




WELCOME TO



In Dh Foods, we believe that quality spices will make the dishes more delicious and through that it makes people happier. With the pride of Vietnamese spices, we always try all efforts to find, research and bring to everyone the spices specialties through out the country from the Northern to the Southern area.





Dh Foods & Regional Specialties of Vietnam

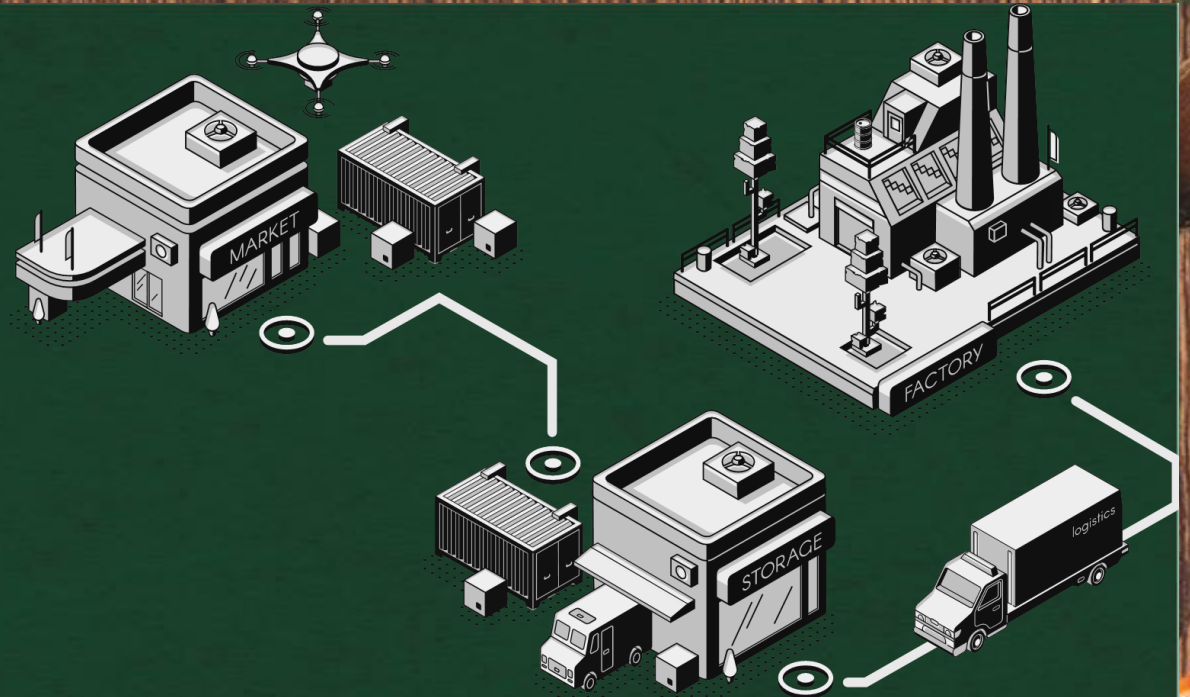
With about 30 years of experiences in Food-Processing Industry (20 years in Europe and 10 years in Vietnam), Mr. Nguyen Trung Dung (CEO) has been leading the company to develop and modernize many lines of Vietnamese regional spice-specialties. Dh Foods products not only have unique Vietnamese taste but also meet the EU food quality standards.

Spice-specialties of Dh Foods quickly have gained the trust of consumers and appeared in all main supermarket-chains in Viet Nam, and exported to the USA , UK, Germany, Russia, Japan, Netherland, Australia...

Trusted and selected by domestic Distributors

Since 05/2013 to now:

We have a network of distributors
in more 50 provinces of Viet Nam



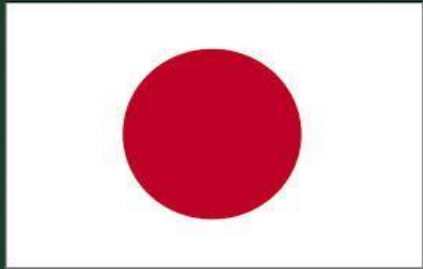
Supermarket Partners



E-commerce Partners



Global Market



Japan



Netherland



Australia



USA



UK



Germany



Russia



Key Products

- 
1. Tay Ninh Salt Specialties
 2. NATURAL Salt Specialties
 3. NATURAL Spices
 4. NATURAL Cooking
& Marinating Spices
 5. Sauce Specialties



Dh Foods và Tay Ninh Salt Specialties

It is no coincidence that Tay Ninh salt has been a well-known specialty and become the culinary beauty of Tay Ninh Province – a land full of sun and hot wind in the Southeast region of Vietnam.

It's strange to think, this land has no sea but the specialty is Shrimp Salt. Shrimp and Salt were brought from other coastal areas, then were thoroughly processed follows a secret method. This kind of salt can be used to eat with fruit, or to marinate most grilled or BBQ dishes, or to sprinkle on hot rice. The salt is not too much salty but have slight sweet from shrimp and other ingredients. The fresh taste of fruit is bolder because of the salty, spicy and great smell of salt. Moreover, the large crunchy salt grains create a pleasant and juicy sound blending with the crunchy sound of fruits when eaten.

With the pride of Vietnamese spices, DH Foods brings these Tay Ninh specialties to all families. Not just the original flavor, we are developing and extending the product line to meet with diverse needs and suit with each culture in every market. Through a modern and closed process of manufacturing, not only domestic citizens can enjoy the clean, quality and diversified products but also customers all over the world. Let us help you create a delicious and warm meal for your family!



Weight: 50g – 65g

Tay Ninh Salt Specialities

NO Synthetic Color,
NO Artificial Preservatives



Weight: 110g



TAY NINH
SALTS

Tay Ninh Shrimp Salt



**NO Synthetic Color,
NO Artificial Preservatives**

Characteristics

A dipping salt specialty of Tay Ninh - South East of Vietnam. A wonderful blend of pure dried salt, fresh chili & dried shrimp makes up special flavor and color .

Usage Tips

- Used for dipping fresh fruits, steamed or boiled vegetables.
- Used to marinate cuttlefish, shrimp and other seafood for roast, fry, stir.



TAY NINH
SALTS

Tay Ninh Chili Shrimp Salt



**NO Synthetic Color,
NO Artificial Preservatives**

Characteristics

Inheriting the success of Tay Ninh Shrimp Salt. Tay Ninh Chili Shrimp Salt has more shrimp and chili ingredients, it makes up special flavor and color.

Usage Tips

- Used for dipping fresh fruits, steamed or boiled vegetables.
- Used to marinate cuttlefish, shrimp and other seafood for roast, fry, stir.



TAY NINH
SALTS

Tay Ninh Chili Salt



**NO Synthetic Color,
NO Artificial Preservatives**

Characteristics

A dipping salt specialty of Tay Ninh - South East of Vietnam. A wonderful blend of dried crystal salt, chili & garlic

Usage Tips

- Used for dipping fresh fruits.
- Used for dipping steamed or boiled vegetables.
- Used to marinate cuttlefish, shrimp and other seafood for roast, fry, stir.



TAY NINH
SALTS

Tay Ninh Green Chili Salt



**NO Synthetic Color,
NO Artificial Preservatives**

Characteristics

A wonderful blend of dried crystal salt, green chili, lemon and other spices.

Usage Tips

- Used for dipping fresh fruit, boiled meat and vegetables.
- Used for marinating food.



TAY NINH
SALTS

Tay Ninh Green Chili Shrimp Salt



**NO Synthetic Color,
NO Artificial Preservatives**

Characteristics

A wonderful blend of dried crystal salt, shrimp, green chili, other spices

Usage Tips

- Used for dipping fresh fruit, boiled meat and vegetables
- Used for marinating food



TAY NINH
SALTS

Tay Ninh Pepper Salt



**NO Synthetic Color,
NO Artificial Preservatives**

Characteristics

A wonderful blend of fried crystal salt, roasted pepper, refined sugar and garlic suitable for vegetarians.

Usage Tips

- Used for dipping seafood, balut.
- Used for dipping fresh fruit / boiled or steamed vegetables ...
- Used for marinating, seasoning of fried rice, soups...



TAY NINH
SALTS

Lemon Pepper Salt



NO Synthetic Color,
NO Artificial Preservatives

Characteristics

Is a harmonious combination of salt, pepper and fresh lemon, with an interesting addition of dried lemon leaves.

Usage Tips

- Used for dipping boiled chicken
- Used for dipping seafood, balut.
- Used for dipping boiled or steamed meat



TAY NINH
SALTS

Chili Lemon Pepper Salt



**NO Synthetic Color,
NO Artificial Preservatives**

Characteristics

Just like Chili Lemon Salt, Chili Lemon Pepper Salt is a harmonious combination of salt, pepper, chili and fresh lemon, with an interesting addition of dried lemon leaves. It's more spicy compare with Lemon Pepper Salt.

Usage Tips

- Used for dipping boiled chicken.
- Used for dipping seafood, balut .
- Used for dipping boiled or steamed meat.



TAY NINH
SALTS

Sea Salt With Chili



**NO Synthetic Color,
NO Artificial Preservatives**

Characteristics

A wonderful blend of pure sea salt & fresh chili it makes up special flavor and color.

Usage Tips

- Used for dipping seafood, balut.
- Used for dipping fresh fruit / boiled or steamed vegetables ...
- Used for marinating, seasoning of fried rice, soups...

NATURAL

NATURAL is DH Foods' new product line. With the pride of Vietnamese spices, we always try our best to find and bring spice specialties to the people throughout the regions of Vietnam. Indispensable spices in the kitchen such as: Phu Quoc Pepper, Ginger, Onion, Garlic, Turmeric, Lemongrass, Chili, Annatto Seed, Cinnamon, Anise are carefully selected from Phu Quoc island or northwestern highland ... to various types of salt with excellent taste.

True to the name NATURAL, our products are completely natural: "No MSG, No Synthetic Color, No Artificial Preservatives, No Artificial Sweetener". DH Foods is proud to provide Vietnamese Spices to everyone and everywhere.

**NATURAL
Salt
Specialties**

**NATURAL
Spices**

**NATURAL
Cooking
& Marinating
Spices**



Weight: 55g

NATURAL Salts

NO MSG

NO Synthetic Color

NO Artificial Preservatives

NO Artificial Sweetener



Weight: 110g



NATURAL | Sesame Salt With Seaweed

Characteristics

The unique smell of seaweed combined with the fatty taste of white sesame makes Dh Foods Natural Sesame Seaweed Salt more outstanding and attractive. Suitable for vegetarian meals.

Specially, with the “4 NO” criteria - products use completely natural ingredients which are good for health.

Usage Tips

- Use for dipping rice, sprinkling onto surface of hot rice, rice porridge.
- Use in fried rice, fried egg dishes, salad.
- Use for dipping fruit, vegetable.



NO MSG

NO Synthetic Color

NO Artificial Preservatives

NO Artificial Sweetener



NATURAL | Chili Lemongrass Salt

Characteristics

Tay Ninh Natural Chili Lemongrass Salt is certainly a favorite spice of many consumers. The mild, warm spicy of lemongrass mixed with the salty of salt create the perfect combination. This product has a moderate spicy with ground lemongrass melted quickly inside the mouth. Specially, the “4 NO” criteria make the product different. Yeast Extract creates a natural sweet without using MSG.

Usage Tips

- Used for dipping fruit, fresh, boiled or steamed vegetables
- Use in sprinkling onto surface of hot rice or rice porridge
- Used for seasoning or marinating meat, seafood dishes, peanut.



NO MSG

NO Synthetic Color

NO Artificial Preservatives

NO Artificial Sweetener



NATURAL | Pepper Lemongrass Salt

Characteristics

Natural Pepper Lemongrass Salt is a harmonious combination of pepper and lemongrass which are two spices with the same hot and spicy characteristics but still have distinct taste. Mild warm spicy mixed with salty taste and strong aroma makes the product more attractive. Specially, with the “4 NO” criteria- products use completely natural ingredients which are good for health.

Usage Tips

- Used for dipping fruit, fresh, boiled or steamed vegetables
- Use in sprinkling onto surface of hot rice or rice porridge
- Used for seasoning and marinating meat, seafood dishes, peanut.



NO MSG

NO Synthetic Color

NO Artificial Preservatives

NO Artificial Sweetener



NATURAL | TAY NINH SHRIMP SALT

Characteristics

Also in the new Natural product line, with the motto of creating good eating habits and protecting consumers' health, Dh Foods brings Natural Tay Ninh Shrimp Salt with “4 NO” criteria. Using Yeast Extract as an alternative to MSG and gives the product the most natural sweet taste.

Usage Tips

- Used for dipping fresh fruits, steamed or boiled vegetables
- Used to marinate cuttlefish, shrimp and other seafood for roast, fry, stir.
- Used for seasoning the stir-fried, cooked dishes and soup



NO MSG

NO Synthetic Color

NO Artificial Preservatives

NO Artificial Sweetener



NATURAL | Tay Ninh Chili Salt

Characteristics

Tay Ninh Chili Salt - completely natural is still carefully selected from fresh peppers to create the special aroma of spice specialties of Tay Ninh. However, with Yeast Extract which can create a natural sweet taste for the product without the use of MSG, Dh Foods protects the health of consumers.

Usage Tips

- Used for dipping fresh fruits, steamed or boiled vegetables
- Used to marinate cuttlefish, shrimp and other seafood for roast, fry, stir.
- Used for seasoning the stir-fried, cooked dishes and soup



NO MSG

NO Synthetic Color

NO Artificial Preservatives

NO Artificial Sweetener



NATURAL | Lime Leaf Pepper Salt

Characteristics

With the composition of Lemon Leaves which brings a pleasant aroma, combined with spicy of pepper and a slight sourness creates a wonderful spices.

Especially, with “4 NO” criteria, Natural Lime Leaf Pepper Salt completely eliminates ingredients that are not good for health.

Usage Tips

- Use for dipping chicken, seafood, boiled, steamed dishes, fruit, vegetable.



NO MSG

NO Synthetic Color

NO Artificial Preservatives

NO Artificial Sweetener



NATURAL

Vegan Chili Salt

Không Hành – Không Tỏi

Characteristics

Natural Vegan Chili Salt is created to serve vegetarian customers. Products stand out with the natural and pure ingredients that are good for health. Yeast Extract brings a natural sweetness to the salt without using MSG.

Usage Tips

- Used for dipping fresh fruits, steamed or boiled vegetables
- Used for seasoning the stir-fried, cooked dishes and soup



NO MSG

NO Synthetic Color

NO Artificial Preservatives

NO Artificial Sweetener

Weight: 30g – 50g

NATURAL SPICES

NO Impurities

NO Synthetic Color



Weight: 50g – 100g

NATURAL SPICES

NO Impurities

NO Synthetic Color



Weight: 15g – 60g





NATURAL

Phu Quoc Black/White/Red Peppercorn – Pepper Grinder



NO Impurities

NO Synthetic Color

Phu Quoc is famous for its unspoiled natural beauty like a Pearl Island, for that reason, the land and people here can create extremely special specialties. Due to the natural planting and harvesting process on mineral-rich land, mild climate, Phu Quoc Pepper is considered as one of the best pepper in the world with a pungent aroma and firm peppercorns. Dh Foods' Phu Quoc Pepper includes three types: Black Peppercorn, Whole White Peppercorn and Whole Black Peppercorn.

With Dh Foods' ceramic grinder, adjustable Pepper Grinder is a clever, compact adjustable grinder with 3 different pepper grind settings (fine, medium, coarse). The lid makes consumers use more easily, adjust the ground pepper size, reuse and refill for more times.



NATURAL | Phu Quoc White/Black Peppercorn – PET Bottles

Convenience and
saving time.



Keep the aroma longer

NO Impurities
NO Synthetic Color

Moreover, DH Foods Pepper has two sizes of large and small bottles for whole and ground pepper to meet the diverse needs of customers.



NATURAL |

Western Highlands Black/White Pepper

Products are sourced from the Western Highlands of Viet Nam – one of the largest pepper farming area in the country. All products are carefully selected to bring round, firm and natural peppercorns with rich, spicy and delicious flavor. Dh Foods' Western highlands peppers include ground white and ground black pepper with two different sizes.



NO Impurities

NO Synthetic Color



NATURAL | Korean Chili Pepper Powder

Characteristics

The eye-catching deep red color, slightly spicy, aromatic and sweet taste is the result of a careful selecting process from ripe chili peppers and a closed washing-drying process. Dh Foods' Korean Chili Powder is completely natural with no impurity and no synthetic colors.

Usage Tips

- Use in Korean Kim Chi, spicy noodle, tokbokki.
- Add a red color or marinate hot pot, stewed, roasted, fried, grilled dishes.
- Use to improve delicious flavor and color of dishes.



NO Impurities

NO Synthetic Color



NATURAL | Chili Powder

Characteristics

Chili is a natural indispensable spice in many dishes in the Asian-Europe cuisine, the hot spicy of chili not only increases the flavor but also provides many benefits for health.

Usage Tips

- Used for marinating food .
- Used for improve delicious flavor and color of dishes.



NO Impurities

NO Synthetic Color



NATURAL | Ground Chili Pepper

Characteristics

Vietnamese Chili is very spicy in spite of its small size. All chilies are carefully selected, dried and ground by Dh Foods to create this spice.

Usage Tips

- Used for marinating food .
- Used for marinating, seasoning of fried rice, soups



NO Impurities

NO Synthetic Color



NATURAL | Quế Cây và Quế Ống Bột

Characteristics

Cinnamon has long been a very familiar spice in cuisine for its sweet, spicy taste and a strong but pleasant aroma. Cinnamon has always been an indispensable spice in Asian and European dishes, and also known as a precious medicine. Vietnamese cinnamon, grown in Yen Bai region, is brought into each product by Dh Foods through a careful selecting and harvesting process. Two types of Cinnamon Stick and Cinnamon Powder help meet the diverse needs of customers.

Usage Tips

- Use for cooking "Pho" soup, Hot-pot and use for cooking sauce in beef, pork, and chicken.
- Use for preparing drinks: coffee, tea beverage, hot chocolate...
- Use for improving delicious flavor of dishes.



NO Impurities
NO Synthetic Color



NATURAL | Star Anise and Anise Powder

Characteristics

“Ecstatic with anise of Lạng Sơn” probably is a short description about the spice with specific, passionate and warm aroma.

Dh Foods' Natural Anise, comes from Lạng Sơn province with high mountains and hillsides, is carefully harvested and selected. Available in both flower and powder to meet diverse needs of customers.

While Asians use anise as an ingredient to create five-spice powder, cook Pho, make tea, Western people use it to bake cakes, create wine smell or make medicine ...

Usage Tips

- Used for cooking Pho soup, stewed, curry dished..
- Anise Powder is also used for cooking hot-pot, and marinating roasted, fried, stir-fried dishes.



NO Impurities

NO Synthetic Color



NATURAL | Annatto Seeds and Annatto Powder

Characteristics

Dh Foods's Natural Annatto Seeds are harvested in Lam Dong Province with both seed and powder form are made up of 100% pure Annatto Seed. Annatto Powder is more convenient for seasoning or cooking, and helps save time.

Usage Tips

- Quickly fry the annatto seed with oil, then remove the seed to have annatto oil.
- Use annatto oil to give more color for the braised, roasted, fried or grilled dishes.
- Use in curry, crab paste vermicelli soup, beef vermicelli soup, braised beef or roasted meat.
- Annatto seed helps enhance the distinctive taste of your dishes.



NO Impurities

NO Synthetic Color



NATURAL | Ground Turmeric

Characteristics

Turmeric is a familiar spice in Asian cuisine. This is the main ingredient that helps the dishes become more eye-catching.

Dh Foods Turmeric powder is made from 100% Vietnamese fresh turmeric with natural yellow color and aroma.

Usage Tips

- Use to handle, marinate, add a orange-yellow color to food and season dish
- Use to improve delicious flavor and color of dishes.



NO Impurities

NO Synthetic Color



NATURAL | Garlic Powder

Characteristics

Garlic is always a familiar spice in daily meals. Although Vietnamese garlic is small, many cloves but it has a great smell.

Natural Garlic of Dh Foods is made of 100% fresh Vietnamese garlic, through carefully dried and ground.

Convenience and saving cooking time makes this product great for those who have less time to prepare fresh spices every day.

Usage Tips

- Use to handle, marinate, remove fishy smell from food and season dishes.
- Use to improve delicious flavor of dishes.



NO Impurities

NO Synthetic Color



NATURAL | Ground Lemongrass

Characteristics

Lemongrass is an indispensable spice in many dishes. With warm spicy flavor and fragrant aroma- Natural Lemongrass Powder of Dh Foods is made of 100% fresh lemongrass, through carefully dried and ground. Lemongrass powder is easily absorbed into food, removes fishy smell and increases flavor as well as helps save cooking time. Convenient product for those who have less time to prepare fresh spices every day.

Usage Tips

- Use to handle, marinate, remove fishy smell from food and season dishes.
- Especially used in baking, making tea and creating aroma for the space.



NO Impurities
NO Synthetic Color



NATURAL | Ground Ginger

Characteristics

Vietnamese Ginger is known for its strong aroma and hard-to-describe warm, spicy taste which is hidden inside the rough skin.

The highlight of Dh Foods Ginger Powder is that it is made from 100% pure Vietnamese ginger, through a careful harvesting, and selecting process.

Usage Tips

- Use to handle, marinate, remove fishy smell from food and season dishes.
- Use to improve delicious flavor of dishes.



NO Impurities
NO Synthetic Color



NATURAL | Onion Powder

Characteristics

Vietnamese Purple Onion is very fragrant though its thick skin and small size. Each fresh onion is carefully selected, dried and ground to create DH Foods' Onion Powder.

With powder form, it can be quickly absorbed into food, easily preserved and can last for long. Dh Foods' Natural Onion Powder is a quick and convenient product for those who have less time to prepare fresh spices every day.

Usage Tips

- Use to handle, marinate, remove fishy smell from food and season dishes.
- Use to improve delicious flavor of dishes.
- Use to cook baby's meals.



NO Impurities
NO Synthetic Color



NATURAL | Whole Cardamom Pod

Characteristics

Cardamom is known as "Queen of Spices" comes from the majestic Northwest Mountains, and famous for its pleasant aroma as well as spicy hot taste. It's also one of the most important spices that create a traditional Vietnamese Pho, helps increase the flavor of drinks such as coffee or chocolate and used in making confectionery. Cardamom is harvested in Lao Cai- a mountainous province of Vietnam. Dh Foods's Cardamoms are completely natural and healthy without any impurities.

Usage Tips

- Used for cooking Pho, marinated pork, beef.
- Used to increase the tastes of grilled dishes, coffee, tea, confectionery,...

Note

- Leave whole grains when cooking Pho, soup or noodles,...
- Crush when used in grilled dishes, drinks or to marinate food.



NO Impurities
NO Synthetic Color



NATURAL | Fennel Seed

Characteristics

Fennel Seed has a spicy taste with great aroma, often used in Oriental medicines and spices. Adding Fennel seed helps create a pleasing smell for the dishes.

Dh Foods's Fennel Seeds are completely natural without any impurities and safe for health.

Usage Tips

- Used for cooking Pho.
- Used in spaghetti, pork, beef, potato salad, seafood salad, mushrooms, broccoli, soups, cakes....

Note

- Leave whole grains when cooking Pho, soup or noodles...
- Crush when used in cooking pasta, salad or to marinate.



NO Impurities
NO Synthetic Color



NATURAL | Coriander Seed

Characteristics

Coriander Seed is known for its spicy flavor, distinctive aroma which is usually used in curries or in cooking Pho...

Dh Foods's Coriander Seeds comply with 2 criteria: "No impurities, No Synthetic Color" which make the product completely natural and safe for health.

Usage Tips

- Used for cooking pho, marinating meat, increasing flavor or smell of pork, beef, chicken, fish, grilled meat, curry, soup,...
- Used in making biscuits, apple pie, toast and pudding,...

Note

- Leave whole grains when cooking pho, soup or noodles,...
- Crush when used for making cakes or marinating.



NO Impurities
NO Synthetic Color



NATURAL | Mắc Khén Seed

Characteristics

Mắc Khén is a spice that is quite close to pepper with mild spicy taste and intense aroma. Mắc Khén is also a typical spice of the Northwest Viet Nam, and appears in most dishes made by people here. Chả Chéo, grilled meat, sauces ... all use this easy-to-be-addicted spice. The completely natural characteristic that comply with 2 criteria “NO Impurities and NO Synthetic Color” makes Dh Foods’s Mắc Khén Seeds become the first choice to protect your family’s health.

Usage Tips

Used in marinating grilled or fried dishes, or making Chả Chéo sauce,...

Note

Mắc Khén Seed should be stir-fried without oil before use to wake up the smell. Possibly grind to serve your need.



NO Impurities
NO Synthetic Color



NATURAL | Dổi Seed

Characteristics

The Northwestern people named Dổi seeds as “black golds” of the mountain forest because of its light spicy and its distinctive aroma far beyond other spices. Grinding and mixing with salt to make dipping Dổi salt, which pops up the flavor of grilled chicken, grilled meat,...or marinate with dried beef. The ingredient is 100% pure, through careful harvesting and thorough selection to bring natural characteristic of Dh Foods’s Dổi Seed.

Usage Tips

Used in marinating grilled or fried dishes, or making Chấm Chéo sauce,...

Note

Grill with small fire or stir-fried without oil to wake up the smell. Then grind to use.



NO Impurities
NO Synthetic Color

NATURAL Cooking & Marinating Spices

NO MSG

NO Impurities

NO Synthetic Color

NO Artificial Preservatives

Weight: 20g – 25g



**Delicious taste comes from natural ingredients.*

*** The product has a nice and convenient display box.**

NATURAL

Cooking & Marinating Spices

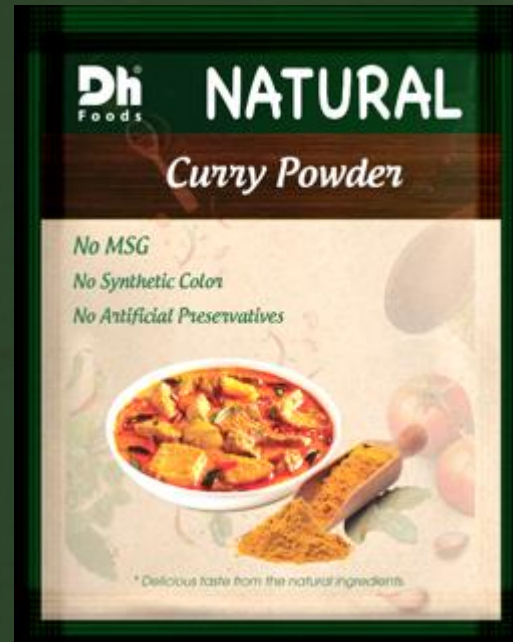
NO MSG

NO Impurities

NO Synthetic Color

NO Artificial Preservatives

**Delicious taste comes from natural ingredients.*



** The product has a nice and convenient display box.*

Weight: 10g



NATURAL

Ha Noi Beef Pho Spice

* The product has a nice and convenient display box.

Characteristics

Ha Noi Beef Pho is a famous Vietnamese specialty that boldly presents the Capital traditions. The rustic taste that comes from the old Pho's recipe with the sweetness from stewed bones and attractive blended smell from distinctive spices such as cinnamon, anise, ginger, cardamom,... now can be easily performed by moms or even young friends right at home with just a few simple steps. Dh Foods's Natural Ha Noi Beef Pho includes 100% natural ingredients that must have in a true traditional Pho of the capital of Viet Nam. The spice set provides the convenience and safety for health.

Usage Tips

- 1 pack uses for 2 liters of water
- Stew 1 kg of beef bone with 2 liters of water within 2 hours. Turn off the heat and let it cool down for 1 hour.
- Put all spices in a filter bag. Put the spice filter bag in the stew pot, add water to have 2 liters in the pot, cook for 1 hour. Season to taste.

Note

- Pho with well-done beef: add more 300g of beef into the stew pot at the same time as the spice filter bag.
- Pho with rare beef: put noodles and meat in the bowl. Add cooked Pho soup.





NATURAL | Ha Noi Beef Pho Spice



The product has a nice and convenient display box



NATURAL

Sai Gon Beef Pho Spice

* The product has a nice and convenient display box.

Characteristics

Sai Gon is not the birthplace of Pho, nevertheless, Sai Gon Pho is very popular because of its distinctive and special recipe which adds more unique spices and side food.

To bold the sweetness from stewed meat and bone, spices such as cinnamon, fennel seed, coriander seed, cloves,... is indispensable. Now it's simple to perform Sai Gon Pho with Dh Foods's Sai Gon Beef Pho Spice which includes natural spices and a filter bag. The spices set helps even young friends can treat their family with the traditional dish.

Usage Tips

- 1 pack uses for 2 liters of water
- Stew 1 kg of beef bone with 2 liters of water within 2 hours. Turn off the heat and let it cool down for 1 hour.
- Put all spices in a filter bag. Put the spice filter bag in the stew pot, add water to have 2 liters in the pot, cook for 1 hour. Season to taste.

Note

- Pho with well-done beef: add more 300g of beef into the stew pot at the same time as the spice filter bag.
- Pho with rare beef: put noodles and meat in the bowl. Add cooked Pho soup.





NATURAL | Sai Gon Beef Pho Spice



The product has a nice and convenient display box



NATURAL

Chicken Pho Spice

* The product has a nice and convenient display box.

Characteristics

A bowl of Pho noodle with clear, light sweet soup and pieces of chicken which have crunchy crispy skin always fascinates Pho-lovers.

To create a bowl of Pho that has true Vietnamese flavor, most familiar spices such as ginger, onion, anise, or cinnamon stick... are indispensable. Dh Foods's Chicken Pho Spice already prepares all needed natural ingredients following the standard recipe and helps Pho not only taste good but also provide safety for health. Now anyone can easily cook Pho at home to treat the whole family. Adding more chopped green onions or lime leaves will help Pho taste even better.

Usage Tips

- 1 pack uses for 2 liters of water
- Stew 1 kg of chicken meat with 2 liters of water, until the meat is well-done (about 1 hour), take out the chicken separately.
- Put all spices in a filter bag. Put the spice filter bag in the stew pot, add water to have 2 liters in the pot, cook for 1 hour. Season to taste.





NATURAL | Chicken Pho Spice



The product has a nice and convenient display box



NATURAL | Curry Powder

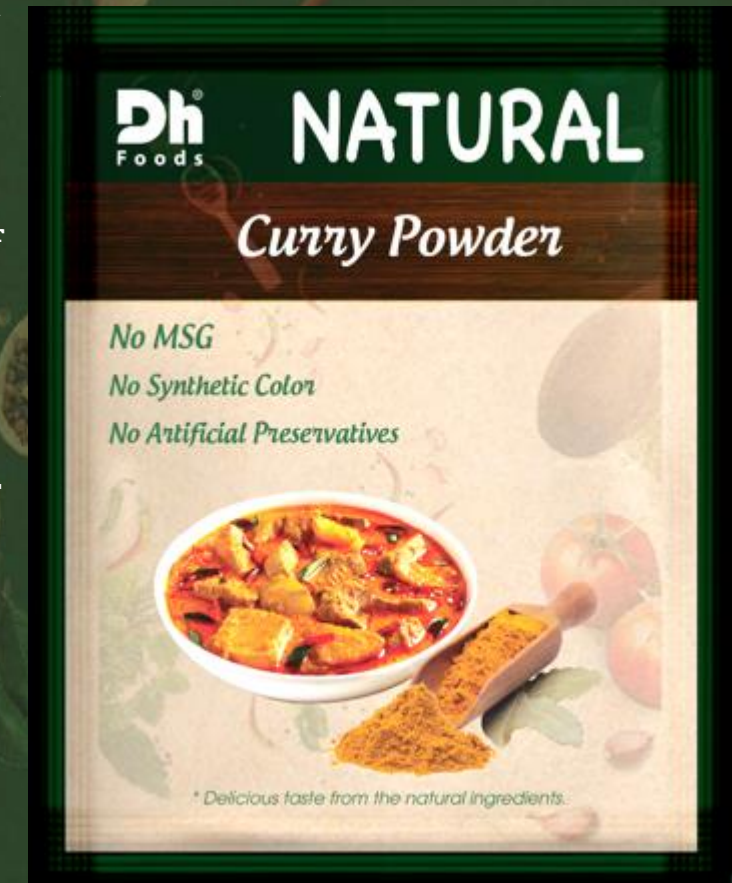
* The product has a nice and convenient display box.

Characteristics

The delicious taste comes from natural ingredients – which is also the leading motto in every Dh Foods product. With the criteria 3 NO: "No MSG, NO synthetic color, NO artificial preservatives", DH Foods Curry Powder is safe for health. Curry or stir-fried dish is not as hard as it is anymore because now there are Natural Curry Powder. A combination of spices: coriander seeds, turmeric, chili powder, cinnamon, anise, cloves,... following the "Golden Ratio" makes the dish delicious and attractive as well as extremely easy to cook. No more difficulties will prevent young friends from preparing even "hard" dishes for their beloved ones.

Usage Tips

- 1 bag uses for 0.5kg meat. Marinating with spice powder within 30 minutes.
- Use for cooking curry dishes, stir-fried; marinating pork, chicken, beef, eel meat, frog meat and seafood dishes





NATURAL | Curry Powder



The product has a nice and convenient display box



NATURAL

Chẳm Chéo Meat Marinade

* The product has a nice and convenient display box.

Characteristics

Try to marinate your meat or fish by using this Chẳm Chéo Meat Marinade, your dishes will taste completely different. Chẳm Chéo is a specialty in the Northwestern cuisine. In Thai, Northwestern ethnic people, “Chẳm” means dipping salts or dipping sauces while “Chéo” reflects the blended smell of many spices which combine together. It can be used to marinate or make dipping sauces.

Dh Foods’s Natural Chẳm Chéo Meat Marinade contains many boldly mountainous spices as Mắc Khén seed, Dổi seed, and familiar spices such as chili, garlic, lemongrass and ginger. With this product, you will have a stunning meat dishes.

Usage Tips

- Use for marinating grilled, fried dishes,...
- Use in pork, beef, chicken, fish dishes; use for making dipping sauce for boiled meat, fried, grilled dishes; boiled vegetable, ...





NATURAL | Chấm Chéo Meat Marinade



The product has a nice and convenient display box



NATURAL

Five Spice Powder

* The product has a nice and convenient display box.

Characteristics

Spices play a very important role to create the balance for the dish as well as attract the olfactory and taste. The roasted, braised, stir-fried or grilled dishes are more special when using the five spice powder. It helps the dishes have a more eye-catching look, bold and balance taste. Along with DH Foods's leading motto "Delicious taste comes from natural ingredients", the product's quality is our top priority. Dh Foods's Natural Five Spice Powder is a harmonized combination of many natural spices that is safe for health and helps the dish even better.

Usage Tips

- 1 bag uses for 0.5kg meat.
- Marinating with spice powder within 30 mins.
- Use for marinating meat and seafood dishes, fried, grilled, stir-fried dishes five-flavor dishes,...





NATURAL | Five Spice Powder



The product has a nice and convenient display box

Dh Foods and SAUCES

Nha Trang is the capital of Khanh Hoa Province in the Central area of Viet Nam. With the blue sea and white sand covered in the yellow sunlight, this “Sea City” is recommended by most visitors as one of the most beautiful beaches in the world. Nha Trang has not just poetic sceneries but also diverse cuisines, especially the seafood. To maintain the fresh taste of the seafood, most dishes are usually cooked as simply as possible with some techniques like grilling, steaming, boiling, frying... Having a suitable cooking method is just one half. Outstanding dipping sauce is the other half to perfect a seafood dish. The city has its own sauce recipe for most kinds of seafood – Nha Trang Chili Lemon Sauce which is made from salt, chili, sugar and lemon following a gold ratio. Together, they create a sour and spicy, smooth and viscous sauce that boldly presents the Central cuisine tradition. Besides, this sauce also tastes good with other grilled or BBQ meat, or side food as vegetables.

Dh Foods did try to select the most valuable gifts from this beautiful city and bring closer to the consumers. We not only comply with the criteria “NO SYNTHETIC COLOR – NO ARTIFICIAL PRESERVATIVES” to protect everyone’s health, but also create many unique versions from the original sauce by mixing with passionfruit or ginger... to satisfy the diverse tastes.



SPECIALTIES SAUCES

NO Synthetic Color,
NO Artificial Preservatives



Weight: 120g & 200g



SAUCES

Nha Trang Lemon Green Chili Sauce



**NO Synthetic Color,
NO Artificial Preservatives**

Characteristics

Is a specialty of the coastal Nha Trang city in Khanh Hoa Province, Vietnam.

Is a wonderful blend of tastes from pungent spicy green-peppers and sour fresh lemon.

Is a smooth, flavorful dipping sauce.

Usage Tips

- An excellent condiment for cuttlefish, fish and other fresh seafood, or barbeque.
- Used for dipping meat & boiled vegetables.
- Suitable for vegetarian meal.



SAUCES

Nha Trang Passion Chili Sauce



**NO Synthetic Color,
NO Artificial Preservatives**

Characteristics

Passion fruit is very good for the health & has a very good taste.

Nha Trang Passion Chili Sauce is a wonderful blend of tastes from the sour & sweet flavor of Passion Fruit and spicy green-chili. Is a smooth, flavorful dipping sauce.

Usage Tips

- An excellent condiment for cuttlefish, fish and other fresh seafood, or barbeque.
- Used for dipping meat & boiled vegetables.
- Suitable for vegetarian meal.



SAUCES

Nha Trang Ginger Lemon Green Chili Sauce



**NO Synthetic Color,
NO Artificial Preservatives**

Characteristics

New products are completely different

Is a wonderful blend of tastes from pungent spicy green-peppers, ginger and sour fresh lemon.

Usage Tips

- An excellent condiment for cuttlefish, fish and other fresh seafood, or barbeque.
- Used for dipping meat & boiled vegetables.
- Suitable for vegetarian meal.



SAUCES

Nha Trang Lemon Pink Chili Sauce



**NO Synthetic Color,
NO Artificial Preservatives**

Characteristics

Is a specialty of the coastal Nha Trang city in Khanh Hoa Province, Vietnam. It's a wonderful blend of tastes from sharply spicy red-peppers and sour fresh lemon. A balance of hot, sour, sweet, and salty flavors.

Usage Tips

- An excellent condiment for cuttlefish, fish and other fresh seafood, or barbeque.
- Used for dipping meat and boiled vegetables.
- Available for vegetarian meal.



SAUCES | Passion Sweet & Sour Sauce



**NO Synthetic Color,
NO Artificial Preservatives**

Characteristics

Passion fruit is very good for the health & has a very good taste. Passion Sweet & Sour Sauce is a wonderful blend of tastes from the sour & sweet flavor of Passion Fruit and chili, calamondin. Is a smooth, flavorful dipping sauce.

Usage Tips

- An excellent condiment for fried, grilled and roasted meat.
- Suitable for vegetarian.



SAUCES

BBQ Marinating Sauce



**NO Synthetic Color,
NO Artificial Preservatives**

Characteristics

Sauce has specially sweet - sour and spicy flavors from tomato, chili and pepper.

Usage Tips

- Used for dipping roasted, grilled and fried meat.
- Used to marinate meat.

THANK YOU!

DH FOODS COMPANY LIMITED



9th Floor, MH Building, 728-730 Vo Van Kiet, Ward 1,
Dist.5, Ho Chi Minh City



+(84) 28 39225940 (41,42)



<https://www.dhfoods.com.vn>



info@dhfoods.com.vn



+(84) 2839225944



[DH Foods](#)