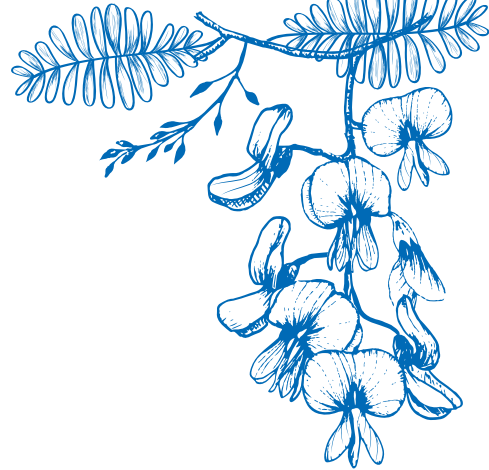
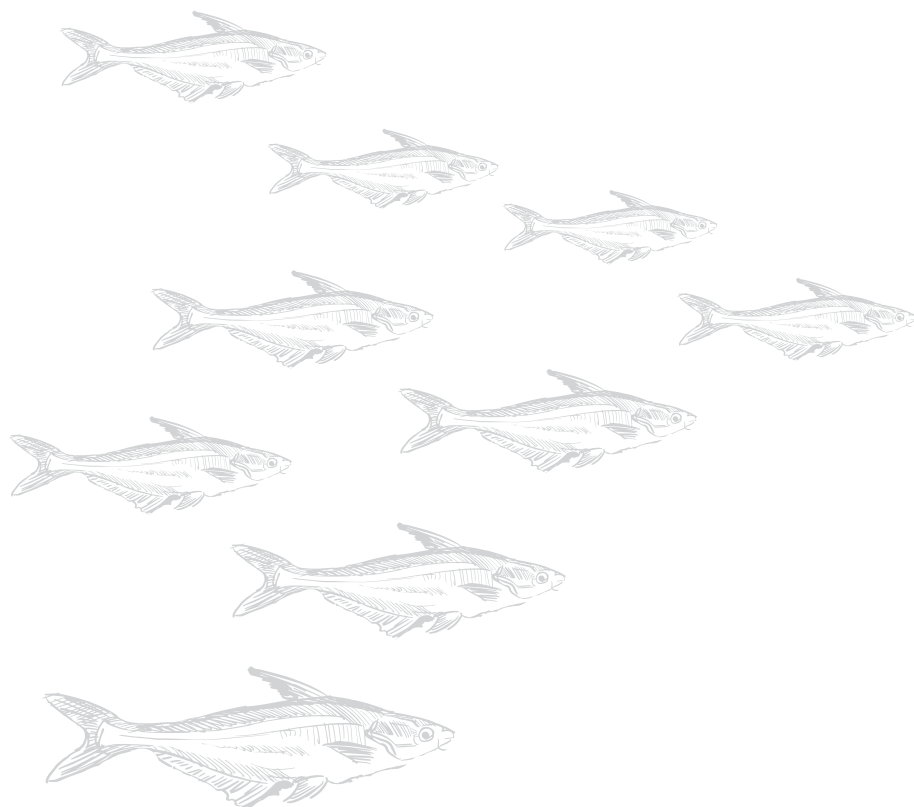


VINH HOAN



INSPIRING
Innovation
TO CREATE A
SUSTAINABLE
FUTURE



“*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.

1997

Publicly listed on Vietnamese Stock Exchange. Established Vinh Hoan Feed.

2007

Became the world's largest producer of Pangasius.

2010

World's first company to earn Best Aquaculture Practices (BAP) 4-Stars certification. Vinh Wellness facility began operation.

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

Established Vinh Wellness Division producing fish collagen peptides and gelatin.

2015

2012

2011

2017

Celebrated 20th year anniversary of Vinh Hoan's journey. Acquired Thanh Binh Ltd in Dong Thap province to expand production capacity.

Established Vinh Phuoc Food and expanded two more fishmeal and fish oil processing plants.

Established Vinh Hoan Fish Hatchery Co., Ltd. in line with a sustainable aquaculture strategy.

2018

2019

The R&D Center of Vinh Hoan Collagen started operation.

Established Vinh Technology in Singapore to invest in Argi-tech, Food-tech & Biotech.

Acquired 76.72% of Sa Giang Import-Export Joint Stock Company.

2020

2022

Celebrated 25th year anniversary of Vinh Hoan's journey. Expanded farming area to 752ha. Vinh Hoa high-tech hatchery began operation. Surimi factory began operation.

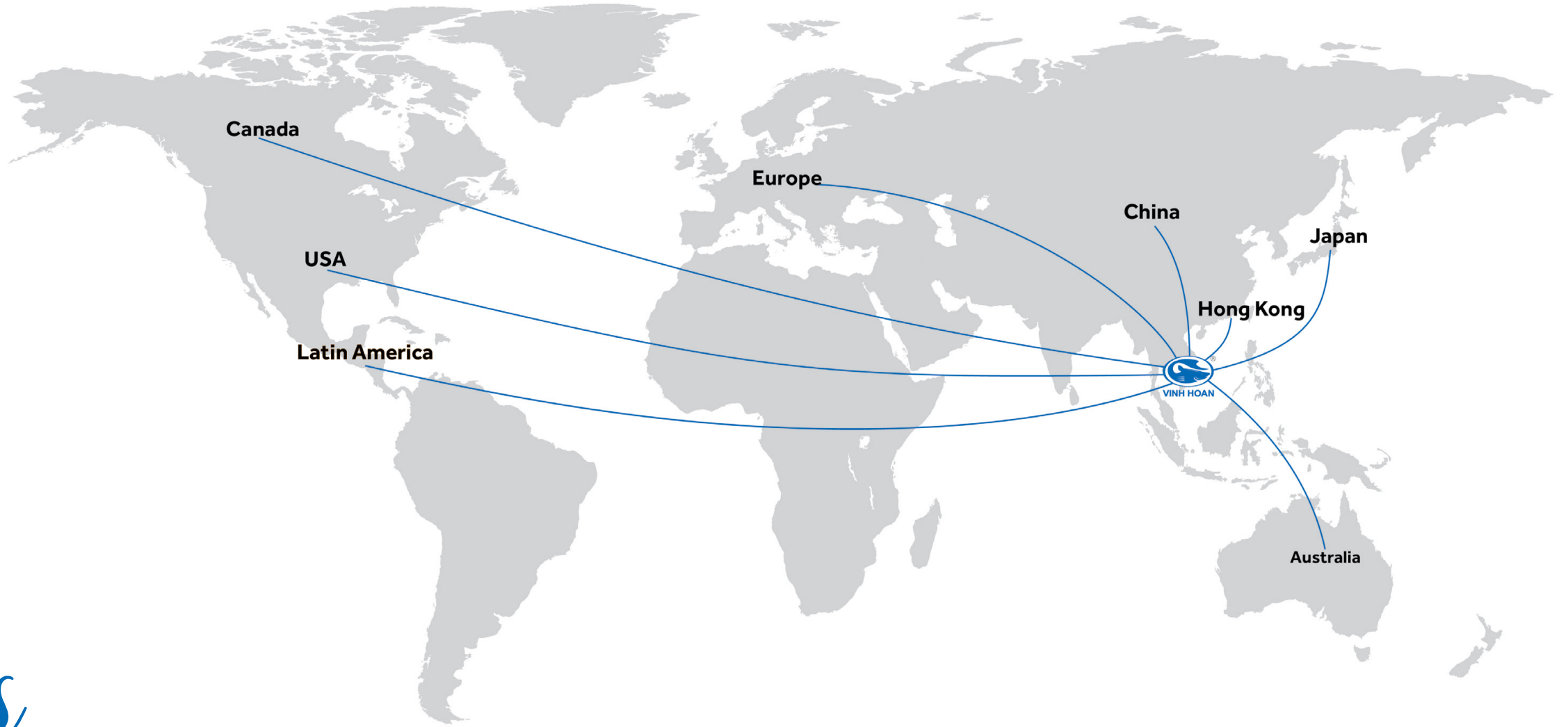
2021

Established Vinh Agriculture Division to produce and market processed fruits and vegetables. Established Feed One Company Limited with capacity of 350,000 tons of feed per year.

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 *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

Fish Collagen Peptides
and Gelatin

VINH AGRICULTURE

Fruits & Vegetables

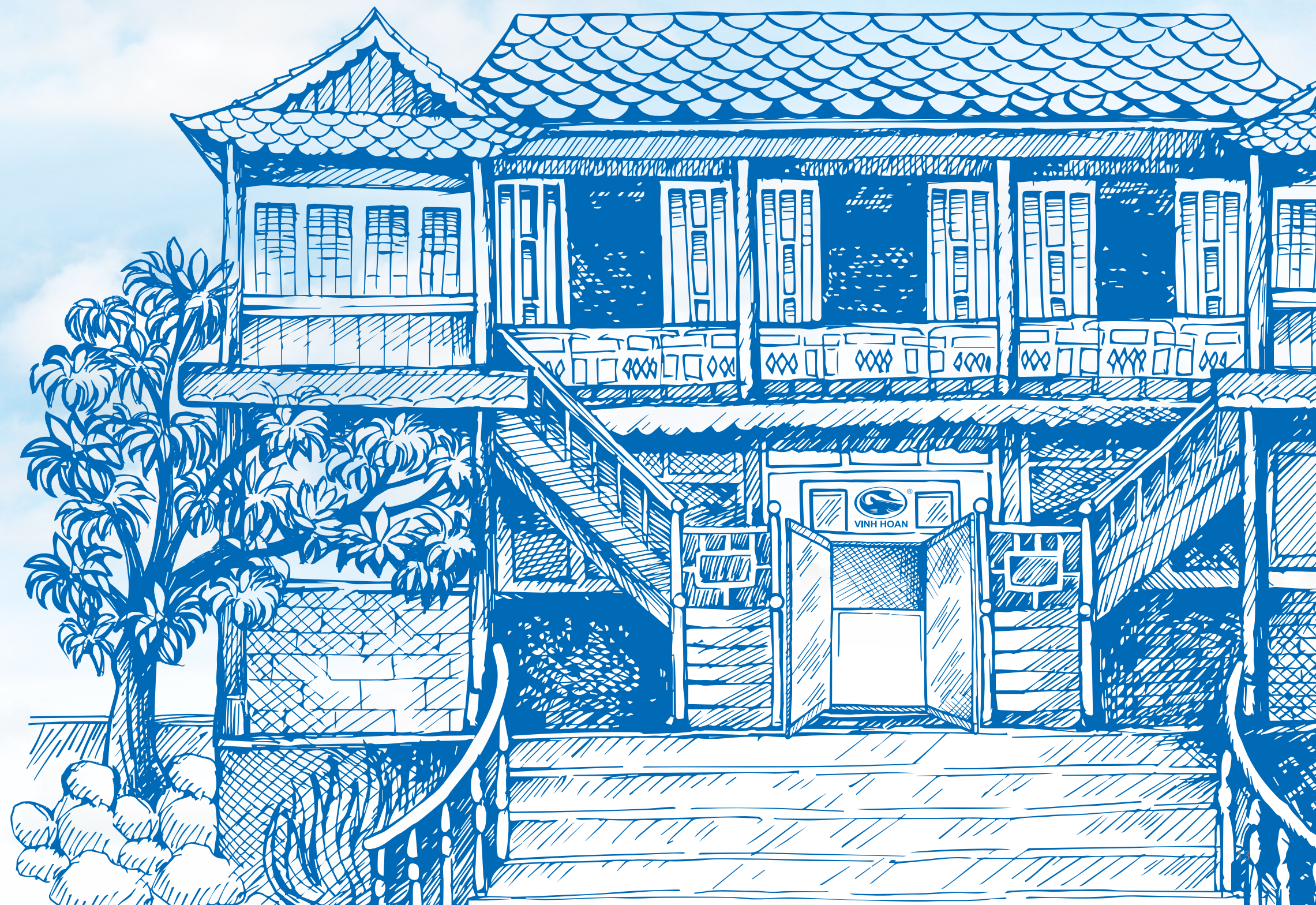
VINH TECHNOLOGY

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.

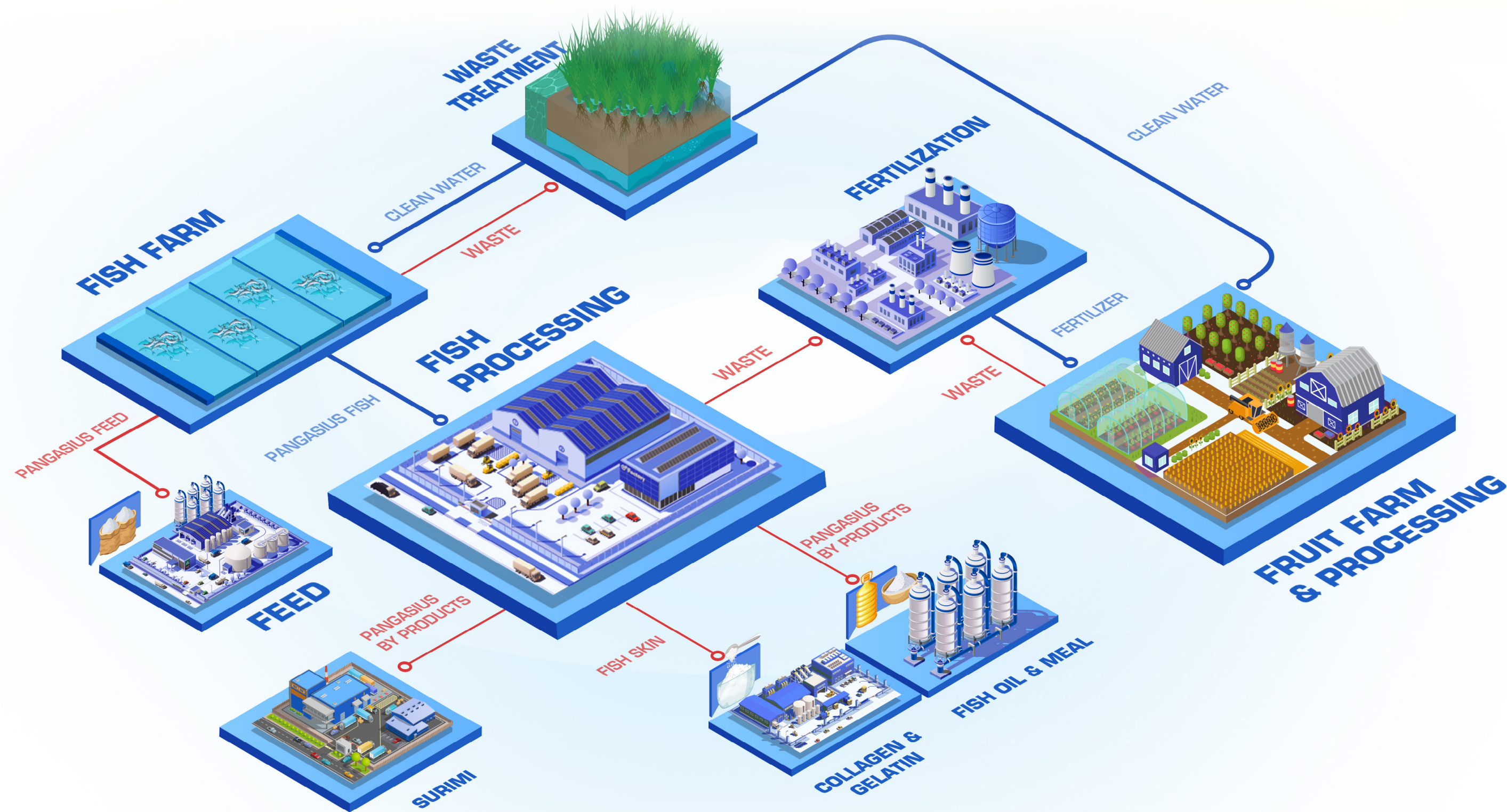
Our house is not only the place to work together, but also shows our pride of Vietnamese culture. The house is the essence that was distilled through time and becomes a comfortable place to remind us to always respect our traditional values.



OUR CIRCULAR *Economic model*

To become a market leader, Vinh Hoan has pursued an innovative and proactive strategy. Our strategic development is based on the circular economy model, which enables value chain optimization, waste minimization, and value creation from by-products and substandard products.

Along with providing delightful and high-quality meals, we have diligently researched and utilized abundant ingredients from Pangasius to bring collagen, gelatin, fish oil, fish food, and many more to customers. With this model, Vinh Hoan will aim towards implementing a zero-waste process.



OUR Hatchery

We always ensure the highest quality of stock from the start because we know how important it is to maintain the quality of fish raised.

At our hatchery, Vinh Hoan is devoted to pioneer in technology development. Our hatchery complex serves as a leading hub for innovations in farming performance via continuous R&D efforts in the genetic selection, fish vaccination, fry, fingerling production and circular water system enhancement. We have earned the strictest certifications globally in aquaculture for our hatchery practices.

There are three critical factors in improving the quality of pangasius breeding: broodstock, water, and feed quality. So, we have invested a lot of resources in researching the best application.

Our breeding is screened carefully to ensure that they are healthy in appearance, active, uniform in size, pathogen-free, and with a high potential for survival. We carefully monitor the fry development across our aquafarms through stringent testing regimes and established protocols. The data gathered helps us improve breeding practices and make better-informed decisions.

Hatchery Area: 91.57 ha

Capacity: 30 million fingerling and 1.6 billion fry per year



Our FEED FACTORY

We develop individual feed formulations for each stage of fish growth to ensure optimal nutrition.

Nutritious feed plays a critical role in ensuring both quality products and sustainable farming practices. At Vinh Hoan, we do this with the utmost care for climate, environment and animal welfare. Our standards in selecting feed help ensure quality fish growth and restraint excessive water quality degradation and damage to the surrounding ecosystem. We provide feed for our owned and associated farms to ensure the uniform quality of raw materials.

We established the aqua feed R&D lab and constantly experimented with new feed formulations to nourish healthy fish and a healthy environment. This research is applied to the feed mixes created for our farms, produced and measured under strict controls. Over the past two decades, our farming has witnessed significant progress in feed science, and we anticipate even more significant achievements moving forward.

Factory Area: 48.600 m²

Capacity: 350.000 tons/year



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 projects:



Sustainable supply chain of Pangasius in Vietnam

The project is sponsored by the EU Commission in co-operation with VNCPC, 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.



Application of semi-automatic vaccination system

This system requires less than half the operators of a traditional manual vaccination team and little training as fish are fed into it. Additionally, this concept can quickly and easily switch between vaccination strategies.



Genetic selection study

This is an on-going project to achieve faster growth, higher feed conversion efficiency, increased yield, improved product quality and greater resistance to major diseases that impact survival. The project also aims at genetic diversity towards sustainable aquaculture development.



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.

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 our farming.

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 with that increase in global population. 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 growth in aquaculture is that most of it has and will continue to come from the developing nations. 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 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. As such, Vinh Hoan sees farming development as a top priority for efforts.

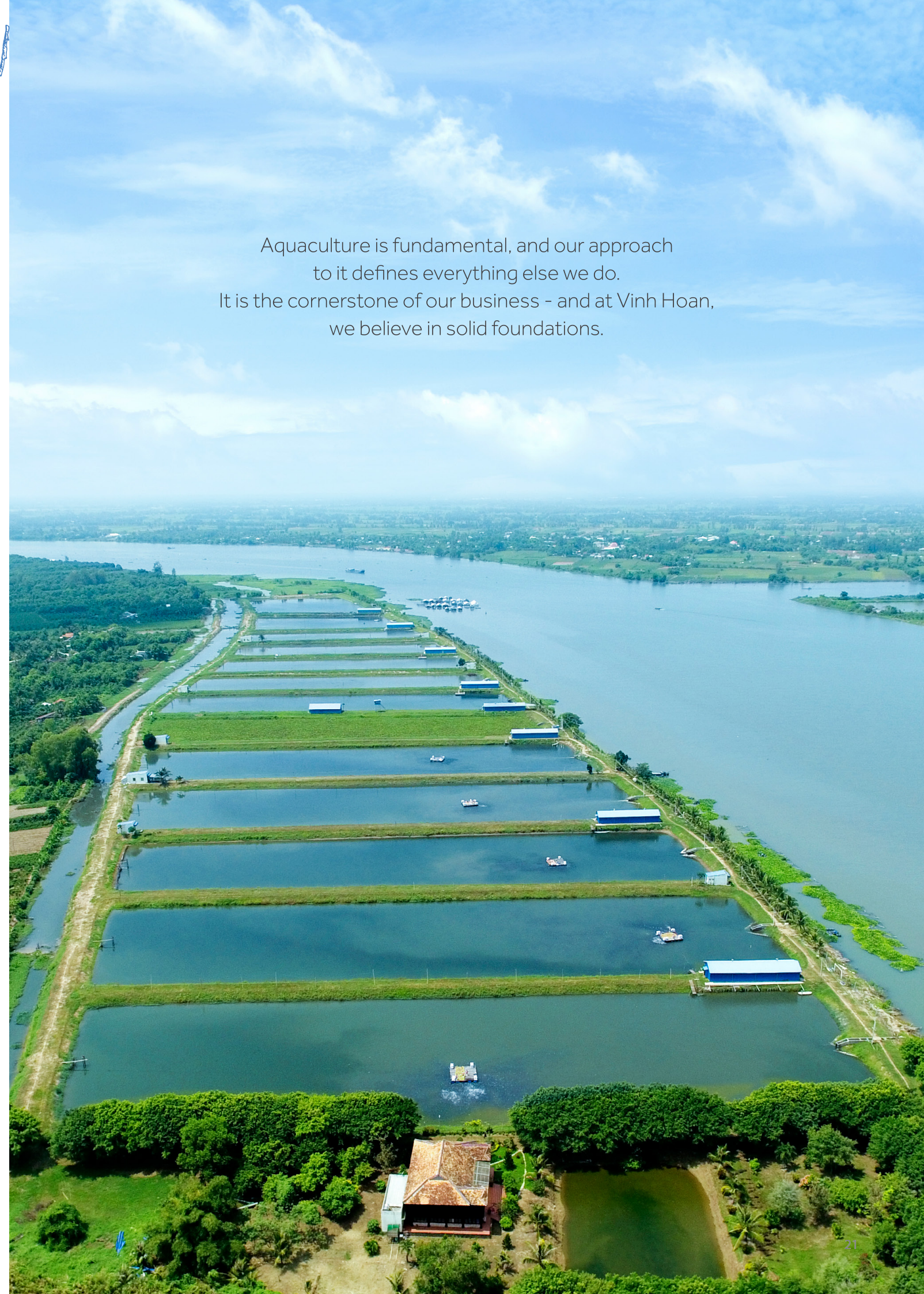
Our work

At Vinh Hoan, we have our own Research & Development lab, where we are constantly looking at new ways to improve aquaculture practices.

Today we work closely with over 300 fish farmers 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 knowledge and tools. 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.** 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.

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.



Innovation DRIVEN INVESTMENT

DIVERSIFIED VALUE-ADDED PRODUCTS PORTFOLIO

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.



Value-added product workshops

We currently have two workshops 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 customer's superb profiles of ready-to-cook products.

**VINH
FOODS**

Pangasius Surimi product workshops

We also strive to optimize the value of pangasius. As such, we have utilized pangasius to create surimi and imitation crab sticks to fully optimize the value chain of pangasius. Currently, our surimi factory operates with a designed capacity of 5,000 MT of surimi.

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.



Global Good Aquaculture
Practices (GLOBALGAP)



Best Aquaculture
Practices (BAP)



Food Safety Management
System (ISO 22000:2018)



ISO/IEC 17025



Aquaculture
Stewardship Council
(Asc)



Food Safety British Retail
Consortium (BRC)



Business Social
Compliance Initiative
(BSCI)



Hazard Analysis and Critical
Control Point (HACCP)



Food Safety & Quality
International
Food Standard, Version 4



Sedex Members Ethical Trade
Audit (SMETA)



HALAL



Environmental
Management ISO 14001



Quality Management
ISO 9001

*P*REMIUM DELICIOUS, VERSATILE, SUSTAINABLE *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 PANGASIOUS. PREMIUM PANGASIOUS.

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.

Vinh Foods Premium Pangasius is known for its versatility and great taste. Its firm texture makes it easy to cook and its natural white appearance makes an attractive presentation. Its delicate flavor makes it a great choice for virtually any cuisine. 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*



Provocake



Seafood Family



Lemon And Herb Marinated Fish Fillet



Tikka Marinated Fish Fillet



Tikka Marinated Fish Skewer



Lime Habanero Marinated Fish



Karaage Nugget



Breaded Crunchy Goujon



Fish Cake



Breaded Crunchy Fish Portion



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.



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.

Surimi

Vinh Hoan constantly strives to fully optimize the value chain of pangasius. As such, Vinh Hoan see the potential and opportunity in utilizing pangasius to

SURIMI BLOCK

Using Japanese patented technology, we have eliminated the fishy odor of freshwater fish and increased gel strength and whiteness. During our processing process, we wash and dewater up to 3 times, which makes our surimi low in saturated fat and removes the slight fishy smell making our products compatible for different applications.



create surimi and imitation crab sticks. The making of the best surimi begins with high-quality ingredients. Our surimi is made from high-quality Premium Pangasius, which has a mild, not fishy, and sweet flavor profiles and is naturally whiter than other seafood. As a result, our surimi products have an exceptional whiteness quality that is ideally suited to a variety of applications.

CRAB STICKS

Our frozen surimi crab sticks are made with high-quality fish surimi by advanced technology. Our crab sticks are fully cooked, versatile, and customized. Whether you serve hot or cold recipes, we offer many forms to meet your needs.



HIGHLIGHT FEATURES

- High-quality and sustainable protein
- Low-fat, low-cholesterol, low-calories
- High gel strength, high whiteness
- Superior taste, texture and versatility

CAPACITY:

5,000 MT of Surimi per year

Certifications:



Product list website



FISH Oil & Meal



To optimize Pangasius' value, we launched a new product line of food-grade fish oil for human consumption, under our Mekio brand. With a fully integrated production

line using modern European technology, we strive to provide a high quality and enriched nutritional product to benefit the health of consumers worldwide.

WHY CHOOSE US?

- Excellent heat resistance: a balanced composition of Monounsaturated Fatty Acid (MUFA - Omega 9) and Polyunsaturated Fatty Acid (PUFA - Omega 6) allows Mekio to be resistant to high temperatures, making it ideal for cooking, even frying.
- Fast absorption: Mekio contains mostly short-chain simple fatty acids which can be easily digested and absorbed.
- Enriched nutrition: Mekio oil contains more MUFA - Omega 9, which is good for heart health. It also contains vitamins A and E.

CAPACITY:

100 MT of Crude fish oil per day

PROCESSING TIME:

Approximately 48-72 hours from the material input step (crude oil) to the finished product (refined oil).

CERTIFICATIONS:



Sustainable INNOVATION

SUSTAINABILITY-DRIVEN INNOVATION FOR A BETTER WORLD

At Vinh Wellness, innovation should drive progress and contribute to a better world. Sustainability-driven innovation is a business strategy that integrates sustainability principles into innovation. The goal is to create environmentally responsible, socially beneficial, and economically viable products, services, and processes. We apply sustainability principles to our manufacturing processes to minimize carbon footprint and conserve natural resources. That's why we have invested in sustainability-driven innovation focusing on water management, energy consumption, waste management, and emission management.

WATER MANAGEMENT

Reuse and recover wastewater

Our commitment to responsible environmental management includes treating and reusing wastewater in our production processes. We have invested in a state-of-the-art treatment center to ensure that all discharged water meets quality standards, and we also reuse UF system separation water and condensate for washing raw materials. This approach helps us conserve water and reduce consumption by 175,000 liters per day and saves energy on heating while maintaining our core value of environmental sustainability.

WASTE MANAGEMENT

Recycle Waste

Our approach to sustainable waste management is guided by a deep understanding of the environmental impact of our operations. We carefully monitor and control the use of additives, reducing the overall amount of waste produced to minimize the amount of solid waste generated during our production processes. Additionally, we utilize the total generated sludge from our processing as a microbial organic fertilizer to improve agricultural land.

ENERGY CONSUMPTION

Energy consumption is a critical factor in achieving our sustainability goals. At Vinh Wellness, we utilize rice husk, an organic byproduct from agriculture, as fuel to generate steam, aiming to save energy costs and protect the environment. Additionally, the steam condensate will be collected and recycled back to the boiler for reuse, creating a closed-loop steam cycle and reducing the amount of rice husk needed to heat the water.

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

Vinh Wellness began as an academic exercise to see how we could further increase the value of our byproducts by our aquaculture operations. This soon led us to discover the amazing benefits of freshwater, single-sourced collagen and gelatin. The result has been two highly innovative products produced by our Wellness Division.

Visit Our
Website



OUR PRODUCTS

— **VINH WELLNESS COLLAGEN** is single-source freshwater fish collagen peptides. Suitable for a wider 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 food and beverage applications.

Unique advantages of our single-sourced collagen peptides and gelatin

While marine collagen and gelatin offers clear advantages over other animal sources, collagen and gelatin derived from our sustainably raised, tropical, freshwater fish (pangasius hypophthalmus) is a highly stable, fully traceable, and single source option. As a result, our products provide 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

OUR CERTIFICATIONS



OUR ADVANTAGES



100% NATURAL

Vinh Wellness Collagen is highly soluble and 100% natural, containing no artificial colors, flavors, additives, or preservatives. It is also free of fat, carbs, sugar, and cholesterol. Unlike collagen from ocean fish, Vinh Wellness Collagen is low in sodium.



OUR 24-HOUR PROCESS

Vinh Wellness Collagen peptides and Gelatin are produced on-site from our single-sourced fish. Our freshly caught farm-raised fish are processed into collagen or gelatin within 24 hours of being caught, which ensure the integrity of the product.



SUSTAINABLE WITH ASC

We are proud to be the first global supplier of ASC certified collagen peptides and gelatin products. At Vinh Wellness, we exercise total control of production as well as over our raw ingredients. Our aquaculture unit controls every aspect of the fish's life cycle, from breeding and feeding to harvesting and processing.

Fruits & VEGETABLES



Not only pangasius processing, but Vinh Hoan also sees potential in the agricultural sector and aims to contribute to Vietnam's Agriculture. In early 2021, We established Vinh Agriculture, a division of Vinh Hoan, and constructed the TNG Food factory in Dong Thap, Vietnam, to expand the value chain. This is an important project that will contribute to the vision of the company's circular economy model.

Vinh Agriculture's dream is to bring true values to society and the environment through sustainable agriculture products. Vinh Agriculture is aiming to become an expert in the fruit and vegetable processing industry with a widely diversified portfolio. We leverage world-leading technologies since our highest priority and commitment are quality and safety.

OUR PRODUCTS

— **FRUITS:** Located in Dong Thap, Vietnam, right by the Mekong River Delta - home of many unique tropical fruits that are famous globally, our factory, TNG, has the advantage of abundant fresh fruits all year round. Blessed with the tropical climate, the perfect geographical location combined with the alluvial soil enriched by the Mekong River, our farmers at TNG are enabled to harvest and process fruits at their best quality.

— **VEGETABLES:** With our experience in food processing for 25 years, our supply chain process of harvesting and transporting vegetables to the processing factory is carefully implemented. This process must meet the strict technical requirements and timing for the vegetables to achieve the best delectable, luscious, and select.



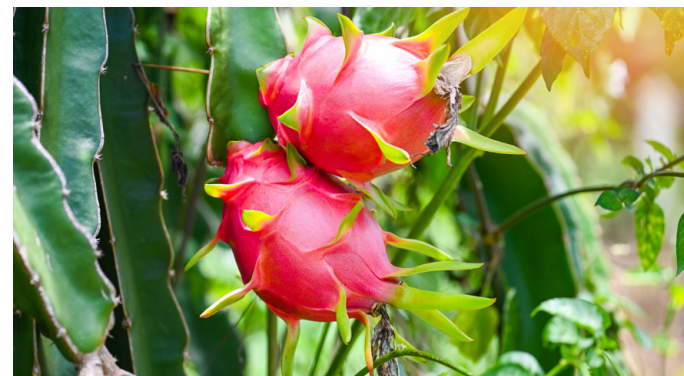
OUR TECHNOLOGIES

Freeze-Drying Technology
Fluidized IQF Technology
Vacuum Frying Technology
Air-drying technology

OUR CERTIFICATIONS



QR code website



In 2020, Vinh Hoan acquired 76.72% of Sa Giang Import-Export Joint Stock Company, a reputable brand with more than 62 years in the market. We share similar synergies in core values, company culture, and ambition to expand and improve continuously to conquer the market.

Over the past six decades, Sa Giang has always carried out that mission and gradually affirmed the quality of Vietnamese products worldwide and is present in over 30 markets. Following the foundation success of shrimp chips, Sa Giang develops various dried noodles products optimizing the abundant raw materials.

OUR PRODUCTS

— **Shrimp Chips:** We pride ourselves on producing great shrimp chips using the best and freshest ingredients. Sa Giang has maintained the great taste and quality our founders have established since then. Our products have consistent quality across batches and natural flavors with fresh seafood and vegetable ingredients. Each shrimp chip has a uniform texture and perfect bloom.



— **Dried Rice Noodles:** Sa Giang has done considerable research and development through various dried rice noodles, and built-up modern technology to meet the demand. Our dried rice noodles have conquered big markets such as the United States, The United Kingdom, France, Japan, etc. Currently, Sa Giang provides services such as OEM, ODM, house brand, restaurant menu, and consultation related to dried rice noodles.



OUR CERTIFICATIONS



www.sagiang.com.vn



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, providing hundreds of valuable scholarships, sponsoring hospital equipments, contributing to the COVID-19 vaccine fund, providing course trainings, and so on.

COMMUNITY SUPPORT

- **LIGHT OF DREAM**
Vinh Hoan had sponsored 5,000 free eye surgery with a budget of nearly 4 billion VND (~170 thousand USD) for the elderly who need surgery but have financial difficulties. This program is organized by us with doctors from Ho Chi Minh City every year.
- **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.
- **FUND OF THE UNFORTUNATE**
 - _ Joined with local organizations, we have implemented programs to support poor and disadvantaged, disabled people yearly.
 - _ Vinh Hoan donated 2.5 billion VND to the QUY VI NGUOI NGHEO of the Vietnam Fatherland Front Committee in Dong Thap province to sponsor house-building funds, and other projects support to poor people. Vinh Hoan sponsored the Vietnam Association for Victims of Agent Orange and Poor Patients of Dong Thap Province

with a grant of 1 billion VND per year. We gave wheelchair and health insurance card for disabled people and poor people annually.

_ Vinh Hoan sponsored ambulances and medical equipment for hospitals in Dong Thap province. Since 2020, the company has supported hospital fees for disadvantaged patients at Dong Thap Provincial General Hospital with a grant of 1 billion VND per year.

EDUCATION

- **NGUYEN SINH SAC SCHOLARSHIP FUND**
We believe education changes our lives and futures; one more child going to school is one more life changed. Therefore, during the past 10 years, Vinh Hoan has sponsored the Nguyen Sinh Sac scholarship fund with 3.8 billion VND for study promotion programs, encouraging talents, and supporting disadvantaged students.
- **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.



CARE FOR EMPLOYEES

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

• VINH HOAN MAI AM PROJECT

The company sponsored the construction of disadvantaged workers to build their houses with a total cost of 1 billion VND. This program was in response to the Mai Am Cong Doan Project launched by the Vietnam General Confederation.

• VINH HOAN RESIDENTIAL AREA PROJECT

Since 2007, Vinh Hoan has dreamed of spacious and modern housing for employees, cherished from the expected housing models. That plan has so far come true. The company has invested 250 billion VND in the Vinh Hoan Residential Area project to help employees' lives become more civilized and worthy of the results they create.

- _ In 2017, the company completed 29 independent houses.
- _ In 2021, the company completed 2 more apartment blocks.
- _ In 2022, the company built 4 more apartment blocks and completed nearly 500 houses.

• 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.





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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.

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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