



VINH HOAN



*The Essence  
of Mekong River*



**VINH HOAN**

# About Us



Vinh Hoan has become the world's largest Pangasius producer since 2010. Our premium Pangasius is a great choice for virtually any cuisine. After years of sustained growth, Vinh Foods is well-known for its two primary product lines: Premium Fillets and Value-Added Products. With more than two decades of worldwide export experience, our products are present in 50 markets. It is our pride that our manufacturing processes are always centered to become a more environmentally friendly company with superior product quality. In addition, Vinh Foods also strives to earn prestigious certifications such as the following: BAP 4-Star and ASC certified, traceable to source and batch.

## INTEGRATED VALUE CHAIN



**Hatchery**



**Farming**



**Processing**



**Exporting**



# PANGASIU

# Introduction

## NOT JUST PANGASIU, PREMIUM PANGASIU

Wild-caught pangasius has been a popular local fish for centuries thanks to its tasty and delicate flavor, firm texture. Pangasius is almost suitable for any cooking or seasoning, widely accepted across cultures and religions. Consistently growing in recent years, pangasius has become a major & irreplaceable whitefish consumed globally.

At Vinh Foods, a division of Vinh Hoan, we have developed a sustainable aquaculture practice to harvest high-quality pangasius and fully traceable then ethically processed, and strictly quality control. With a passion for innovation, creativity, and sustainability, we strive to offer the highest quality wide-range selection of pangasius products with a range of products, including Pangasius Fillets, Pangasius Added-Value Products.

## NUTRITION INFORMATION

Based upon a 3.5 oz (100 grams) raw edible serving

Calories/Calories from fat	83.4 Kcal/10.17 Kcal
Protein	18.3 gr
Fat	1.13 gr
Saturated fat	0.5 gr
Sodium	26.8 mg
Cholesterol	18.2 mg

## PRODUCT FEATURES

- No fishy aftertaste
- Pure white fillets
- Boneless
- Firm & flaky flesh
- Reasonable price
- Certified sustainable



VINH HOA



PREMIUM

# Filletts

## NOT JUST PANGASIUUS, PREMIUM PANGASIUUS

After processing, Vinh Foods' Pangasius are left with the finest natural white, boneless fillets that are plump, firm, flaky and "easy to cook" for your ideal meals. Additionally, traceability contributes to product quality, product recalls, inventory tracking, and, most importantly, good safety.

Our white fillets are lean, juicy and quite mild. The flavor is so delicate that almost any cooking or seasoning is possible. Therefore, following several years of constant change and development, today, Vinh Foods' Premium Pangasius perfectly illustrates our successes.



# PREMIUM *Pangasius Fillets*

**Fillets**



**Size:**

120 - 170, 170 - 220, 220 - up (g/pc)

**Strips**



**Size:**

20 - 40 (g/pc)

No fishy aftertaste



**Packaging:** Block/Shatter Pack, IQF Bulk, IQF retail print bag customized

# PREMIUM *Pangasius Fillets*

**Rolls**



**Size:**

40 - 60, 60 - 80 (g/pc)

**Cube**



**Size:**

20 - 40(g/pc)







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Pangasius Fish Cake



Garlic & Butter  
Marinated Fish Fillet



Breaded Multigrain  
Fish Portions



Tikka Marinated  
Fish Skewers



## VALUE-ADDED

# *Products*

Today, consumers are increasingly focusing on healthy, delicious, and appetizing cuisine-cooked dishes at home. They look for creations with higher expectations for a high-quality presentation at the restaurant and the traditional taste of a favorite family meal.

Vinh Foods is designed to provide a range of choices to save time while cooking to modern customer lifestyles. Our various options, including breaded and marinated products, are perfect for every taste. Moreover, Vinh Hoan is proud to have developed a fully-cooked, ready-to-eat Pangasius fish solution successfully.

Additionally, this is an outstanding choice for businesses because Vinh Foods offers an Added-Value Product that allows customers to customize the size and shape of fish fillets. Vinh Foods, in collaboration with an experienced research team, is continuously launching new product lines to fulfill all customer needs.

# Best Selling

## BREADED

### Beer Batter

**Code:**  
B38  
**Ingredient:**  
Fish 60% | Coating 40%  
**Size:**  
25 - 35gr



### Fish Finger

**Code:**  
B01  
**Ingredient:**  
Fish 60% | Coating 40%  
**Size:**  
30 - 40gr

### Cruchy Who Fish Fillet

**Code:**  
B35  
**Ingredient:**  
Fish 60% | Coating 4C  
**Size:**  
120 - 170gr



# *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.



## Breaded Multigrain Fish In Leaf Shape

The fish is shaped into a leaf and is perfectly seasoned with Tapioca, Sunflower Seed, Quinoa, Dried Hulled Millet, providing your meal an irresistible flavor.

**Code:**

B42

**Ingredient:**

Fish 60% | Coating 40%

**Net Weight:**

80 - 100gr



### Cooking instructions:

**OVEN** 190°C - 200°C | 18 - 20 mins

**DEEP FRY** 170°C - 175°C | 6 - 7 mins

## Breaded Formed Fish Nugget

A golden, crisp crust that wraps each firm, naturally juicy fish nugget will surely stimulate your taste buds. This is definitely love at first bite.

**Code:**

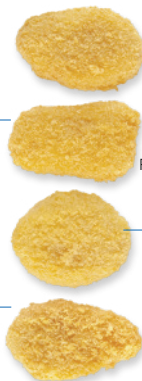
B11

**Ingredient:**

Fish 65% | Coating 35%

**Net Weight:**

20 - 30gr



### Cooking instructions:

**OVEN** 190°C - 200°C | 18 - 20 mins

**DEEP FRY** 170°C - 175°C | 4 - 6 mins

## Breaded Crunchy Fish Portion

With a compact and easy-to-handle shape, kids will love this portioned crunchy fish with a beautiful golden crust when it is fried up.

**Code:**

B19



**Ingredient:**

Fish 60% | Coating 40%

**Net Weight:**

50 - 70gr

### Cooking instructions:



170°C - 175°C | 5 - 7 mins

## Fish Cake

Delightfully crispy on the outside, tender, moist, and flaky on the inside, this fish cakes recipe is the perfect way to enjoy fish.

**Code:**

B46



**Ingredient:**

Fish 60% | Coating 40%

**Net Weight:**

75 - 90gr

### Cooking instructions:



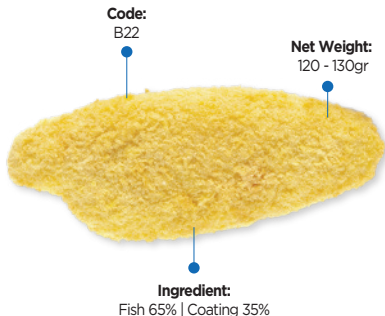
190°C - 200°C | 18 - 20 mins



170°C - 175°C | 7 - 8 mins


## Breaded Plain Formed Fish Fillet

Our scrumptious frozen breaded fish fillets are perfect choices for an easy midweek meal.



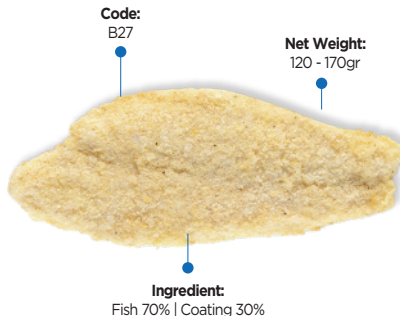
### Cooking instructions:

 190°C - 200°C | 20 - 22 mins


 170°C - 175°C | 6 - 8 mins

## Frozen Breaded Corn Meal Fillet

Each bite of Frozen Breaded Cornmeal Fillets has a delectably crispy crunch. Quick and simple, from frozen to a ready-to-eat meal, tasty and nutritious food in a matter of minutes.



### Cooking instructions:

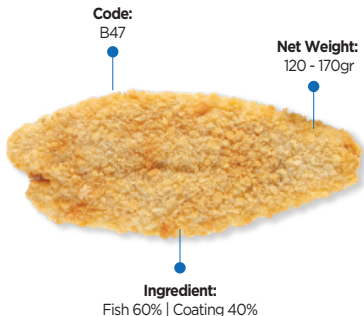
 170°C - 175°C | 6 - 8 mins



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## Breaded Fish Fillet - New Coating

A vibrant golden coating along with an improved delicious taste will surely make you fall in love with our new recipe.



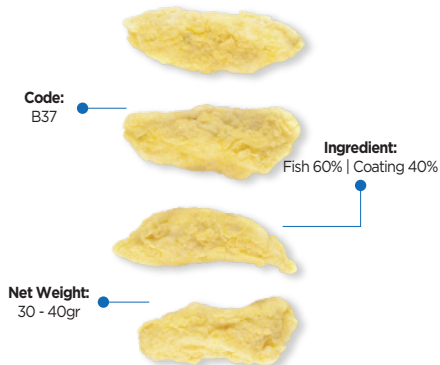
### Cooking instructions:

 190°C - 200°C | 20 - 22 mins

 170°C - 175°C | 6 - 8 mins


## Breaded Tempura Fish Nugget

Bite-sized cuts of premium quality fillets are coated in tempura batter. Crispy on the outside, tender and flaky on the inside - There is nothing to complain about Tempura Fish Nuggets!



### Cooking instructions:

 190°C - 200°C | 14 - 18 mins

 170°C - 175°C | 5 - 7 mins



## Breaded Fish Ball

A very familiar but never-out-of-style snack: Fish Balls! Whether deep-fried or boiled in a soupy broth, the choice is entirely beyond expectation.

**Code:**  
B45


**Net Weight:**  
25 - 35gr



**Ingredient:**

Fish and spices 70% | Coating 30%

### Cooking instructions:

 170°C - 175°C | 5 - 7 mins

## Breaded Fish Finger

These flavorful fish fingers, wrapped in golden breadcrumbs are crispy outside and surprisingly tender inside.

**Code:**  
B01

**Net Weight:**  
30 - 40gr




**Ingredient:**

Fish 60% | Coating 40%

### Cooking instructions:

 190°C - 200°C | 18 - 20 mins

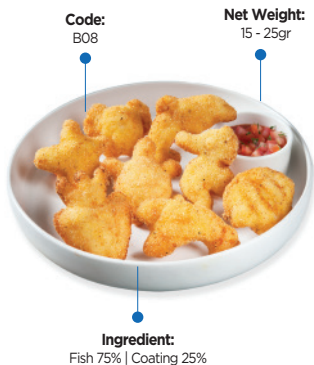
 165°C - 170°C | 4 - 6 mins



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## Seafood Family

These fish pieces have enjoyable shapes and a delectable flavor, wrapped in our light, crispy batter, each bite is irresistibly tasty.



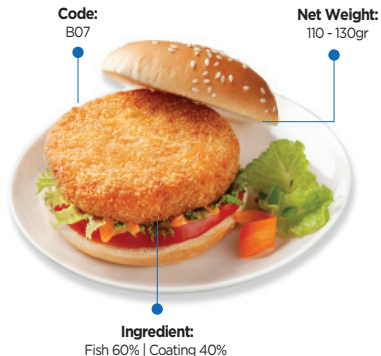
### Cooking instructions:

 190°C - 200°C | 18 - 20 mins

 170°C - 175°C | 4 - 5 mins


## Frozen Breaded Fish Burger

Crispy fish burger recipe is all you need to try if you are a fish lover. The fish breaded fish is packed with flavors, light, flaky and seriously delicious.



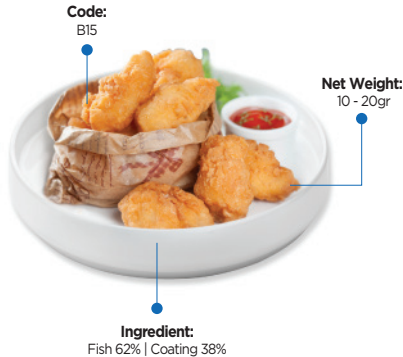
### Cooking instructions:

 190°C - 200°C | 18 - 20 mins

 170°C - 175°C | 5 - 7 mins


## Breaded Fish Popcorn

Our bite-sized popcorn fish with customized level of spiciness, tender on the inside and crispy on the outside.



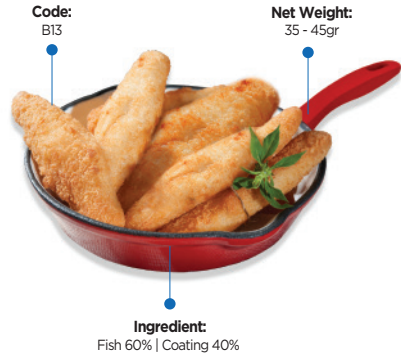
### Cooking instructions:

 190°C - 200°C | 14 - 18 mins

 170°C - 175°C | 4 - 5 mins


## Breaded Crunchy Goujon

Premium Pangasius fillets covered in a golden crumb are ideal for serving as finger food with French fries or a variety of tasty salads.



### Cooking instructions:

 190°C - 200°C | 14 - 18 mins

 170°C - 175°C | 5 - 6 mins



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## Breaded Battered Fish

Hand-cut fish is combined with a crispy crafted coating to create a unique shape that enhances the taste of premium pangasius

**Code:**  
B38


**Net Weight:**  
25 - 35gr



**Ingredient:**  
Fish 60% | Coating 40%

### Cooking instructions:

 190°C - 200°C | 14 - 18 mins

 170°C - 175°C | 4 - 6 mins

## Fish Karaage

A well-known Japanese appetizer fish seasoned with garlic, ginger, and soy sauce, coated lightly with flour, and deep-fried. It is a great small dish for your lunch box.

**Code:**  
B16


**Net Weight:**  
30 - 40gr



**Ingredient:**  
Fish 65% | Coating 35%

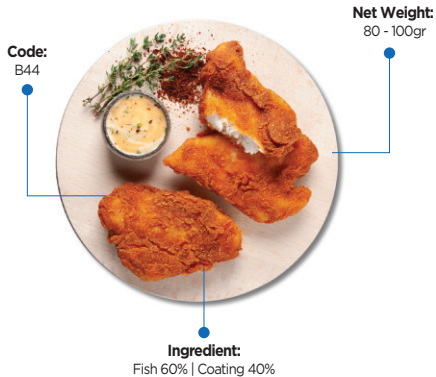
### Cooking instructions:

 190°C - 200°C | 14 - 18 mins

 170°C - 175°C | 5 - 6 mins


## Breaded Cajun Fish Portion

By generously coating the fish fillets in the dry rub seasoning and then deep-fried, making a crusty exterior filled with tasty, spicy flavor.



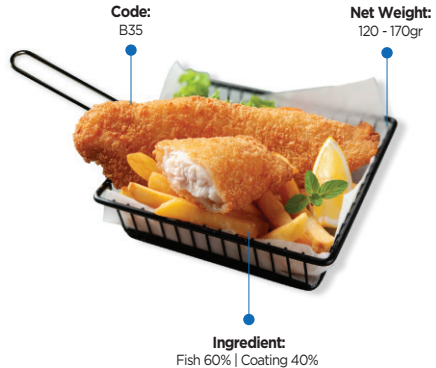
### Cooking instructions:

 190°C - 200°C | 18 - 20 mins

 170°C - 175°C | 5 - 7 mins


## Breaded Cruchy Whole Fish Fillet

The thin, crispy breading coated each fillet, creating contrast in the bite - they're full of deep flavor. Surely, you're going to love our fish dishes.



### Cooking instructions:

 190°C - 200°C | 20 - 22 mins

 170°C - 175°C | 6 - 8 mins

# Ingredients of Breaded Items



# Best Selling

## MARINATED



### Tikka Marinated Fish Fillet

**Code:**

M21

**Ingredient:**

Fish 95% | Sauce 5%

**Size:**

100 - 120gr

### Lemon And Herb Marinated Fish Fillet

**Code:**

M02

**Ingredient:**

Fish 90% | Sauce 10%

**Size:**

120 - 170gr



### Green Chili Marinated Fish Fillet

**Code:**

M06

**Ingredient:**

Fish 85% | Sauce 15%

**Size:**

120 - 170gr



# 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.





## Garlic Butter Marinated Fillet

Craving something fancy? This Garlic Butter Marinated Fillet is a great choice for you. These fish fillet is tender, juicy, seared to perfection and absolutely melt in your mouth.

**Code:**  
M19

**Net Weight:**  
120 - 170gr



**Ingredient:**  
Fish 88% | Sauce 12%

### Cooking instructions:



800 - 1000W | 6 - 7 mins



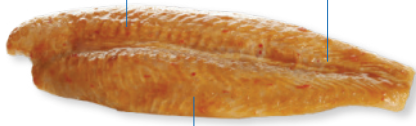
180°C | 15 - 18 mins

## Lime Habanero Marinated Fish

Delicious pieces of fish are marinated just right in a bold flavor combination. Our Lime Habanero Marinated Fish Fillet will melt in mouth, excellently awakening all of the taste buds.

**Code:**  
M04

**Net Weight:**  
120 - 170gr



**Ingredient:**  
Fish 95% | Sauce 5%

### Cooking instructions:



800 - 1000W | 6 - 7 mins



180°C | 15 - 18 mins



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## Mustard And Dill Marinated Fish Fillet

Fresh fish pieces are seasoned with dill and mustard; this wonderful flavor awakens diners' taste buds and is irresistibly delicious.

**Code:**  
M03

**Net Weight:**  
120 - 170gr



**Ingredient:**  
Fish 96% | Sauce 4%

### Cooking instructions:

 800 - 1000W | 6 - 7 mins

 180°C | 15 - 18 mins

## Black Pepper Marinated Fillet

Pangasius fish fillet is marinated with black pepper powder, enhancing the light flavorful dish sauce made in Asian style.

**Code:**  
M20

**Net Weight:**  
120 - 170gr



**Ingredient:**  
Fish 88% | Sauce 12%

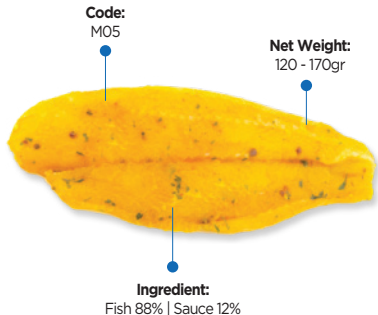
### Cooking instructions:

 800 - 1000W | 6 - 7 mins

 180°C | 15 - 18 mins

## Sweet Chili Marinated Fish Fillet

Simply microwave for a few minutes and the dish is ready to serve the entire family. Quickly and convenient, but full of nutrition.



### Cooking instructions:



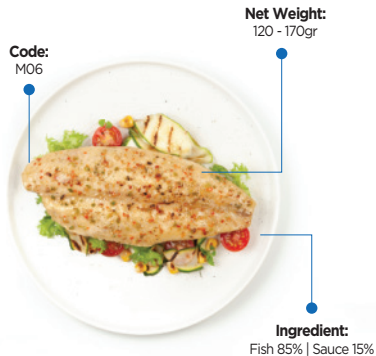
800 - 1000W | 6 - 7 mins



180°C | 15 - 18 mins

## Green Chili Marinated Fish Fillet

With every bite, the taste buds will enjoy the unforgettable flavor. Spicy flavor with our premium marinated fish fillets is exceptional which is beyond imagination. A 5-star cuisine in just a few minutes!



### Cooking instructions:



800 - 1000W | 6 - 7 mins



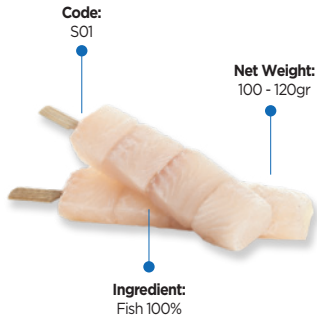
180°C | 15 - 18 mins



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## Fish Skewer

Fish is prepared on skewers for convenience. All you need to do is marinate and bread according to distinctive preference and unleash your creativity.



### Cooking instructions:



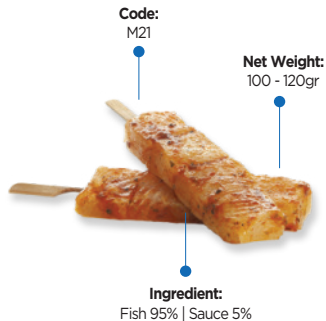
800 - 1000W | 6 - 7 mins



180°C | 15 - 18 mins

## Tikka Marinated Fish Skewer

A medium-heat blend of ground spices, including ginger and roasted coriander seed, combined with garlic and coriander leaf, will impart an authentic Indian flavor to Pangasius fish.



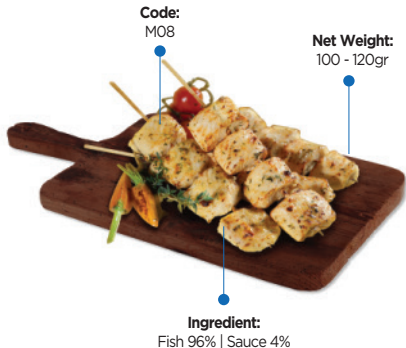
### Cooking instructions:



180°C | 18 - 20 mins

## Mustard And Dill Marinated Fish Skewer

This flavor pairs beautifully with fish, and a plain Pangasius flavor would hold its own against an assertive mustard marinade and tangy dill flavor. The exceptional quality for all families.

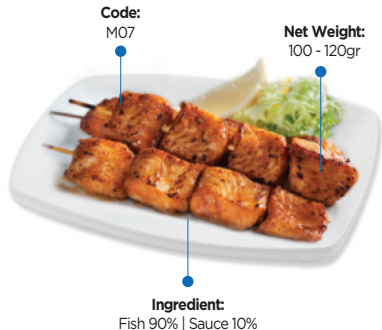


### Cooking instructions:

 180°C | 18 - 20 mins

## Apricot Marinated Fish Skewer

Our succulent saucy fish with Apricot BBQ Sauce, chili, black pepper, turmeric, and rustic seasoning are the perfect duo to enjoy. These fish skewers are the perfect option to experience a dynamic and youthful lifestyle.



### Cooking instructions:

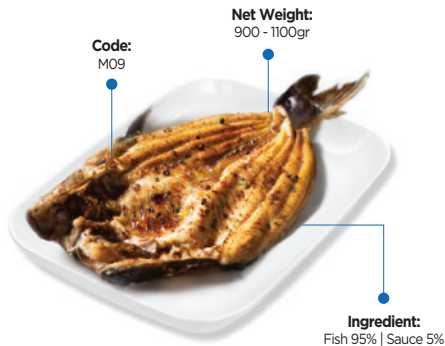
 180°C | 18 - 20 mins



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## Marinated Butterfly Fish

Our Marinated Butterfly Fish is an easy recipe for a delightful evening. The whole fish is sliced and seasoned to perfection, suitable for family meals or flavorful parties.

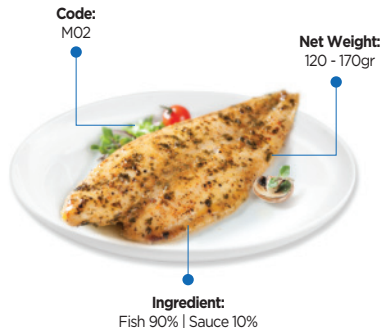


### Cooking instructions:

 190°C - 200°C | 22 - 25 mins

## Lemon and Herb Marinated Fish Fillet

Lemon, dill, parsley, and a pinch of paprika and chili combine in the marinade to give our Pangasius fillet a burst of flavor.



### Cooking instructions:

 800 - 1000W | 6 - 7 mins  180°C | 15 - 18 mins

# Ingredients of Marinated Items



# Packaging Recommend







Inspire Innovation To  
**CREATE  
SUSTAINABLE  
FUTURE**



**VINH HOAN**

## **HEADQUARTERS**

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## **CONTACT US**

