway to Vinh Hoan's next phase of growth, we look forward to further achievements with the collective confidence and experiences gained from our past.



Established as Vinh Hoan Limited Company in Sa Dec, Dong Thap, Vietnam.

Publicly listed on Vietnamese Stock Exchange.

Established Vinh Hoan Feed.

1997

2007

Vinh Hoan Labs accredited with ISO/IEC 17025:2005.

2009

World's first Pangasius producer to receive ASC (Aquaculture Stewardship Council) certification.

Established Vinh Wellness Division to produce and market single-source collagen and gelatin.

Became the world's largest producer of Pangasius.

2012

2011

2010

2014

Divested Vinh Hoan Feed Company that specializes in the production of aquatic feed.

World's first company to earn Best Aquaculture Practices (BAP) 4-Stars for hatcheries, feed production, Pangasius aquaculture and processing.

State-of-the-art collagen/ gelatin production facility begins production.

Ranked by Forbes as one of the top 50 companies on the Vietnamese Stock Market for three consecutive years.

Awarded with First Class Labour Order by the Government of Vietnam.

2015

2016

Celebrated 20th year anniversary of Vinh Hoan's journey.

Acquired Thanh Binh Ltd in Dong Thap province to expand production capacity.

Focused on the development and innovation through Vinh Foods division to offer a diversity of value-added products.

2017

Established Vinh Hoan Hatchery complex with the high-tech application for improvement in farming performance.

Established Vinh Phuoc Food to expand production capacity.

2019

2018

R&D Center of Vinh Hoan Collagen has been put into operation.

Established Vinh Technology Company in Singapore that invest in up and coming technology in Agri-tech, Food-tech and biotech.

Acquired Sa Giang Joint Stock Company to reposition Vinh Hoan's image from being a seafood manufacturing company to become FMCG company.

Established a new division, Vinh Agriculture, to develop freeze-dried fruits and vegetables as well as concentrated juice.

Established Feed One Company Limited and held the groundbreaking ceremony of FeedOne factory in February 2021.

2020

2021



Canada

USA

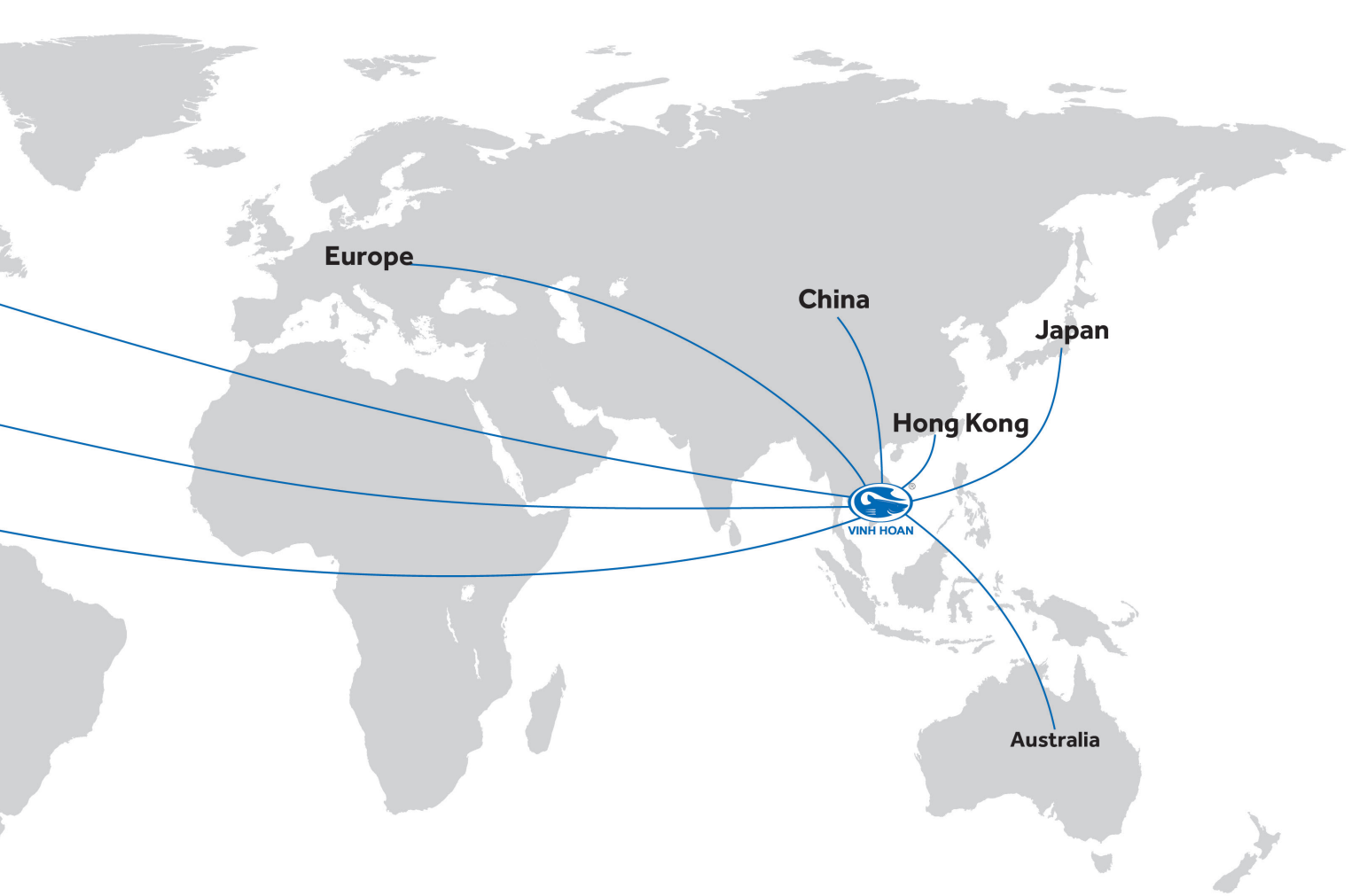
Latin America

World-class reputation for commitments

At Vinh Hoan Corporation, we have taken the time to carefully consider who we are, what we do and why we are doing it, so that everyone who comes into contact with our business knows what to expect - our Vision, Mission and Core Values are as follows.

OUR Core values





Vinh Hoan is the **No.1** Global exporter of Pangasius to **50** countries

To affirm our market-leading position and contribute to sustainable aquaculture globally by continuous innovation, environmental protection, and efficiency improvement in all business aspects.

OUR *Vision*

OUR *Mission*

To be a global aquaculture leader providing safe, sumptuous, and healthy food solutions in a sustainable and environmental friendly manner.





Who WE ARE

We believe in laying solid foundations and have invested to ensure that the fundamentals of our organization are in place. Vital to our business is the people and as such, we are proud to have an experienced, committed, and adept management team.

On the threshold of the next phase of our development, we reckon that teamwork always lies at the heart of our success. The hard work and dedication of our people have enabled us to become what we are today.

Our Commitment to Excellence

At Vinh Hoan, we passionately care about what we do. By being detail-oriented, we have gained, over the years, an excellent reputation for not only the quality of our products but also our commitment to innovation, state-of-the-art facilities, transparency, accountability and openness in all our dealings. However, our utmost important pillar of commitment is to care and respect our people.

As we go forward, it is our intention to build upon our reputation, both in the markets that we currently serve and those we will enter in the future. We are very clear that to sustain our success, from the management of our ponds to satisfying the needs of our customers, we will need to be attentive to small details that will be vital to our ongoing success.

What WE DO

Our Product

The primary source of the majority of our freshwater products is the Premium Pangasius which we farm, harvest and process at our facilities. We can foresee that there are much more applications for Pangasius than just food products, collagen and gelatin. As such, we look forward to explore and be the frontier leader to many more applications of this fish in the future.

And We Take Our Responsibilities Seriously

We intend to be around for a long time; to be sustainable, a respected, world-class business, and a market leader that leads through innovation, providing high quality, healthy, nutritious products to families all over the world.

To achieve this, we know that we must be responsible and fulfill our duties and commitments we have ingrained within our company's culture: social, environmental and economic, to all of our stakeholders - in Vietnam and across the globe. We also believe in fulfilling our promises, and over the years we have gained a reputation for our integrity and the transparent and accountable way that we relate to our respective communities.

In everything we do, we commit to implement and meet the highest international standards, and always do our best to ensure that anyone who hears, sees, tastes and knows Vinh Hoan and our products gain a positive experience.

As the world's leading producer of Pangasius derived products, we take our responsibilities seriously and expect to play our part in ensuring that there is not only a sustainable future for our business, but also one for our customers, our communities – and, most importantly, their children.





Nguyen Ngo Vi Tam, CEO

Message FROM CEO

At Vinh Hoan, we believe that what you put in by way of preparation has a profound impact on what you ultimately achieve.

At Vinh Hoan, we believe that what you put in by way of preparation has a profound impact on what you ultimately achieve.

Each step of our process is closely scrutinised so that we continuously exceed our customers' needs. We know that modern consumers want to make informed decisions based upon verified facts and requirements of their chosen brands: sustainability, accountability, transparency, and traceability.

The environment in which we rear our Pangasius is a critical determinant of the quality of our products. We go to enormous lengths to ensure that it is managed sustainably – maintained only to the very highest standards, and in compliance with every reputable regulatory body.

We are immensely proud of who we are, where we come from and the passion and love that inform what we do. We understand that our customers feel the same way about their futures, their children's and their grandchildren's too. To us, it is the love, the care and our sense of responsibility that makes us sustainable and informs everything we do.

OUR Innovation

INTEGRATED R&D ACTIVITIES

In 2015, Vinh Hoan established the Research and Applied Science Technology Centre, with the concentration on science & technology activities and building a team of skilled experts, counselled by local and overseas universities and institutes.

An annual budget is allocated to R&D activities, aiming to improve farming efficiency and to apply new technologies to the production and product development.

Farming & production projects:



Sustainable supply chain of Pangasius in Vietnam

The project is sponsored by the EU Commission in co-operation with VNCP, WWF-Vietnam, WWF-Austria and VASEP, aiming to establish a sustainable Pangasius supply chain from hatchery to consumption market via better production technologies that are sustainable to the environment and improve market linkages.



Study of Pangasius nursing technology in re-circulating water

The project was carried out in cooperation with Research Institute of Aquaculture No.2, aiming to improve the fish welfare and reduce Food Conversion Ratio.



Application of automatic feeding technology

The project was carried out in cooperation with several aquaculture partners, aiming to ensure fish health, better uniformity in fish size and labor reduction at grow-out farms.



Study to improve the disease prevention procedure at Pangasius pond

This on-going project is in cooperation with Pharmaq, on the implementation and testing of vaccines preventing Edwardsiella ictaluri disease and Aeromonas Hydrophila disease in Vinh Hoan's farms.



"Seafood Harmony" – Winner of the Seafood Prix d'Elite Health and Nutrition at Seafood Expo Global, Brussels 2009.

INNOVATION DRIVEN INVESTMENT

The modern consumer requires sophisticated choices of convenience, nutrition and value. In order to deliver those choices, we must innovate. Only by having the most modern plants and efficient operation we will be able to achieve our goals. Vinh Hoan commits to provide our customers with high quality products, accompanied by food safety and traceability assurance.

Well-equipped with the most advanced technology, Vinh Hoan is relentlessly pioneering in achieving the most rigorous international standards, encompassing food safety, traceability, environmental protection, social responsibility and security. Each of our staff finds love in their everyday job to bring the highest satisfaction to customers. Our hard work and commitment have then led us to be the first ASC and BAP 4-Star certified Pangasius company in the world.

We excel at managing a robust and comprehensive production process, covering major cornerstones such as food safety to other aspects including energy conservation, and fish welfare. Those tireless efforts from Vinh Hoan workers are all to ensure that only products of highest quality standards are delivered in the most efficient way.

DANIDA
INTERNATIONAL
DEVELOPMENT COOPERATION

Product research & development activities

Under the cooperation between Vietnam and Danida of Denmark, our staff had received extensive training by experts in value-added products for two years. Following such momentum, our R&D investment continued and resulted in two international awards as Seafood Prix d'Elite at the Seafood Global Expo in 2009 and 2011.



VINH HOAN

Value-added product workshops

We currently have two factories producing value-added products. In collaboration with Western-Eastern culinary experts, clients and partners, we keep concentrating on training activities and product development to introduce to our customers superb profiles of ready-to-cook and ready-to-eat products.



"Provocake" – Winner of the Seafood Prix d'Elite Best Retail Product at Seafood Expo Global, Brussels 2011.

OUR *Identity*

Our Name and our Corporate Identity

In Sino-Vietnamese, the name 'Vinh Hoan' means 'Forever Global', signifying both our dream of bringing the Pangasius and all its benefits to the world and our wish to be a long-lasting sustainable entity by its core values.

These elements are simply demonstrated through our Corporate logo of the fish inside a circle, the infinite world.



VINH FOODS

Delicious, versatile, sustainable premium Seafood

VINH WELLNESS

Single-sourced wellness product

VINH AGRICULTURE

Freeze-dried fruits and vegetables, concentrated juice

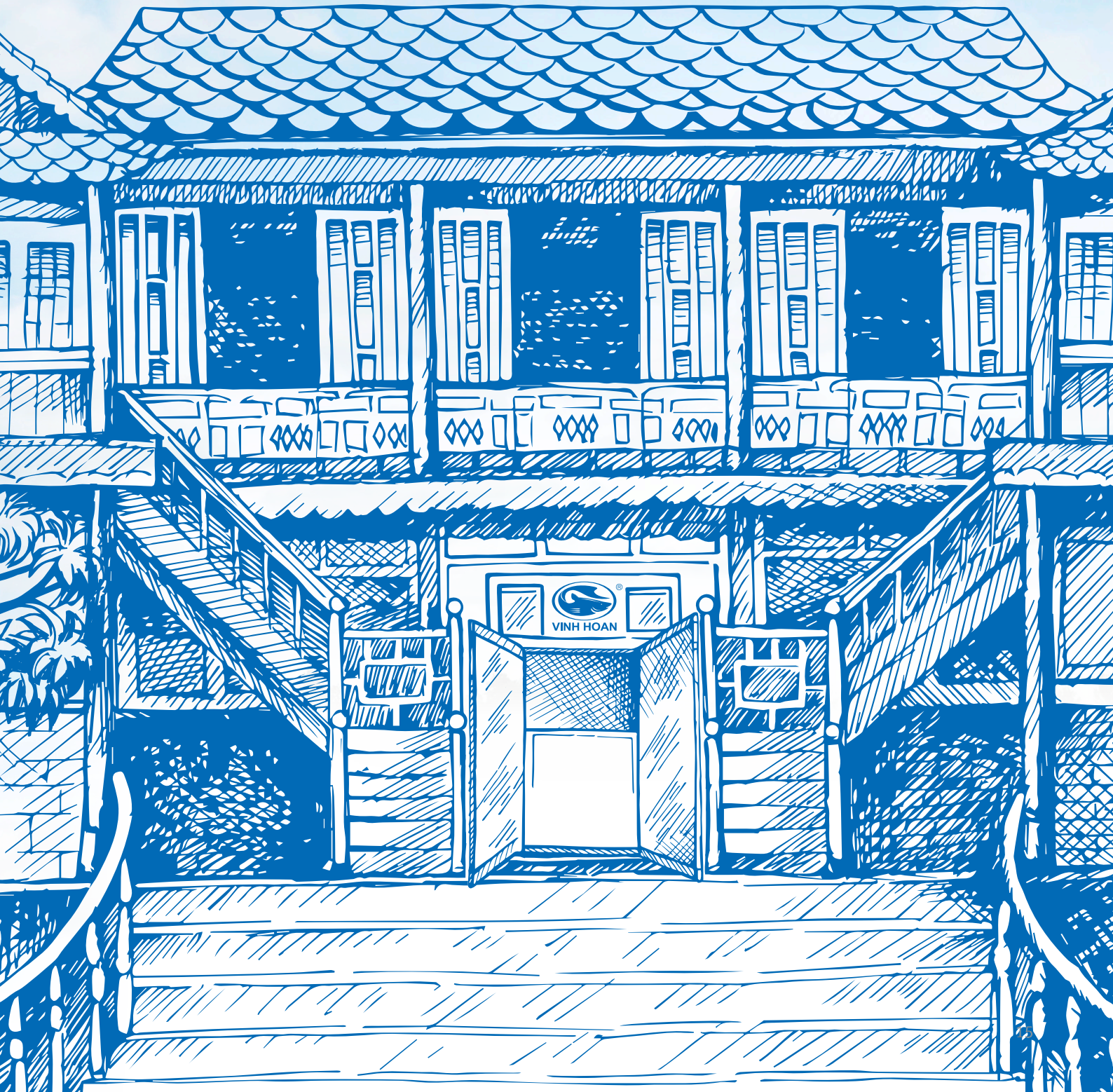
VINH TECHNOLOGY

Agri-tech, Food-tech, and biotech



Our Traditional Vietnamese Houses

At each and every location of Vinh Hoan, we built a traditional-style wooden Vietnamese House which is used every day by our employees for meetings, and social get-togethers.





Transforming THE PRACTICE OF TROPICAL AQUACULTURE

Aquaculture is often cited as the only sustainable means of increasing the seafood supply to meet the food needs of the world's growing population. While aquaculture does take pressure off depleted wild fish stocks, it is not inherently profitable or eco-friendly. Aquaculture operations can fail and have a devastating effect on local ecosystem practiced in a manner that is market-focused and environmentally sustainable.

Fortunately, we now have the knowledge and technology needed to run large-scale commercial aquaculture operations in a manner that is both environmentally and economically sustainable. Our expertise is in applying this know-how to aquaculture operations in the tropics. Advancing aquaculture technology and spreading best practices for productivity, profitability, and sustainability is the work of Vinh Aquaculture.

A unique opportunity for the developing world

By 2050, Earth's population will increase to almost ten billion people. Nearly all that growth will occur in developing countries.

Demand for fish will grow step with that increased global population. Global wild fish catch flatlined in 1990's, requiring aquaculture to pick up the slack. As a result, global aquaculture production more than doubled between 2000 and 2012. It is forecast to double again between now and 2050.

One interesting aspect of the growth in aquaculture is that most of it has and will continue to come from the developing world. Over 60% of the world's total aquaculture output comes from developing nations. This has a significant social impact when you consider that today's aquaculture industry already employs around twenty million people directly, while contributing to livelihood of many times that number along the value chain.

This provides many developing nations with an unprecedented opportunity to create more reliable food production and economic stimuli – if they are able to design and execute a viable aquaculture program. Today, many developing nations have the climate and natural resources necessary for aquaculture to thrive. What they often lack is the experience,

technology, and know-how to do so sustainably. Vinh Hoan sees these regions as a top priority for efforts.

Our work

At Vinh Hoan, we maintain our own Research & Development lab, where we are constantly making aquaculture practices more market-focused, our skills in education, on-site training, and consulting to share what we know with others.

Today we work closely with over 300 fish farmer in the tropics to ensure that their aquaculture practices are compatible with international standards for product quality and safety as well as environmental and economic sustainability. We educate, train on site, and provide them with the knowledge and tools they need to succeed. When working with our farmers, we focus on four core areas:

- **Stock.** The breed and quality of fish stock used determines the quality of fish raised. This is a fundamental prerequisite for sustainable and successful aquaculture.
 - **Feed.** You are what you eat. Same goes for fish. Our diet formulations are species-specific to ensure optimal nutrition and operating efficiency.
 - **Pond Management.** There are many variables to monitor and manage such as water, disease, and routines. We promote better management practices (BMPs) among operators.
 - **Systems.** We advise behind the scenes on a number of fairly complex technical systems from water treatment to IT and logistics that must be in place and maintained.
- Today, our work is mostly focused within Vietnam. We plan to expand our effort to other tropical countries in step with the predicted growth of aquaculture in these regions.

Aquaculture is fundamental, and our approach
to it defines everything else we do.
It is the cornerstone of our business - and at Vinh Hoan,
we believe in solid foundations.



**DELICIOUS,
VERSATILE, SUSTAINABLE**
*Premium
seafood*

In our increasingly industrialized world, people are migrating from farm lands to the cities, seeking employment and building new lives each day more than ever before. With new lifestyle comes constraint on time.

Work demands long hours, leaving little or no time for cooking food. What we need is a food revolution. One that satisfies our modern lifestyle by being convenient yet still healthy as well as nutritious. This unmet need is the drive for innovation at Vinh Foods.





PREMIUM *Fillet*

Vinh Foods Premium Pangasius fillet is moist and flaky with a mild sweetness. These qualities make our Pangasius ideal for many cooking techniques as well as culinary styles.

Our fillets come from sustainably raised fish, are responsibly processed, and delivered to customers' exact specifications. As a vertically-integrated manufacturer, we own and control the entire supply chain from breeding to final product with full traceability.

NOT JUST PANGASIUUS. PREMIUM PANGASIUUS.

Vinh Foods Premium Pangasius represents the success from our years of continuous improvements. We customize different cuts to supply the finest naturally-white, fresh, boneless fillets which are delectably plump with firm yet flaky texture. Each made from vertically- integrated, sustainable, and traceable processes.

Chefs prize Vinh Foods Premium Pangasius for its versatility and great taste. Its firm texture makes it easy to cook. Its natural white appearance makes an attractive presentation. Its clean, delicate flavor makes it a great choice for virtually any cuisine. Vinh Foods Premium Pangasius is also a favorite at home, having been called "the world's most family-friendly fish". With no fishy scent, off taste or bones, it's a great choice for people of all ages.



READY-TO-*Cook*

Many time-sensitive consumers still prefer nutritious & flavorful home-cooked food. So, they look for **ready-to-cook** options to save time while still enjoy high quality meals.

Developed for modern consumers' lifestyles, Vinh Foods offers a variety of choices for convenient cooking. Each product follows Vinh Foods' highest standards of freshness and texture. We have many tried-and-true recipes catered to Western or Eastern cooking as well as consumers or food service sector. Furthermore, our different processing options including breaded and marinated allow customization to fulfill the specific need of every taste. We love to help you create your unique signature food.



Beer Battered Pangasius Strips



Mustard Dill Marinated Pangasius Skewers

DID YOU KNOW?

In 2015, Vinh Hoan became the first manufacturer in the world to be certified Best Aquaculture Practices (BAP) 4 Stars for our hatcheries, feed production, Pangasius aquaculture, and processing. With our **ready-to-cook** Pangasius products, consumers can rest assured their food are made by a reputable manufacturer fully committed to quality and sustainable practices.

Contact our Sales Dept. for further details: info@vinhhoan.com

***note: product photos are enlarged for details*



Winner of the best retail product competition at the 11th annual Seafood Prix d'Elite

Provocake



Seafood Family



READY-TO-*Cook*

**MARINATED
ITEMS**

Inspired Fish Dishes: Introducing our marinated fish product with a variety of flavors. It is delicately seasoned with the freshest, finest ingredients. Surely, these are marinated fish dishes you won't be forgetting in a hurry.



Tikka Marinated Fish Skewer



Lime Habanero Marinated Fish



Marinated Butterfly Fish



Lemon And Herb Marinated Fish Fillet



Tikka Marinated Fish Fillet



READY-TO-*Cook*

**BREADED
ITEMS**

Trend of Convenience: If you are a busy on-the-go professional or a foodie looking for new food aspirations, our light and crispy fish coated with various flavors will be one of your greatest choices.



Karaage Nugget



Breaded Crunchy Goujon



Breaded Multigrain Fish In Leaf Shape



Fish Cake



Breaded Crunchy Fish Portion

READY-TO-*Eat*

With busy lifestyle, convenient yet healthy foods have become widely popular especially among young professionals and families. Whether they want a quick snack, on-the-go lunch, or ready-to-serve dinner, Vinh Foods' products are one of their best choices.

We understand that the modern consumers want to do less shopping, cooking and cleaning to work and be with family. Time is precious. With Vinh Foods' **fully cooked & ready-to-eat** solutions, consumers will have time doing things they love. Well-prepared with the most advanced technology, we offer bespoke choices, created to meet the increasingly demanding needs of our international customers. Fish, in general, is a good source of high-quality protein while low in fat. Through collaborations with culinary experts, clients and partners, Vinh Foods brings you products that are high quality as well as authentic in taste.



Onigiri Rice Balls



Grilled Kabayaki Pangasius on Seasonal Salads



Crispy Fish Skin With Salted Eggs

THE FACT IS THAT:

Vinh Hoan Corporation has become the world's largest manufacturer of Pangasius since 2010. We relentlessly focus on product innovation and invest in state-of-the-art facilities - the first successful **fully-cooked** & **ready-to-eat** processing lines for Pangasius. Our expanding range of new products is designed for modern consumers who require sophisticated choices of convenience, nutrition and value.

Contact our Sales Dept. for further details: info@vinhhoan.com



Fish Jerky

***note: product photos are enlarged for details*



Corporate SOCIAL RESPONSIBILITY

Along with sustainable development, Vinh Hoan aims to be a strong pillar of the community and a successful starting point for employees. Since then, our values have included environmental responsibility, community welfare, and bridging the gap between employees.

To validate our words, we have executed many meaningful campaigns over the years, which include establishing a fund to help underprivileged families, awarding hundreds of valuable scholarships, sponsoring hospital equipment, making a contribution to the anti-COVID-19 fund, providing training through valuable courses, and so on.

SOCIAL SUPPORT

- **COVID-19 SUPPORT**
More than 25 billion VND (~1 million USD) was sent to the government, national hospitals, and local organizations to equip them with medical equipment, food, supplies, and vaccination from 2020 to 2021 during the peak of the pandemic in Vietnam.
- **LIGHT OF DREAM**
Vinh Hoan had sponsored 1,000 free eye surgery with a budget of more than 500 million VND (~21 thousand USD) for the elderly who are in need of surgery but have financial difficulties. This program is organized by us with doctors from Ho Chi Minh City every year.
- **LIGHT UP COUNTRY ROAD**
Nearly 2 billion VND (~87 thousand USD) was sponsored by us for the installation of lighting systems on rural roads in Dong Thap to improve people's lives in the countryside.

EDUCATION

- **INTERNSHIP PROGRAM**
Vinh Hoan helps students to intern at Vinh Hoan factory with methodical guidance and learn professional working processes. This is also the foundation for Vinh Hoan's future workforce.
- **NGUYEN SINH SAC SCHOLARSHIP FUND**
1 billion VND (43 thousand USD) was contributed to accompany this scholarship fund for study and talent promotion activities to give wings to the dreams of thousands of disadvantaged students for many years.

Vinh Hoan has standardized and applied many new policies consistent workforce regulations including the Fair Salary Act, the Amendments on Human Resources, and the Assets Management Regulation.



Our workforce is the most valuable asset. There, our human resource policies are designed to encourage employees to actively participate and to support them in achieving career goals.

CARE FOR EMPLOYEES

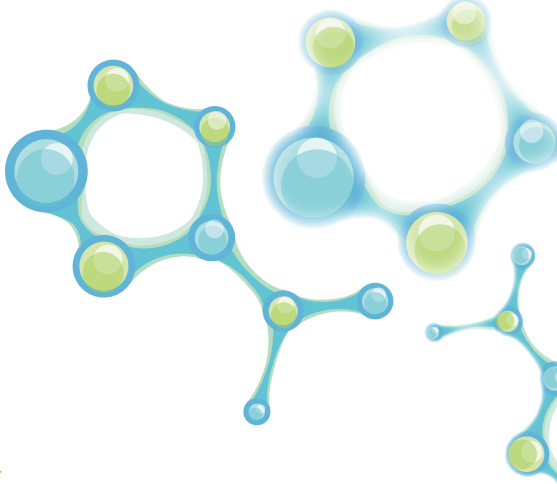
- **ABOUT EMPLOYEE'S CAREER PATHS**
About employee's career paths, with people as the core, Vinh Hoan always focuses on supporting mid- and senior-level employees to improve work efficiency by participating in classes and training courses designed to help employees improve their professional skills.
- **MENTAL HEALTH CARE FOR EMPLOYEES**
We also highly value the mental health of our employees. After working hours, the union organizes annual entertainment and exchange activities, travel trips, and team building for employees.



- **LE&TRUONG FOUNDATION**
We believe that health and inclusion should be a right, not a privilege. With a total fund budget of 2 billion VND (~87 thousand USD). We focus on main activities which support workers' children with scholarships for a better educational future. The money in the fund will be invested in Vietnam and all profits from the investment will be used for charity work.
We also provide grants for workers to support employees who have poor living conditions through monetary support to illness and offer education support through our Scholarship Fund with a total value of nearly 500 million VND (~21 thousand USD).

At Vinh Hoan, people and society are the foundation to form a sustainable brand value.





THE NEXT *Generation* OF MARINE COLLAGEN PEPTIDES & GELATIN PURE, SUSTAINABLE, TRACEABLE

Vinh Wellness began as an academic exercise to see how we could further reduce the amount of waste produced by our aquaculture operations. This soon led us to discover the amazing benefits of freshwater, single-source collagen. The result has been two highly innovative products sold by our Wellness Division today:

Stay connected

Visit our website:



Follow us on:




—**VINH WELLNESS COLLAGEN** is single-source freshwater fish collagen peptides. Suitable for a wide range of demanding applications in Health & Wellness, Nutraceuticals, and Cosmeceuticals.

—**VINH WELLNESS GELATIN** is single-source freshwater fish gelatin. Ideally suited for use in hard and soft capsules and a good choice for high-end food and beverage applications.

Single-source freshwater fish collagen peptides and gelatin offer unique properties and unique purity. Our collagen peptides and gelatin products deliver pharmaceutical-grade purity, a unique amino acid profile, and single-source consistency – advantages no other products can match. Our collagen peptides and gelatin are Halal-certified, free of pork or beef products, and widely accepted across cultures and religions. Plus, all our products are produced in a fully traceable, sustainable, and responsible manner. That provides Vinh Wellness products with additional consumer appeal.

Marine: the next generation collagen

Traditionally, collagen peptides and gelatin have been made from the bones and skin of bovine and porcine. Marine-derived collagen provides a wide range of benefits over porcine, bovine, and other terrestrial sources. With its low molecular weight, marine collagen peptides offer excellent solubility, absorption, and bioavailability compared with porcine and bovine sources. Risk of transmitting diseases with marine collagen – not the case with other animal sources, which have been associated with disease transfer to humans. Additionally, marine-based collagen peptides and gelatin contain no pork or beef products. As result, our products are Halal certified and widely accepted across cultures and religions.



“ I think frugality drives innovation, just like other constraints do. One of the only ways to get out of a tight box is to invent your way out. ”

– Jeff Bezos

Unique advantages of tropical freshwater collagen

While marine collagen offers clear advantages over other animal sources, collagen derived from our tropical freshwater fish provides even greater benefits:

- Unique and beneficial amino acid profile
- Greater compatibility with the human body
- Greater solubility, absorption, and bioavailability
- Exceptional purity with no heavy metals
- Freshwater imparts less scent and flavor

The single-source advantage

When producing collagen peptides and gelatin, the raw ingredients effect the purity, efficacy, and safety of the end product. Raw ingredients are mainly derived from the refuse of food processing operations. While most producers try to maintain a standard of quality for these raw ingredients, there is only so much they can control. That's because the raw ingredients are sourced from third-party slaughterhouses or fish processing plants.

Marine collagen faces even greater hurdles in this regard. That's because each fish species has a different amino acid profile, which affects the chemical composition of the collagen peptides and gelatin produced from them. When refuse from different species are mixed (which is often the case), the chemical profile of the end product is affected.

At Vinh Wellness, we exercise total control of production as well as over our raw ingredients. We breed, feed, raise, and harvest the fish we use ourselves. As a result, Vinh Wellness is one of the world's only collagen peptides and gelatin producers that can offer complete traceability of its products, including the raw ingredients used in production. Buyers know that the resulting product is verifiably safe, pure, and produced in an ethical and environmentally- sustainable manner from the start.

Our promises ARE CERTIFIED

Our commitment to quality assurance and sustainability is more than words. We've taken the extra step to see that we comply with the world's toughest standards.



Food Safety & Quality International Food Standard, Version 4

The IFS Food Standard is a GFSI (Global Food Safety Initiative) recognized standard for auditing food manufacturers. The focus is on food safety and the quality of processes and products. It concerns food processing companies and companies that pack loose food products.



Quality Management ISO 9001

ISO 9001 specifies requirements for a quality management system when an organization wishes to demonstrate its ability to consistently provide products and services that meet customer and applicable statutory and regulatory requirements.



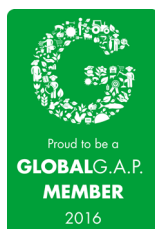
Environmental Management ISO 14001

ISO 14001 sets out the criteria for an environmental management system and can be certified too. It maps out a framework that a company or organization can follow to set up an effective environmental management system. The focus for Vinh Hoan is on our wastewater management systems.



Aquaculture Stewardship Council (ASC)

Vinh Hoan was the first Pangasius company in Vietnam to obtain ASC certification, which focuses on the four cornerstones of farming: environmental protection, community factors, food safety, and traceability.



Global Good Aquaculture Practices (GLOBALGAP)

Vinh Hoan achieved GlobalGAP certification in 2010. GlobalGAP is a farming standard developed by FoodPlus – a leading retail group in Europe. It was established to set safety and sustainability standards for agricultural products all over the world with the aim of building customer's trust in food safety through good agricultural practices. GlobalGAP covers food safety, traceability, staff safety and health, and environmental protection.



Best Aquaculture Practices (BAP)

BAP was developed by the Global Aquaculture Alliance (GAA) and is managed by the Aquaculture Certification Council (ACC). BAP certification ensures food safety, environmental protection, traceability, animal welfare, and social responsibility. In 2015, Vinh Hoan became the first organization in the world to be certified BAP 4 Stars for our hatcheries, feed production, Pangasius aquaculture and processing.



Food Safety British Retail Consortium (BRC)

BRC initially developed its Global Standard for Food Safety in order to help the food industry meet legislative requirements of the EU General Product Safety Directive and the UK Food Safety Act, but has since become recognized as a global standard.

CONTACT US

If you have any questions about Vinh Hoan, and our products, or just want to learn more about what we are up to, we would love to hear from you.

OUR PARTNERS

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China Partner

Octogone (Guangdong)

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Commercial Plaza, No.390 East HanXi Avenue,
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Phone: 400-9688-223/18102601378

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Build a sustainable career

Does the vision and mission of Vinh Hoan inspire you? If so, we would like to hear from you. We are just as proud of the innovations we have introduced as the way we treat our employees and our community. We offer an open and diversified work environment that has broken through many traditional barriers to advancement. We also acknowledge a responsibility beyond our own walls. That's why Vinh Hoan participates in many outreach initiatives that give back to the communities in which we operate.

To learn more about Vinh Hoan and career opportunities with us, contact: info@vinhhoan.com

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