



VINH HOAN



KEY FEATURES & BENEFITS

THE GOLDEN STANDARD FOR COMFORT FOODS

Every household needs that one staple they can always count on. Here's something you might not expect: yes, you can cure panga. And we've transformed it into the classic fish croquette that feels like it came straight from someone's kitchen.

We've done the work for you, salt-curing the panga using traditional methods, folding it into creamy mashed potato, then wrapping it all in a golden, crispy shell.

It's the kind of dish that tastes like hours of care went into it, because they did. We just made sure you don't have to spend them.



Ready to
Serve



Retail
Ready



Batch Tested for
Quality Assurance

CURED PANGA CROQUETTES

COOKING INSTRUCTIONS



DEEP FRY

1. Preheat oil in a deep fryer to 165–170 °C.
2. Cook the croquette from frozen for 8–10 minutes, until the breading is golden and the core temperature reaches ≥ 70 °C.



OVEN

1. Preheat the oven to 200 °C.
2. Place the croquette on a tray and cook for 16–18 minutes, until golden and the product's core temperature reaches ≥ 70 °C.



AIR FRYER

Cook at 200°C for 18–20 minutes, until the breading is golden and the product's core temperature reaches ≥ 70 °C.



PRODUCT HIGHLIGHT



Free from Genetically Modified Ingredients



Sustainably Sourced



Easy of Preparation

Ingredients: 65% Fish and Mashed Potato [Fish 52% (Pangasius hypophthalmus), Potato 10.5%, Whipping cream (Cream, Milk solids, Emulsifiers (E471, E433), Thickeners (E412, E415, E407), Salt, Parsley), 35% coating [Wheat Flour, Water, Refined soybean oil, Modified Food Starches (Tapioca (E1420) contains Vegetable Oil, Tapioca (E1420)), Modified Food Starch (Corn (E1404)), Salt, Yeast, Soy Flour, Raising Agents (E450i, E500ii), Emulsifier (E471)].

Country of Origin: Vietnam

Species: Pangasius Hypophthalmus

Allergens: Fish (Pangasius), Milk, Soy.

Producer: Vinh Hoan Corporation

Address: National road, My Ngai Ward,
Dong Thap Province, Vietnam.

NUTRITIONAL FACTS

	PER 100 G
Energy	856kJ/204kcal
Protein	8g
Fat	12g
Carbohydrates	18g
Sugar	0.3g
Dietary fiber	0.7g
Sodium	1.26g

Certificates:



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vinhhoan.com +84 2838 364 849

info@vinhhoan.com