



**VINH  
FOODS**

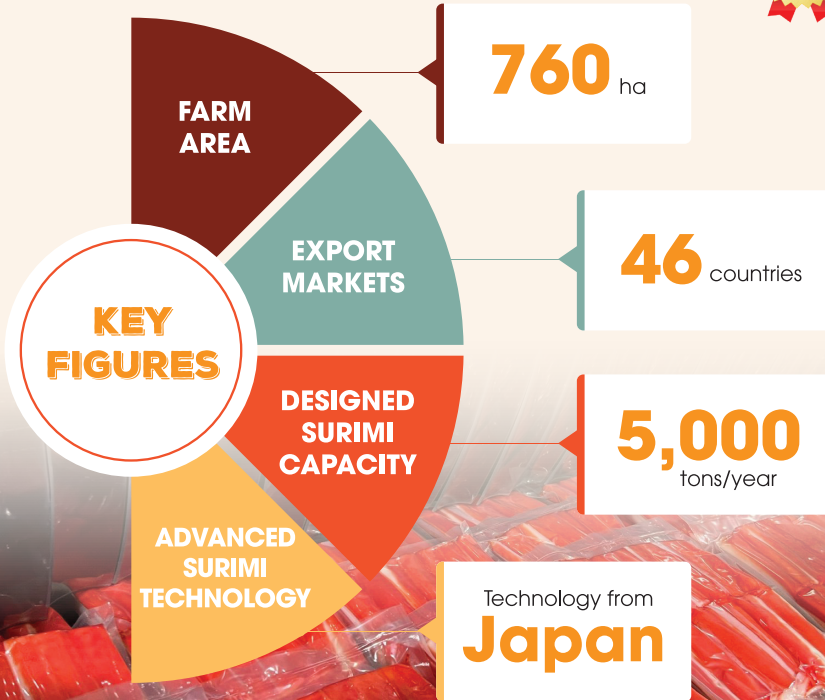
# **SURIMI - NEW TASTE OF PANGASIU**



# OUR STORY

Inspiring Innovation to Create Sustainable Future

Vinh Hoan proudly is one of the first businesses to realize the potential of pangasius and industrialize the process & scale. After 25 years in business and becoming a global pangasius leader, Vinh Hoan constantly strives for fully optimize the value chain of pangasius. As such, Vinh Hoan saw potential and opportunity in utilizing pangasius to create surimi and imitation crab stick.



# OUR ADVANTAGES

## SUSTAINABILITY

**ASC Certified Pangasius Surimi** – Our fish are farmed environmentally and socially responsible. Additionally, our pangasius farming areas are also certified by other international certifications (BAP 4-star, Global GAP).

**Animal Health & Welfare** – We aim to increase the competence of fish health management through applying large-scale vaccination of pangasius, initiating breeding and hatchery programs, optimizing nutrition of our fish through improvements on feed formulations, and investing in new technologies.

## TRACEABILITY

**Vertically Integrated Supply Chain** – We breed, hatch, feed, raise, and harvest the fish ourselves, so we can maintain total control of the product cycle – provide a consistent supply of the highest quality raw materials. Our surimi is derived from a single source in a controlled manner with the advantage of complete traceability, which sets us apart from other surimi producers.

## 100% NATURAL

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

## OPPORTUNITY

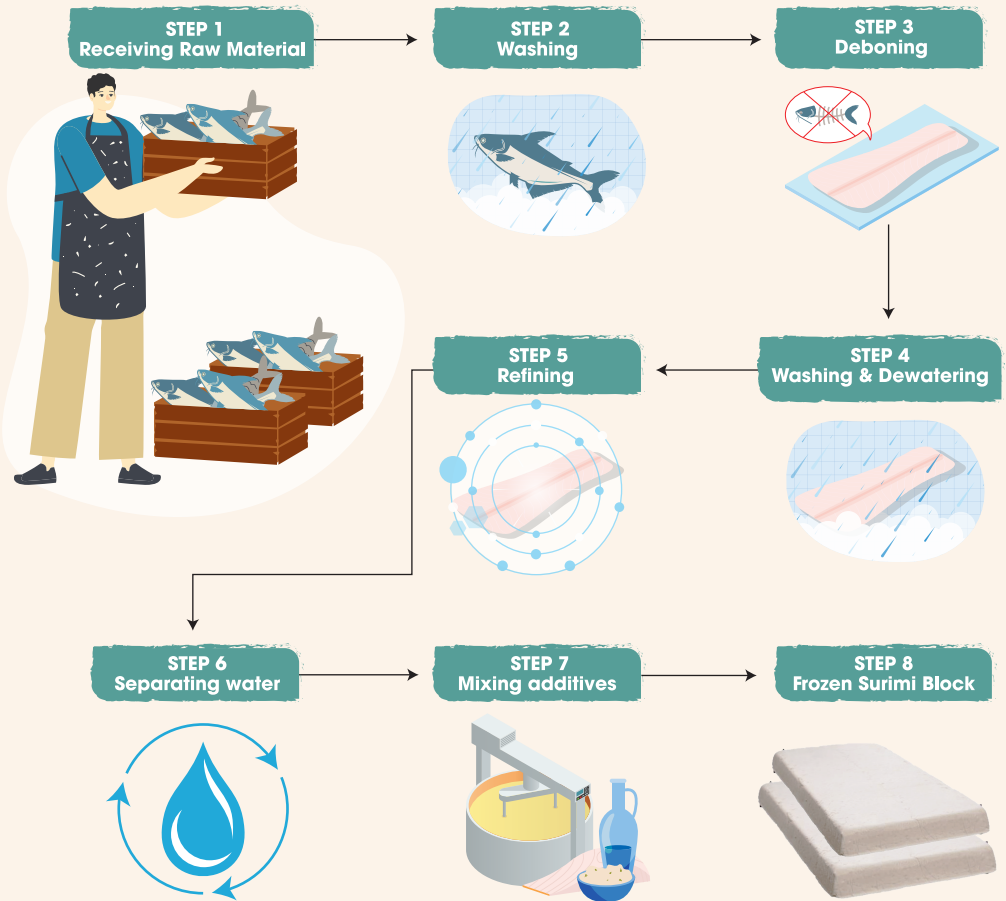
**Popular Fish** – Top 10 list for seafood consumption (\*)  
**Reasonable Price**

(\*) Source: National Fisheries Institute 2022



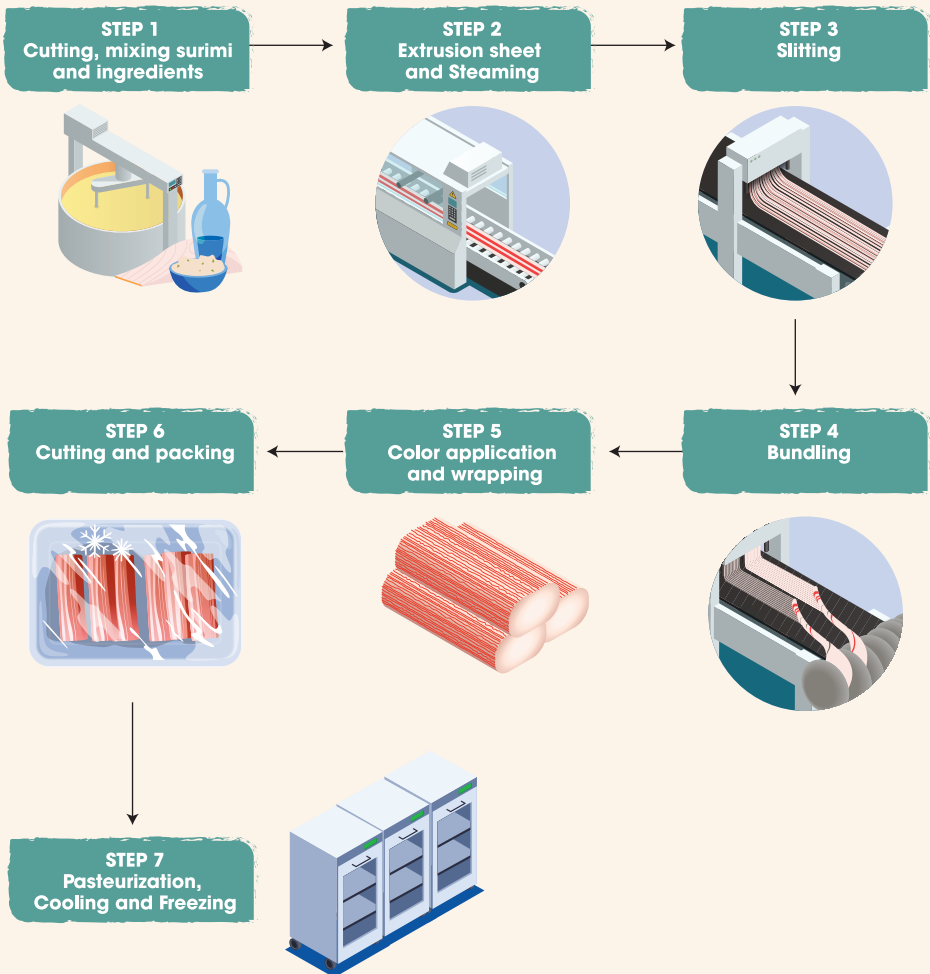
# SURIMI BLOCK PROCESSING

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.



# CRAB STICK PROCESSING

Our frozen surimi crab sticks are made with high-quality white fish 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.



# OUR PRODUCTS

## 1. FROZEN SURIMI BLOCK

Our pangasius surimi block is an excellent source of high-quality protein for an easy, economical, and cost-efficient way to enhance your wide variety of product portfolio. Our product formulation can match customers' requirements as we can customize and meet all different needs.

### HIGHLIGHT FEATURES

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

### INGREDIENT

Pangasius surimi mixed with additives.

### SPECIFICATION

| Criteria            |  |
|---------------------|--|
| Gel strength (g*cm) | 300-500/500-700/700-900/900-1100/1100-1300/1300-1500/1500-up |
| Moisture (%)        | < 78%  |
| Color   Whiteness   | over 74  |
| PH                  | 6,0 - 7,5  |
| Lipid               | < 10%  |
| Impurities          | < 10 / 10 gr   |

**Packaging:** 10kg/ Block/PE \*2/ctn, 100% NW.

**Storage:** Store at 0°F (-18°C). Keep protective frozen water glaze intact. Do not thaw and refreeze.

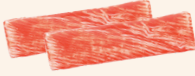
**Shelf life:** 24 months from production date.



## 2. SUITABLE APPLICATIONS

### VARIOUS CRAB STICK

Our crab sticks are made with all-natural ingredients and no preservatives, available upon request.



### 1. STANDARD CRAB STICK

**Ingredients:** Pangasius surimi, Water, Potato Starch, Modified Starch, Spices, Crab Flavour, Colour.

#### Specification

| Criteria  | Target                                  |
|-----------|---|
| Color     | Typical orange red color of the product |
| Weight    | 14 - 22 g/piece                         |
| Length    | 7,0 - 8,5 cm                            |
| Width     | ≤ 2,5 cm                                |
| Thickness | ≤ 2,0 cm                                |

#### Packing:

VP, 500g/Bag\*12/ctn, 100% NW or depending on requirement of customer.



### 3. CRAB STICK WITH CHEESE

**Ingredient:** Pangasius surimi, Water, Potato Starch, Modified Starch, Cheese, Milk, Spices, Crab Flavour, Colour.

#### Specification

| Criteria  | Target                                  |
|-----------|---|
| Color     | Typical orange red color of the product |
| Weight    | 20 - 24 g/piece                         |
| Length    | 7,0 - 8,5 cm                            |
| Width     | ≤ 2,5 cm                                |
| Thickness | ≤ 2,0 cm                                |

#### Packing:

VP, 500g/Bag\*12/ctn, 100% NW or depending on requirement of customer.



### 2. CRAB CHUNK

**Ingredient:** Pangasius surimi, Water, Potato Starch, Spices, Soybean Oil, Crab Flavour, Colour.

#### Specification

|        |   |
|--------|---|
| Color  | Typical orange red color of the product |
| Weight | 8 - 12 g/piece                          |
| Length | 4 - 6 cm                                |

#### Packing:

VP, 500g/Bag\*12/ctn, 100% NW or depending on requirement of customer.



### 4. KING CRAB

**Ingredient:** Pangasius surimi, Water, Potato Starch, Spices, Soybean Oil, Crab Flavour, Colour.

#### Specification

| Criteria  | Target                                  |
|-----------|---|
| Color     | Typical orange red color of the product |
| Weight    | 30 - 40 g/piece                         |
| Length    | 9 - 11 cm                               |
| Width     | ≤ 3,0 cm                                |
| Thickness | ≤ 2,5 cm                                |

#### Packing:

VP, 140g/Bag\*40/ctn, 100% NW or depending on requirement of customer.

## CONTACT US



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### Follow Us on



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