



# Dh<sup>®</sup>

*Tự hào gia vị Việt*


DH FOODS JOINT STOCK COMPANY



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, Korea, Netherlands, Australia...





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.





# Our Promise



## No Artificial Colors

We are deeply aware of the harmful effects of artificial on community health. Therefore, Dh Foods makes effort to bring the products that retain the natural color and flavor of all ingredients.

## No Preservatives

Preservatives are called under the name "silently killers". Therefore, in addition to providing the safe products that do not contain this substance we also make effort to propaganda to consumers the importance of carefully reviewing the ingredients before purchasing any product in order to select those safe product



## No Foreign Matter

Unlike pepper or chili powder which contain some foreign matter to gain more profit on the market, all Dh Foods products are absolutely pure 100%. Peppercorn are carefully selected, cleaned, dried then packaged to ensure that the product you are holding is the most natural





# Our Markets

## Domestic Market

Trusted And Selected  
By Distributors



Since 05/2013 to now: We have a network of distributors in more 50 provinces of Viet Nam

## Supermarket Partners



## Global Market





## Pictures of Display in Vietnamese Supermarkets







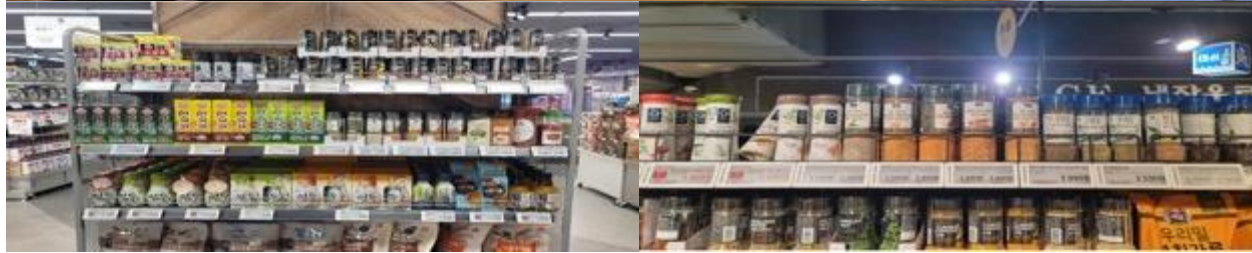
## Pictures of Display in Japanese Supermarkets







## Pictures of Display in Korean Supermarkets





# E-commerce Partners





# Our Products



1. Salt:  
\*\*\* Tay Ninh Salt  
\*\*\* NATURAL Salt

2. Spices:  
\*\*\* NATURAL – Spices  
in ceramic grinder  
\*\*\* NATURAL Spices

3. Cooking & Marinating  
Spices

4. Sauce

5. Traditional Phu Quoc  
Fish Sauce

6. Pickled Whole Shrimp  
In Fish Sauce

7. Phu Quoc Speciality  
Sauces And Pastes

8. Sweet And Sour  
Vegetables & Pickled  
Vegetables



# Salt

**Tay Ninh Salt**

**NATURAL Salt**





# Tay Ninh Salt

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!



**No Synthetic Color**  
**No Artificial Preservatives**



# Tay Ninh Salt



## Tay Ninh Shrimp Salt

Tay Ninh Shrimp Salt has been gaining a worldwide popularity in the recent years. Even though Tay Ninh Province has neither a coastline nor the best type of shrimp, Shrimp Salt there is still one of the most famous specialities. In tradition, the mixture of freshest chili and salt is fried on a hot pan without adding chemical substance. The cook must be really cautious not to make the final product too dried or too wet. When finished, the Tay Ninh Shrimp Salt can be used as a companion of many dishes such as fresh fruits, or rice cake, rice paper wrap, etc. But now, we use modern equipments to dry the mixture in order to ensure quality of product.



## Tay Ninh Chili Shrimp Salt

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.



## Tay Ninh Green Chili Shrimp Salt

By replacing red chili by green one, from traditional shrimp salt, we had Green chili shrimp salt with Tay Ninh style. It created a new flavor that was so delicious and attractive. Shrimp powder and the pungent flavor of green chili pepper made this salt unique spice.

### 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 Chili Salt

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



## Tay Ninh Green Chili Salt

Green chili peppers create a particulate for Tay Ninh green chili salt. Although green chili pepper is less spicy than red chili, its aromatic flavor is distinctive and not confused. This is the key reason why it is one of the favorite choices of consumers along with shrimp salt or chili pepper salt.





# Tay Ninh Salt



## Tay Ninh Pepper Salt

Pepper salt with the main ingredient is a combination of pepper, salt, garlic, and other spices. Especially, pepper in the product is one of the best export products in Vietnam. Tay Ninh Pepper Salt delivers the perfect balance of salt and coarse black pepper that is easy to use and always at the ready. Making this blend by precisely mixing kosher salt and freshly ground coarse black pepper. Use it as a balanced building block for homemade seasoning creations.



## Lemon Pepper Salt

Lime Leaf Pepper Salt is developed to help your culinary work easier. Having boiled eggs or chicken, you must have done black pepper, lemon leaves and salt mixed together. Dh Foods' Lime Leaf Pepper Salt is the combination of black pepper, salt and dried lemon leaves that bring the sour taste, so you do not need to add lemon juice.



## Chili Lemon Pepper Salt

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 Salt



## Dipping Fruit Salt

Fruit lovers often crave the slight saltiness characteristic of chili salt with a hint of sugary sweetness and the pleasant aroma from shrimp. **Dipping Fruit Salt** fully imparts such flavor, thereby neutralizing the acidity and enhancing the sweetness of any fruit dipped in it. This product is especially ideal for those who love dipping salt that is not too salty yet slightly sweet with fine, crunchy and aromatic grains.

Apart from acidic fruits, this Dipping Fruit Salt can also be paired with sweet ones such as watermelon or apple to further enhance their sweetness. Moreover, the salt's fine grains allow it to stick more easily to fruit upon dipping. Thanks to this, it can even be used as a pre-grill marinade for seafood that can be better absorbed to make your dish "sweeter" with its shrimp-based ingredient.

The modern technology used in the salt's production helps evenly distribute its ingredients and create consistency in flavor from the first to the last grain.

### Usage Tips

- Use for dipping fruit, fresh, boiled or steamed vegetables and seasoning stir - fried or stewed dishes, soup.
- Use for marinating seafood dishes.



## Dried Shrimp Salt

Many adore the characteristic flavor of Tay Ninh Shrimp Salt, with its spicy chili pepper and slight shrimp-based aroma. The large, crunchy grains of this Tay Ninh-originated salt creates a funny sound while eating, but it is quite "hard to please" when paired with fruits that are low in water such as guava, mango and tamarind. With **Dh Foods Dried Shrimp Salt**, however, the flavor of Tay Ninh's specialty dipping salt is fully retained in the fine grains that easily stick to any fruit dipped in them. You can clearly notice the appetizing aroma of shrimp once the lid is opened, and its sweet aftertaste and lingering fragrance can strongly stimulate your taste buds. The modern technology used in the salt's production helps evenly distribute its ingredients and create consistency in flavor from the first to the last grain.



## Dried Chili Salt

**Dh Foods Dried Chili Salt** carries the characteristic flavor of Tay Ninh's chili salt speciality but features a distinctive fine-grained texture, allowing it to stick easily to any food dipped in it and also to be used for marinating grilled seafood or paired with any famous Vietnamese snacks. The salt is cleverly blended with a spicy hint of fresh red chili and the slight aroma of garlic, ensuring consistency in taste from the first to the last grain.

# Tay Ninh Salt



## 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...

## Sea Salt With Chili



# NATURAL Salt

**No** MSG

**No** Synthetic Color

**No** Artificial Preservatives

**No** Artificial Sweetener



110g

55g

# NATURAL Salt



## Lime Leaf Pepper Salt

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.



## Tay Ninh Shrimp Salt

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.



## Tay Ninh Chili Salt

**NATURAL 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





# Spices

**NATURAL Spices In  
Ceramic Grinder**

**NATURAL Spices**



# NATURAL Spices In Ceramic Grinder



Phu Quoc Black/White/Red  
Peppercorn



Himalaya Salt

## Structure's Grinder

Reuse many times  
Easily collapsible and cleaning





**NATURAL**  
Spices In Ceramic Grinder

# Phu Quoc Black/White/Red Peppercorn – Pepper Grinder

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.



**No Impurities**  
**No Synthetic Color**

## NATURAL Spices In Ceramic Grinder

## Himalaya Salt Celery Seed Parsley

As part of its exploration of spices, Dh Foods introduces **NATURAL Himalaya Salt Celery Seed Parsley - Ceramic Pepper Grinder/Mill**, a combination between the world famous “pink salt”, celery seeds and parsley. Himalayan Salt is rich in Fe+, which gives it an eye-catching pink colour while keeping it mildly salty. A taste of this salt takes you on a flavorful journey, from its mild saltiness blended with the typical parsley taste and a bitter hint of celery seeds, to a light yet lingering sweet and aromatic aftertaste; also, the slight addition of spicy chili can help further enhance the flavor of any dish paired with this salt. Another distinctive element of this spice is its eye-catching colour scheme, consisting of the pink hue of salt mixed with the reddish tints characteristic of chili and the herbal shade of green. This is going to be not only an excellent spice for dishes such as beef steaks, stews, soups and potato salads but also a great ingredient for dips and sauces.

Ingredients are mixed in the form of granules or small shreds so that their taste and smell remain nearly intact and for the spices to come out of the pepper mill more evenly upon grinding, thereby ensuring optimal consistency in taste for the dipping salt. Consumers can effortlessly enjoy the salt after a few twists of the durable and reusable ceramic pepper mill, which comes with a size adjusting knob and can be easily disassembled for cleaning. This elegant yet highly convenient pepper mill filled with ready-mixed spices can fit in any settings, from your family dining room to a restaurant table. The best thing about this product is that it is completely natural and free of any impurities or synthetic colours that can be harmful to your health. Himalayan Salt with Celery Seeds and Parsley





## NATURAL Spices In Ceramic Grinder

# Himalaya Salt Phu Quoc Red Peppercorn Lime Leaf

**NATURAL Himalaya Salt Phu Quoc Red Peppercorn Lime Leaf** is a blend of Hiamalayan salt, dried lime leaves and the Vietnamese renowned Phu Quoc Red Peppercorns. Unlike normal lime leaf salt and pepper which is fine-grained and mainly used for dipping, this spice features medium-sized salt grains, whole-grain peppercorns and shreds of dried lime leaves packed in a pepper mill with a size adjusting knob. Thanks to this, users can flexibly adjust the output size to suit their varying needs and the dishes they want to pair the spice with.

Apart from the convenient and reusable pepper mill, ingredients are another highlight of this product. Himalayan salt contains Fe+, which gives it a beautiful pink colour, while the warm spiciness and soothing aroma typical of Phu Quoc Red Peppercorns surely create this ingredient's own charm. The fragrant scent of dried lime leaves, albeit a bit fainter, spreads more strongly and lingers still even after long hours of cooking. For these reasons, the product can be considered a special version of salt and pepper, meeting all criteria for both flavour and colour while offering a whole raft of health benefits. Besides its use as an excellent dip for chicken, seafood and meat of all kinds, this product can also be used in Western cuisines as a sprinkle added on top of or mixed with salads, beef steak, spaghetti, soup, etc.

This elegant yet highly convenient pepper mill filled with ready-mixed spices can fit in any settings, from your family dining room to a restaurant table. The best thing about this product is that it is completely natural and free of any impurities or synthetic colours that can be harmful to your health. Himalayan Salt with Phu Quoc Red Peppercorns and Lime Leaves



## NATURAL Spices In Ceramic Grinder

# Himalaya Salt Phu Quoc Red Peppercorn Korean Chili Pepper

**NATURAL Himalay Salt Phu Quoc Red Peppercorn Korean Chili Pepper** is impressive for its mild spiciness and the characteristic scents of Korean Chili Pepper and Phu Quoc Red Peppercorns. Its spicy level is not too harsh yet comes with a slightly sweet aftertaste left by the essential oils from Korean Chili Pepper and Phu Quoc Red Peppercorns. Coupled with the pleasant aroma of dried lime leaves, this helps neutralize the saltiness of Hiamalayan salt while adding a mild spiciness level and a distinctive fragrance. Colour is another crucial element of this spice, giving an eye appeal to any dishes paired with it.

With its flavour, **NATURAL Himalay Salt Phu Quoc Red Peppercorn Korean Chili Pepper** can be considered a special alternative to the all-too-familiar salt and pepper that many people adore. The dipping salt comes in a durable and reusable ceramic pepper mill with a size adjusting knob to suit users' varying needs. With this pepper mill, for example, people can make not only fine grains for chicken and seafood dipping or sprinkling on beef and salmon steaks but also medium-sized ones for salads.

This elegant yet highly convenient pepper mill filled with ready-mixed spices can fit in any settings, from your family dining room to a restaurant table. The best thing about this product is that it is completely natural and free of any impurities or synthetic colours that can be harmful to your health.

Himalayan Salt with Phuc Quoc Red Peppercorns and Korean Chili Pepper





# NATURAL Spices



**No** Synthetic Color  
**No** Artificial Preservatives  
**No** Impurities



Weight: 15g - 60g

# NATURAL Spices



## Phu Quoc White/Black Peppercorn

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



## 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.



## Korean Chili Pepper Powder

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.



# NATURAL Spices



## Chili Powder

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.



## Ground Chili Pepper

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.

# NATURAL Spices



## Stick Cinnamon and Ground Cinnamon

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.



## Star Anise and Anise Powder

"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.



## Annatto Seed and Ground Annatto

**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.



# NATURAL Spices



Ground Ginger

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.



Ground Turmeric

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



Ground Lemongrass

Lemongrass is an indispensable spice in many dishes. With warm spicy flavor and fragrant aroma- **Dh Foods Lemongrass** 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.



Onion Powder

Fresh, succulent Vietnamese purple onions are dried and pureed to create **Dh Foods Onion Powder**. The powder form of the product makes it easy to quickly absorb into food, easy to store and long time to use. It's suitable for housewives who have little time to prepare fresh spices every day.

**Usage Tips**

Used for preliminary processing, marinating, deodorizing food and seasoning instead of fresh onions.

Especially used in baking, baking and tea making.

Is a quality condiment product for cooking baby food



Garlic Powder

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

# NATURAL Spices



Whole Cardamom Pod

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.



Fennel Seed

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.



Cinnamon Star Anise Cardamom

With their presence in many dishes such as Pho, stews, and curries or various beverages, cinnamon, star anise, and cardamom can be considered "the essential spice trio" in every kitchen. This trio can bring out the flavour of any dish paired with them. There is a small tip that you can lightly fry these spices on a hot pan in advance to release and enhance their flavours.

NATURAL Cinnamon Star Anise Cardamom is no doubt a convenient combination that can help you cut back on the amount of time and effort spent finding and preparing ingredients. Despite its humble appearance, this product is made of Vietnamese specialty spices and thus is high in quality and fragrant essential oil. The best thing about this product is that it is completely natural and free of any impurities or synthetic colours that can be harmful to your health.

Usage Tips

- Use for cooking "Pho" soup, stewed or curry dishes..., marinating pork, beef, chicken, fish or making cakes.
- Use to enhance featured flavor of the dishes.





# NATURAL Spices



## Coriander Seed

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.



## Mắc Khén Seed (Zanthoxylum rhetsa)

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. Chấm 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 Chấm 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.



## Dổi Seed (Michelia tonkinensis A.Chev.)

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.

# NATURAL

## Cooking & Marinating Spices

PHỞ

BUN BO HUE

Marinating  
Spices



**No** MSG

**No** Synthetic Color

**No** Artificial Preservatives



# NATURAL Cooking & Marinating Spices



## Ha Noi Beef Phở Spice

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.

# PHỞ Spice



## Sai Gon Beef Pho Spice

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.

These products have a nice and convenient display box

- 12 sachets/1 box
- 4 boxes/1 carton



### 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.



## Chicken Phở Spice

### 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.

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.

### These products have a nice and convenient display box

- 12 sachets/1 box
- 4 boxes/1 carton





NATURAL  
Cooking & Marinating  
Spices

# Bun Bo Hue Spice

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

Bun Bo Hue has always held a special position in our nation's cuisine due to its unique flavour that is characteristic of Hue. A delicious bowl of Bun Bo must feature a harmonious combination of large noodles, pig's trotters, beef shank, vegetables, and broth. Spices play a vital role in making a savoury pot of broth, including the fragrance of lemongrass, the spiciness of chili pepper, and the eye-catching colour of annatto seeds. This dish is easier to cook than what many people think.

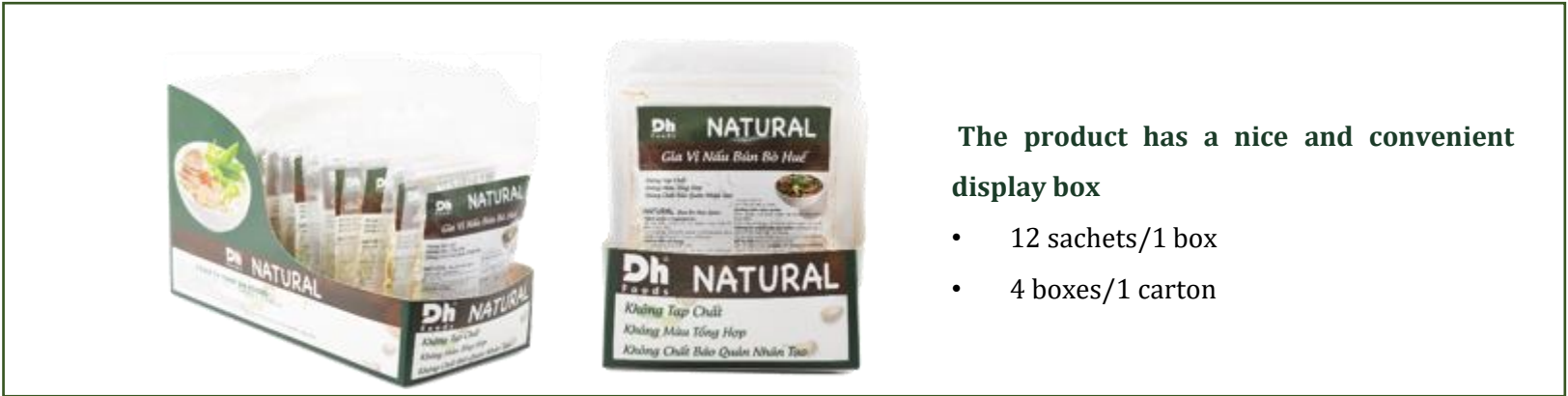
**NATURAL Bun Bo Hue Spice**, with its special ingredients such as lemongrass, chili pepper, annatto seeds, onions, etc. that are mixed in a "golden ratio" and packed in a convenient filter bag, can surely help you prepare this tasty dish with confidence. Besides, you can freely adjust the spiciness level of the broth to suit the taste of your family members. The best thing about this product is that it is completely natural and free of any impurities or synthetic colours that can be harmful to your health.

### Usage Tips

- 1 pack uses for 2 liters of water.
- Put all spices in a filter bag. Put the spice filter bag in the pot, add 1 kg of pig bone, 300 g beef, 2 liters of water.
- Stew within 2 hours.

### Note

- Can use pig's trotters instead of pig bones, depending on personal preference.



The product has a nice and convenient display box

- 12 sachets/1 box
- 4 boxes/1 carton

# NATURAL Marinating Spices



\* All the product of this group have a nice and convenient display box.

- 20 sachets/1 box
- 6 boxes/1 carton

**Weight: 10g**

# NATURAL Marinating Spices

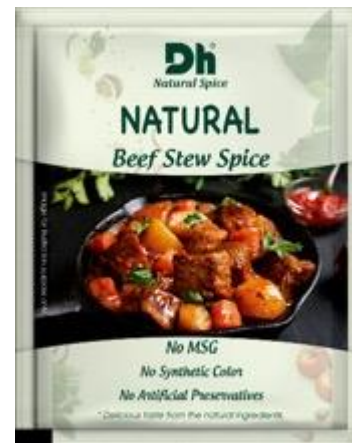


## Grilled Meat Marinade

**NATURAL Grilled Meat Marinade** give delicious smell and taste, new and strange colors to “old dishes of new taste”. The differences in smell and taste are made from the very ingredients of Laurel and Parsley Leaves – a very new and strange combination, helping Vietnamese cuisine come into deepened contact with others in the world. Such familiar Vietnamese spices as Black Pepper, Garlic, Chili, Spring Onion, Ginger blended with a bit of “Western spices” would be a most interesting choice, helping the Grilled Meat have a more delicious and special smell and taste.

### Usage Tips

- Use one sachet for 0.5 kg of meat.
- Season the meat with this seasoning powder within 30 minutes.
- It is used for pork, beef, chicken, shrimps, ... assorted grilled meat, and BBQ.
- It gives characteristic delicious smell, and taste to different dishes



## Beef Stew Spice

Beef stew is a familiar dish in Vietnamese family meals and restaurants. It is normally served with bread, vermicelli, or noodles. The soft beef, its somewhat tough tendons, and delicious smell from spices, assorted vegetables, plus accompanying foods would remind us of such a family dish.

With the main ingredients of beef and vegetables, particularly, the seasonings give characteristic and specific delicious smell and taste to the dish. **NATURAL Beef Stew Spice** are made from such familiar spices as Annatto, Cardamom, Cinnamon, Star Anise, Fennel, Clove, ... all combined in “golden ratio”, helping enhance the dish’s natural characteristic delicious smell, and deep taste.

### Usage Tips

- Use one sachet for 0.5 kg of meat; season the meat with this seasoning powder within 30 minutes.
- It is used for Beef Stew.
- To be used for different dishes of beef, pork, chicken, fried, grilled, stewed, giving characteristic delicious smell, and taste to Vietnamese dishes.





# NATURAL Marinating Spices



## Curry Powder

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", **NATURAL 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



## Five Spice Powder

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,...



## Chả Chéo Meat Marinade

Try to marinate your meat or fish by using this Chả Chéo Meat Marinade, your dishes will taste completely different. Chả Chéo is a specialty in the Northwestern cuisine. In Thai, Northwestern ethnic people, “Chả” 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 Chả 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 Marinating Spices



## Mắc Mật Meat Marinade

Mắc Mật (*Clausenia indica* (Dalz.) Oliv.) is a characteristic spice in the Northwest Vietnam, with many good effects in medicine. This spice is used in the North-western specialties – particularly, Lang Son is well-known by its roasted duck with Mắc Mật, which have has been highly appreciated and greatly enjoyed by visitors. **NATURAL Mắc Mật Meat Marinade** is a very interesting combination of Mắc Mật Fruit and Leaves, and other familiar spices such as Chili, Garlic, Cardamom, Lemongrass and Ginger. It gives the deep delicious smell and taste from Vietnamese mountainous areas to assorted roasted duck, and pork, making them both delicious and attractive.

Particularly, with criteria of 3-ZERO: “No MSG, No Synthetic Color, No Artificial Preservatives” the product helps bring about natural and pure features for different dishes, and safety for health.

### Usage Tips

- Use one sachet for 0.5 kg of meat.
- Season the meat with this seasoning powder within 30 minutes.
- It is used for duck, chicken, pork, beef, ... and other Vietnamese fried, grilled, roasted, stewed dishes.
- To be used as a seasoning for Mac Mat Duck, giving characteristic delicious smell and taste to the dish.



## Húng Lìu Marinade

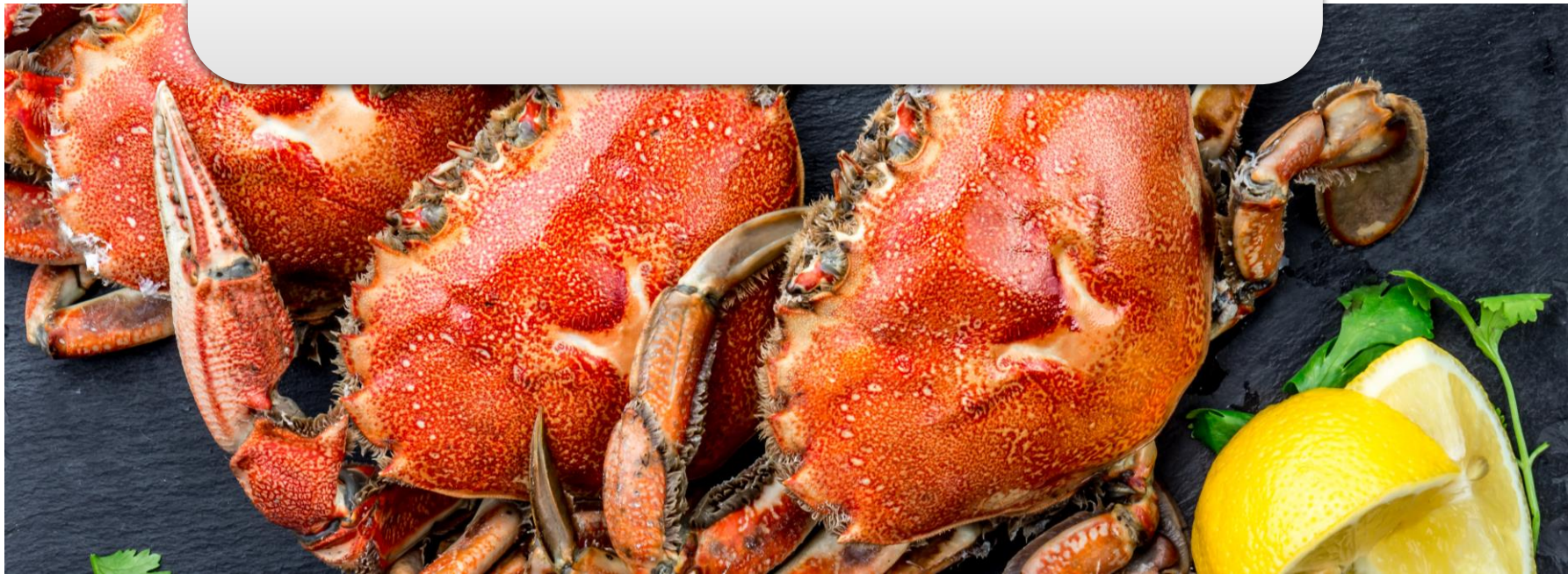
Hung Liu is found in many roasted dishes in North Vietnam. It has a delicate smell and a characteristic taste, hence easily combined with different dishes, and deemed to be “another version of five spices”. **NATURAL Húng Lìu Marinade**, when combined with such other North-western spices as Mac Mat (*Clausenia indica* (Dalz.) Oliv.), and Mac Khen (*Zanthoxylum rhetsa*), helps enhance delicious smell and taste, adding “mountainous style” to grilled, roasted, stewed dishes, and curries, ... Moreover, this seasoning is well known in Roasted Peanut with Hung Liu – a famous food in Ha Noi, with the fatty, delicious, and crispy taste of peanut, plus the seasoning’s characteristic delicious smell and taste, which renders a simple food “more special”.

With the criteria of 3-ZERO: “No MSG, No Synthetic Color, No artificial preservatives”, the product is safe for health, helping the cooks easily season to their family’s taste.

### Usage Tips

- Use one sachet for 0.5 kg of meat. Season the meat with this seasoning powder within 30 minutes.
- It is used for pork, beef, chicken, ... assorted fried, grilled, roasted, stewed dishes, and curries.
- It is used for Roasted Peanut, giving characteristic delicious smell, and taste to the food.

# Sauce



**No Synthetic Color**

**No Artificial Preservatives**



# 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.

# Sauce



Nha Trang Lemon Green Chili Sauce

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.



Nha Trang Ginger Lemon Green Chili Sauce

Nha Trang Ginger Lemon Green Chili Sauce with a little bit sour, sweet taste adding ginger, creates more flavor for seafood and grilled dishes.

Usage Tips

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



BBQ Marinating Sauce

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.



# Sauce



## Nha Trang Passion Chili Sauce

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.



## Nha Trang Lemon Pink Chili Sauce

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.



## Passion Sweet & Sour Sauce

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.





# Phu Quoc Speciality Sauces And Pastes



**No MSG**

**No Synthetic Color**

**No Artificial Preservatives**

# Phu Quoc Speciality Sauces And Pastes

Vietnam has always been well known as the paradise of “mắm”, a generic term for different quintessential sauces and pastes of Vietnamese cuisine such as Mam Tom (Shrimp Paste), Mam Tep (Tiny Shrimp Paste), Fermented Sesarma Mederi, etc. Among these are Anchovy Paste and Mam Ruoc (another type of fermented shrimp paste), which have been loved by generations of Vietnamese people.

Phu Quoc Speciality Anchovy Paste is a harmonious mixture of the savoury flavour of salt, the strong aroma of fermentation, the sharp sweetness of fish, and the simplicity typical of seaside-dwellers. The distinctive taste of this paste helps enhance the flavours of any dish it is paired with, and the paste gets better with every taste despite its simple nature.

Phu Quoc Fermented Shrimp Paste (Mam Ruoc), a rustic gift from the sea, is made with “ruốc”, which refers to types of tiny shrimps in the Dendrobranchiata suborder. This savoury type of shrimp paste exudes a distinctive aroma which brings out the flavour of any food paired with it and stimulates anyone’s appetite.

With its carefully selected ingredients from the freshest sources around Phu Quoc and a modern manufacturing process that is highly hygienic and completely closed, this new line of NATURAL Phu Quoc Speciality Sauces and Pastes from Dh Foods is completely natural and FREE of any synthetic colours, artificial preservatives, or monosodium glutamate; it is also diverse in terms of flavours and sizes, making it a necessary addition to your daily family meals.

**No MSG**

**No Synthetic Color**

**No Artificial Preservatives**



# Phu Quoc Speciality Sauces And Pastes



## NATURAL Phu Quoc Ground Anchovy Paste

Dh Foods NATURAL Phu Quoc Ground Anchovy Paste is made with the freshest anchovies carefully selected from Phu Quoc Island. Immediately collected from newly docked fishing boats, anchovies are then sorted and have their heads and guts removed before being fermented with powdered grilled rice, sugar, salt and other spices in the most harmonious ratio. This gives the paste a distinctive gentle saltiness and an appealing natural flavour. It is best to pair the sauce with rustic dishes like rice, bánh ướt (steamed rice rolls without fillings) and rice noodles. The sauce jar comes in two sizes, 150g or 240g, for your convenience.

### Usage Tips

- A great dip for summer rolls, boiled meat and vegetables, etc.
- Eat this with rice, steamed rice rolls, bánh hỏi (fine rice noodles), etc
- Shake well before using.
- Once opened, this should be preserved in a fridge and used within 10 days.



## NATURAL Instant Shrimp Paste

NATURAL Instant Shrimp Paste is a highly convenient product that can be used directly with meat, boiled vegetables and fruit.

Carefully sorted fresh Phu Quoc tiny shrimp is combined with selected spices to create a perfect Dh Foods NATURAL Instant Shrimp Paste that can give any food paired with it an appealing harmony of both taste and smell.

In addition, the product comes in an eco-friendly, reasonably sized glass jar that ensures user safety and perfectly maintains the flavour of the paste.

### Usage Tips

- A great dip for boiled meat, boiled vegetables, and fruit.
- Use this as an ingredient or flavour enhancer for dishes like stir-fried meat with shrimp paste, crab noodle soup, pork and mushroom noodle soup, etc
- Once opened, this should be preserved in a fridge and used within 10 days.





# Pickled Whole Shrimp In Fish Sauce



**No MSG**

**No Synthetic Color**

**No Artificial Preservatives**

# Pickled Whole Shrimp In Fish Sauce

Fermented Sour Shrimp is among the most typical dishes in traditional Vietnamese cuisine. Its flavour is so special that you can never forget it. This type of condiment is vividly described by critics as a harmony of yin and yang, with a combination of sourness, spiciness, saltiness and sweetness and a fusion of the succulent, nutritious whole shrimp and the piquancy of garlic, ginger, red chilli, and other spices..

However, it has never been easy to choose high-quality Fermented Sour Shrimp . The shrimp used in it must be equal in size and well absorbed with spices. The ingredients must be mixed in a reasonable ratio to ensure the right balance between them, and the whole manufacturing process must stay clean and hygienic at all times. In addition, once the jar is opened, the flavour of the sour shrimp will be gradually lost, so the jar it comes in must be reasonably sized for family meals.

Dh Foods NATURAL Fermented Sour Shrimp is the perfect answer to such issues! Made with fresh Ca Mau shrimp and pure Phu Quoc fish sauce of 35°N, each jar of sour shrimp from Dh Foods always comes with the fullness of flavours. Apart from traditional choices like Ca Mau Sour Shrimp or Hue Sour Shrimp, there are other versions of sour shrimp that incorporate a variety of vegetables to suit our customers' varying tastes. What's more, the product is always FREE of any synthetic colours, artificial preservatives, or monosodium glutamate, ensuring that our customers can freely use the product without any worry.

If you are already “in love” with this special condiment, NATURAL Fermented Sour Shrimp from Dh Foods is the perfect choice for you!



**No MSG**

**No Synthetic Color**

**No Artificial Preservatives**

# Pickled Whole Shrimp In Fish Sauce



**NATURAL Hue Pickled Whole Shrimp in Fish Sauce**  
**Hue Speciality**

“Just scoop the hot rice right out from the cooker into a small bowl, try it with some boiled meat dipped with Hue Pickled Whole Shrimp in Fish Sauce, and you would keep craving for more even when you are already full.” - a vivid comment on the irresistible appeal of this famous speciality of the imperial city. Hue Pickled Whole Shrimp in Fish Sauce is highly addictive and memorable with its fresh red shrimp slices, distinctive bold piquancy, and a hint of aromatic garlic, galangal, and guava leaves. Now, this special dish is brought to your kitchen by Dh Foods in a convenient glass jar that is reasonably sized for family meals and designed to perfectly preserve the flavours of this speciality from the imperial city.

#### Usage Tips

- A great dip for pork rice paper rolls, boiled meat, boiled or fresh vegetables, etc. that can also be eaten with rice, noodles, etc.
- Mix well before using.
- Once opened, this should be preserved in a fridge and used within 10 days.



**NATURAL Pickled Whole Shrimp in Fish Sauce & Papaya**  
**Ca Mau Speciality**

The flavour of any dish can be brought out and enhanced once paired with NATURAL Pickled Whole Shrimp in Fish Sauce & Papaya - a speciality combining sweet Ca Mau shrimp with crunchy papaya. The product surely stands out with the irresistibly delicious pickled whole shrimp, the fragrant 35°N Phu Quoc fish sauce that stimulates your taste buds, and the sliced papaya that you want to savour endlessly. Customers can fully rest assured that all ingredients of this product are completely natural, it is stored in an eco-friendly glass jar, and it meets all criteria in terms of flavour and food safety and hygiene.



# Pickled Whole Shrimp In Fish Sauce



## NATURAL Pickled Whole Shrimp in Fish Sauce & Round Eggplant Ca Mau Speciality

For those who are in love with both round eggplant and pickled whole shrimp in fish sauce, Dh Foods NATURAL Pickled Whole Shrimp in Fish Sauce & Round Eggplant is the perfect combination for you!

With NATURAL Pickled Whole Shrimp in Fish Sauce & Round Eggplant, you can taste a harmonious mixture of crunchy round eggplant that is well absorbed with spices, slightly sour Ca Mau shrimp, savoury 35°N first-press Phu Quoc fish sauce, sharply piquant red chilli and distinctively aromatic fresh galangal. All of these create a delicious and flavourful two-in-one dish that can satisfy the taste buds of anyone who tastes it.

Besides, its cutting-edge production process ensures the product's top quality and food safety, and the convenient, eco-friendly glass jar it comes in is also a major plus.

### Usage Tips

- A great dip for pork rice paper rolls, boiled meat, boiled or fresh vegetables, etc. that can also be eaten with rice, noodles, etc.
- Mix well before using.
- Once opened, this should be preserved in a fridge and used within 10 days.



## NATURAL Pickled Whole Shrimp in Fish Sauce & Lotus Stem Ca Mau Speciality

The cool, nutty young lotus stem is used to complement the piquant pickled whole shrimp in fish sauce. Young lotus stem is the youngest part of the lotus leaf stalk. It is crunchy, aromatic and high in micronutrients. Its combination with fresh, delicious Ca Mau shrimp and savoury 35°N first-press Phu Quoc fish sauce results in NATURAL Pickled Whole Shrimp in Fish Sauce & Lotus Stem that features a harmony of flavours and an abundance of nutrients. With its modern production process and fancy, hygienic glass jar, the product is a perfect choice for a complete family meal.

# Sweet And Sour Vegetables & Pickled Vegetables



**No MSG**

**No Synthetic Color**

**No Artificial Preservatives**

# Sweet And Sour Vegetables & Pickled Vegetables

The busier their life is, the less importance people attach to a well-balanced meal. Because of such a modern pace of life, people no longer have enough time for cooking, and those who are under constant pressure at work often suffer from a loss of appetite and choose to get by on any fast food available to them.

Dh Foods NATURAL Sweet-and-Sour Brined Vegetables & Pickled Vegetables are made just for such meals. Pickled vegetables are both highly nutritious and medicinal. Thanks to the cutting-edge production line from Dh Foods, the vegetables can fully retain their flavours and mineral composition, thereby providing fibre and essential vitamins to reduce oxidative stress, protect your digestive system, and stimulate your taste buds.

With completely natural ingredients (lotus roots, bitter melons, garlic scapes, etc.) that come in a diverse range of flavours (sweet-and-sour brined or pickled), NATURAL Sweet-and-Sour Brined Vegetables & Pickled Vegetables have made it easier than ever to make daily changes to your meals. In addition, the product comes in an eco-friendly glass jar that is reasonably sized for 1-2 uses. It is completely FREE of any synthetic colours, artificial preservatives, or monosodium glutamate, making it a safe and convenient product for your consumption.

Let us accompany you in this hectic pace of life!



**No MSG**

**No Synthetic Color**

**No Artificial Preservatives**





# Sweet And Sour Brined Vegetables



## NATURAL Pickled Sweet & Sour Scallion Heads



## NATURAL Pickled Sweet & Sour Core of Coconut Tree Ben Tre Speciality



## NATURAL Pickled Sweet & Sour Lotus Stem Dong Thap Speciality

You no longer have to wait until Tet holiday to enjoy scallion heads as they have now become a common part of everyday Vietnamese family meals thanks to Dh Foods NATURAL Pickled Sweet & Sour Scallion Heads. This product surely stands out in terms of taste, reasonable size and convenience. Thanks to a modern production line, the product fully retains the original crunchiness of scallion heads while harmonizing their sharp piquancy. The added hint of sourness and sweetness makes this side dish especially suitable for oily food in our daily diet. The warming properties of Sweet & Sour Scallion Heads also help reduce oxidative stress, prevent inflammation, aid digestion and strengthen your immune system.

### Usage Tips

- A great supplement to phở and other types of noodle soup, boiled meat, bánh chưng/bánh tét (types of traditional Vietnamese rice cake), grilled foods and other daily dishes.
- Used to add flavours to any dishes.
- Once opened, this should be preserved in a fridge and used within 10 days.

It is often said that the core of coconut trees is the very essence of Ben Tre cuisine, and it is now made available in a cute little glass jar of NATURAL Pickled Sweet & Sour Core of Coconut Trees by Dh Foods.

Through modern production technology, the core of coconut trees fully retains its cool, sweet and crunchy characteristics as well as plenty of nutrients that are good for your digestive system. The product can be consumed daily as an abundant source of minerals and vitamins as well as a great ingredient for salads and other dishes.

### Usage Tips

- A great ingredient for salads, stews, stir-fries and soups.
- Eaten with rice and other daily dishes.
- Once opened, this should be preserved in a fridge and used within 10 days.

Lotus stem is a common ingredient in many familiar dishes in Southeast Asia. The sweet and cooling young lotus stem has heat-clearing, detoxifying and blood-purifying properties. Frequent consumption of this type of food can improve blood flow, reduce stress, and protect your digestive system effectively. Carefully selected from the freshest lotus plants in Dong Thap, crunchy young lotus stems that are both sweet and sour in flavour are now brought directly to your family meals by Dh Foods as a great supplement to any dish paired with them.

In addition, the completely sterilized NATURAL Pickled Sweet & Sour Lotus Stem is stored in a glass jar that is both eye-catching and convenient. You will surely fall in love with the faint bay leaf aroma as soon as you open the jar and enjoy this Thap Muoi speciality.

# Pickled Vegetables



## NATURAL Pickled King Oyster Mushroom

King Oyster Mushroom is a nutritious food with plenty of functions such as preventing hypertension and cancer, reducing oxidative stress, strengthening the immune system, etc. With this ingredient, you can also prepare many delicious dishes for your family.

Buy NATURAL Pickled King Oyster Mushroom from Dh Foods right away to enjoy King Oyster Mushroom more easily and frequently. Thanks to modern production, the product is highly hygienic and fully retains its ingredients’ flavors, nutrients and crunchiness.

Join Dh Foods in a quest for diversity in your daily meals in this hectic pace of life!

### Usage Tips

- Eaten on its own or paired with grilled meat and other daily dishes.
- A great ingredient for salads, stir-fries, soups, hotpots, etc.
- Once opened, this should be preserved in a fridge and used within 10 days.



## NATURAL Pickled Round Eggplant

Round eggplant has been a common side dish in most Vietnamese meals for generations. However, with the current fast pace of life, it is difficult for a homemaker to have enough time to prepare a delicious jar of pickled round eggplant for the whole family to enjoy.

You no longer have to worry because the crunchy and highly convenient NATURAL Pickled Round Eggplant from Dh Foods will keep your meals delicious every day. Preserved in a modern glass jar and sterilized using cutting-edge technology, the rustic round eggplant has become safer and more hygienic, but it still fully retains its crunchiness and nutrients. The product stands out with its evenly round eggplants that are moderately salty as well as a hint of aromatic galangal, garlic and chilies, making it a great supplement to any main dishes paired with it in your daily meals.

### Usage Tips

- A great supplement to boiled meat, fresh vegetables and other daily dishes.



## NATURAL Pickled Garlic Sprout

Garlic Sprouts refer to the slightly piquant stalks that grow from the bulbs of garlic plants. With their distinctive flavours, Garlic Sprouts are a common ingredient in many attractive dishes. NATURAL Pickled Garlic Sprout from Dh Foods features evenly crunchy and flavourful garlic sprouts and various vitamins like A, C and E that are fully retained thanks to its modern production line and the hygienic, compact glass jar it comes in. The special thing about this product is that it comes with an aromatic hint of natural vinegar rather than a strong, pungent smell. Regular consumption of NATURAL Pickled Garlic Sprout helps to strengthen your immune system and prevent cancer and atherosclerosis.

### Usage Tips

- Eaten on its own or paired with grilled meat and other daily dishes.
- A great ingredient for salads, stews, stir-fries, etc.
- Once opened, this should be preserved in a fridge and used within 10 days.

# Pickled Vegetables



## NATURAL Pickled Chili Peppers

Home-stored fresh chili peppers can dehydrate quickly and lose their natural piquancy, so how can we have fresh, juicy peppers that are readily available to enjoy in our everyday meals?

The answer is NATURAL Pickled Chili Peppers from Dh Foods. Stored in a convenient, pretty glass jar that is completely sterilized for optimal food safety, each pepper can perfectly retain its nutrients, crunchiness and spiciness. NATURAL Pickled Chili Peppers can surely satisfy your taste buds, and you will no longer have to hurriedly run to a grocery store for chilies before every meal.

### Usage Tips

- A great dip that can also be eaten on its own.
- Used to marinate or add flavours to any daily dishes.
- Once opened, this should be preserved in a fridge and used within 10 days.



## NATURAL Pickled Bird's Eye Green Chili Pepper

Bird's Eye Green Chili Pepper is now readily available in your kitchen in the form of NATURAL Pickled Bird's Eye Green Chili Pepper from Dh Foods. The product features evenly small, aromatic and stingingly piquant chilis that are perfectly preserved with vinegar and other spices. Thanks to its modern production line, NATURAL Pickled Bird's Eye Green Chili Pepper fully retains the nutrients of the fresh chilis. Besides, the convenient and pretty glass jar it comes in can give your kitchen a fancy, aesthetic look.



# Pickled Vegetables



## NATURAL Pickled Onion

Onion contains lots of healthy nutrients such as vitamin C, vitamin B6, biotin, calcium and fibre. With NATURAL Pickled Onion, you can consume this familiar and highly medicinal type of vegetable even more frequently. The product features evenly sized, crunchy and firm onions with a harmonious combination of sourness and piquancy rather than a pungent piquancy. The special thing about this product is that all the nutrients of onion are fully retained by its modern, safe and hygienic production line. In addition, the compact glass jar it comes in is reasonably sized for family consumption, making it a convenient and aesthetic addition to your kitchen.

### Usage Tips

- A great supplement to phở and other types of noodle soup, boiled meat, bánh chưng/bánh tét (types of traditional Vietnamese rice cake), grilled foods and other daily dishes.
- Used to add flavours to any dishes.
- Once opened, this should be preserved in a fridge and used within 10 days.



## NATURAL Pickled Garlic

Pickled garlic can bring out and enhance the flavour of noodles, phở or any dishes paired with it, making them even more attractive and mouth-watering. If you do not know the recipe for this type of condiment or simply have no time to prepare it, hesitate no more and buy NATURAL Pickled Garlic from Dh Foods right away - a convenient, hygienic product that is suitable for every family in this hectic pace of life.

NATURAL Pickled Garlic features fresh, aromatic and evenly white garlic cloves. Thanks to the careful selection process and modern production line of Dh Foods, this high-quality product fully retains the nutritional value of garlic while reducing its original pungency, allowing it to make your daily meals even more appealing and delicious.

# Traditional Phu Quoc Fish Sauce



**No MSG**

**No Synthetic Color**

**No Artificial Preservatives**



# Traditional Phu Quoc Fish Sauce



**No MSG**

**No Synthetic Color**

**No Artificial Preservatives**

Phu Quoc has been famous for hundreds of years for its gourmet fish sauce that features a distinctive rich flavour. Continuing to preserve and develop this Vietnamese type of liquid condiment that is deemed part of our “national soul and characteristics”, Dh Foods proudly presents a new line of Traditional Phu Quoc Fish Sauce products.

The taste of fish sauce is solely determined by the anchovies and sea salt used in its production. Dh Foods always uses the freshest anchovies immediately collected from newly docked fishing boats, which is then carefully sorted and sealed in a closed container with pure sea salt from the beautiful Phu Quoc Island. Dh Foods Phu Quoc Fish Sauce is the very essence of Vietnamese cuisine with its slight saltiness at the tip of your tongue that leaves a lingering, unforgettable sweet aftertaste. The special Lú Fish Sauce, which is the first drops of pure fish sauce that carries the best flavour, is buried underground for 2 years to make its original flavour even richer.

Completely FREE of any synthetic colours, artificial preservatives, or monosodium glutamate as well as directly sealed and bottled on Phu Quoc Island, Dh Foods Phu Quoc Traditional Fish Sauce is the top choice to make your family meal whole and attractive.



## Traditional Phu Quoc Fish Sauce



**No MSG**

**No Synthetic Color**

**No Artificial Preservatives**

**Fermented and Bottled on  
Phu Quoc Island**

## NATURAL Premium Fish Sauce 43N First Pure Drops

### Characteristics

The higher its protein content, the more savoury the fish sauce. NATURAL Premium Fish Sauce 43N from Dh Foods has the highest natural protein content possible, creating a delicious flavour that distinguishes it from traditional Phu Quoc fish sauce. With its premium 43°N first-press fish sauce, the product can bring out and explosively enhance the flavour of any dish paired with it.

NATURAL Premium Fish Sauce 43N, made with carefully selected Phu Quoc anchovies that are superior in quality, freshness and safety, is fermented and bottled right on the island in two convenient bottle sizes, 180ml and 400ml. This product is the best choice for those who want to enjoy the quintessential fish sauce of the paradise island.

*\*\*First press fish sauce is the first drops of quality sauce bottled from the first time the fermenting barrels are drained.*

### Usage Tips

- Used as a dip and a flavour enhancer for any dishes.

# Traditional Phu Quoc Fish Sauce



**No MSG**

**No Synthetic Color**

**No Artificial Preservatives**

**Fermented and Bottled on**

**Phu Quoc Island**

## NATURAL Premium "Lú" Fish Sauce 43N 2 years buried underground - First Pure Drops

### Characteristics

Every year, in the main fishing season, the freshest batches of Phu Quoc anchovies are sorted and fermented separately to create premium fish sauce that are high in protein. After being fermented, the extracted first-press fish sauce is then put in sealed terracotta barrels and buried underground. It is said that people in the past often marked the place where fish sauce was buried with a pole sticking out from the ground, which literally translates as “nhú” in Vietnamese. Over time, due to spoonerism, people in Vietnam pronounce it as “lú” instead of “nhú”. Some also say that people simply forget where they buried the fish sauce after so many years, which is what Vietnamese people call “lú la lú lẫn”. This is how the name of Lú Fish Sauce was coined.

This unique condiment from Phu Quoc Island is now presented by Dh Foods to your daily meals in the form of a convenient, compact glass jar. Premium "Lú" Fish Sauce 43N features the very first drops of 43°N first-press fish sauce with the highest natural protein content possible that has been buried underground for 2 years. This process converts the protein in the fish sauce into organic compounds that are highly medicinal and healthy, eases its sharp saltiness, and enhances its aroma and sweet after-taste.

At the end of a seafarer's journey is your happiness and enjoyment when tasting the fish sauce. Choose Premium "Lú" Fish Sauce 43N from Dh Foods - the quintessence of traditional Vietnamese condiments and their decades-long history.

### Usage Tips

- Used as a dip and a flavour enhancer for any dishes.

# Traditional Phu Quoc Fish Sauce



**No MSG**

**No Synthetic Color**

**No Artificial Preservatives**

**Fermented and Bottled on  
Phu Quoc Island**

## NATURAL Fish Sauce 40N First Pure Drops

### Characteristics

NATURAL Fish Sauce 40N from Dh Foods captures the essence of Phu Quoc's nature in a pure extract. Fresh Phu Quoc anchovies are fermented with sea salt using a traditional method to create clear drops of 40°N first-press fish sauce that are condensed in texture and original in flavour. The product stands out with its high natural protein content and a savoury saltiness at the tip of the tongue that continues to spread and leave a loving after-taste.

Bottled right on Phu Quoc with a fancy appearance and flexible sizes (180ml and 400ml), this Dh Foods product fully imparts the essence of the beautiful Phu Quoc Island to your kitchen.

### Usage Tips

- Used as a dip and a flavour enhancer for any dishes.



# Ready – Made Phu Quoc Fish Sauce Dipping Sauce



**No MSG**

**No Synthetic Color**

**No Artificial Preservatives**

# Ready-made Phu Quoc Fish Sauce Dipping Sauce



**No MSG**

**No Synthetic Color**

**No Artificial Preservatives**

Wishing to become an essential part of the meals of every Vietnamese family with a modern pace of life, Dh Foods proudly presents a new line of Ready-made Phu Quoc Fish Sauce Dipping Sauce products that are both delicious and convenient.

Dh Foods NATURAL Ready-made Dipping Sauce features a delicate combination of gourmet 35°N Phu Quoc fish sauce and other top-quality ingredients. This product line can suit the varying tastes of all family members with its tasty and flavourful fish sauce that is versatile enough to be used for different purposes. What's more, the fancy, compact glass jar it comes in can be easily opened, allowing you to enjoy the sauce promptly with ease.

Besides, thanks to its cutting-edge production line and strict adherence to the rules of NO monosodium glutamate, NO synthetic colours, and NO artificial preservatives, consumers' safety and health are always ensured.

From now on, busy homemakers, or any of us who are a bit clumsy in the kitchen, will no longer have to worry about making a dipping sauce every day. Leave the hard work to Dh Foods NATURAL Ready-made Phu Quoc Fish Sauce Dipping Sauce!

# Ready-made Phu Quoc Fish Sauce Dipping Sauce



**NATURAL Sweet & Sour Fish Sauce**

Sweet & Sour Fish Sauce, a familiar condiment in most Vietnamese family meals, no longer takes much time to prepare with the help of Dh Foods!

NATURAL Sweet & Sour Fish Sauce is a harmonious combination of different ingredients, including vinegar, sugar, garlic, chili and 35°N first-press Phu Quoc fish sauce, and it can make the flavour of any dish paired with it more delicious than ever. Available in a convenient, eco-friendly glass jar that is reasonably sized for family consumption, this is definitely a must-have in every busy homemaker’s kitchen.

NATURAL Sweet & Sour Fish Sauce - a delicious dip for any dish!



**NATURAL Sweet & Sour Fish Sauce with Ginger**

NATURAL Sweet & Sour Fish Sauce with Ginger stands out with a moderate piquancy, the bold taste of garlic and the aroma of fish sauce. Made with a combination of savoury 35°N first-press Phu Quoc fish sauce and fresh, warm garlic, NATURAL Sweet & Sour Fish Sauce with Ginger can offset cold foods such as snail and duck to aid digestion. The product is especially convenient and easy to use, and it can suit all tastes thanks to the harmonious ratio in which its ingredients are mixed.

Besides, the eye-catching, eco-friendly glass jar it comes in and the modern production line that strictly follows the THREE NOs rule from Dh Foods can bring absolute peace of mind for consumers.

### Usage Tips

- A great dip for summer rolls, boiled meat, boiled vegetables, and other daily dishes
- Used to add flavours to any dishes.
- Mix well before using.
- Once opened, this should be preserved in a fridge and used within 10 days.



# Ready-made Phu Quoc Fish Sauce Dipping Sauce



## NATURAL Sweet & Sour Fish Sauce with Lemongrass

The combination of fresh lemongrass, 35°N first-press Phu Quoc fish sauce and carefully selected chili peppers has created NATURAL Sweet & Sour Fish Sauce with Lemongrass, a delicious and convenient product for every family. The product stands out with its pleasant hint of lemongrass, savoury first-press fish sauce, and a moderate piquancy that enhances the flavour and attractiveness of any dishes paired with it.

Worry no more and choose NATURAL Sweet & Sour Fish Sauce with Lemongrass, which comes in a food safe glass jar that is both eco-friendly and aesthetic for your family’s loving kitchen.

### Usage Tips

- A great dip for snails, summer rolls, boiled meat, boiled vegetables, and other daily dishes
- Used to add flavours to any dishes.
- Mix well before using.
- Once opened, this should be preserved in a fridge and used within 10 days.



## NATURAL Tamarind Sauce

Preparing tamarind sauce is simple but not easy. It is simple because the ingredients are easy to find, and the recipe is not too hard to follow. However, it is not an easy feat to make delicious, full-flavoured tamarind sauce. So, how can we make a batch of tamarind sauce with the right pleasantly delicious flavour rather than being too sour and harsh in taste?

The answer is NATURAL Tamarind Sauce from Dh Foods!

The combination of fresh, naturally sweet and sour tamarind and savoury 35°N first-press Phu Quoc fish sauce, among other ingredients and spices, has created NATURAL Tamarind Sauce with an eye-appealing consistency that is similar to liquid velvet as well as a harmony of flavours. The product is preserved in an eye-catching glass jar that is both convenient and eco-friendly.

NATURAL Tamarind Sauce from Dh Foods is always ready for your family to enjoy to the fullest with grilled or fried foods!

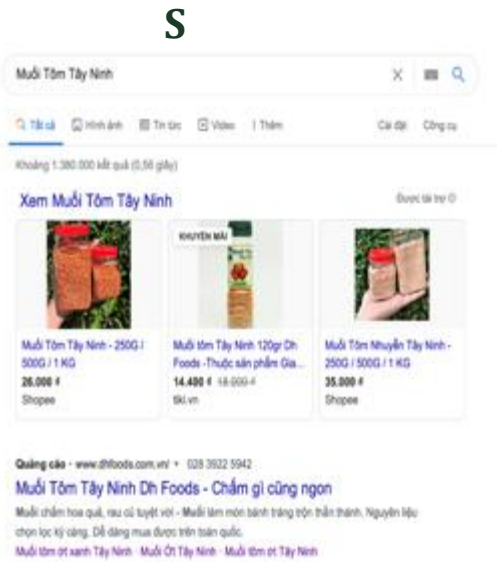


# Marketing Online



- Facebook Ads
- SEM/SEO
- GDN
- Video
- KOLs: Youtuber (Quỳnh Trần JP)

# Marketing Online

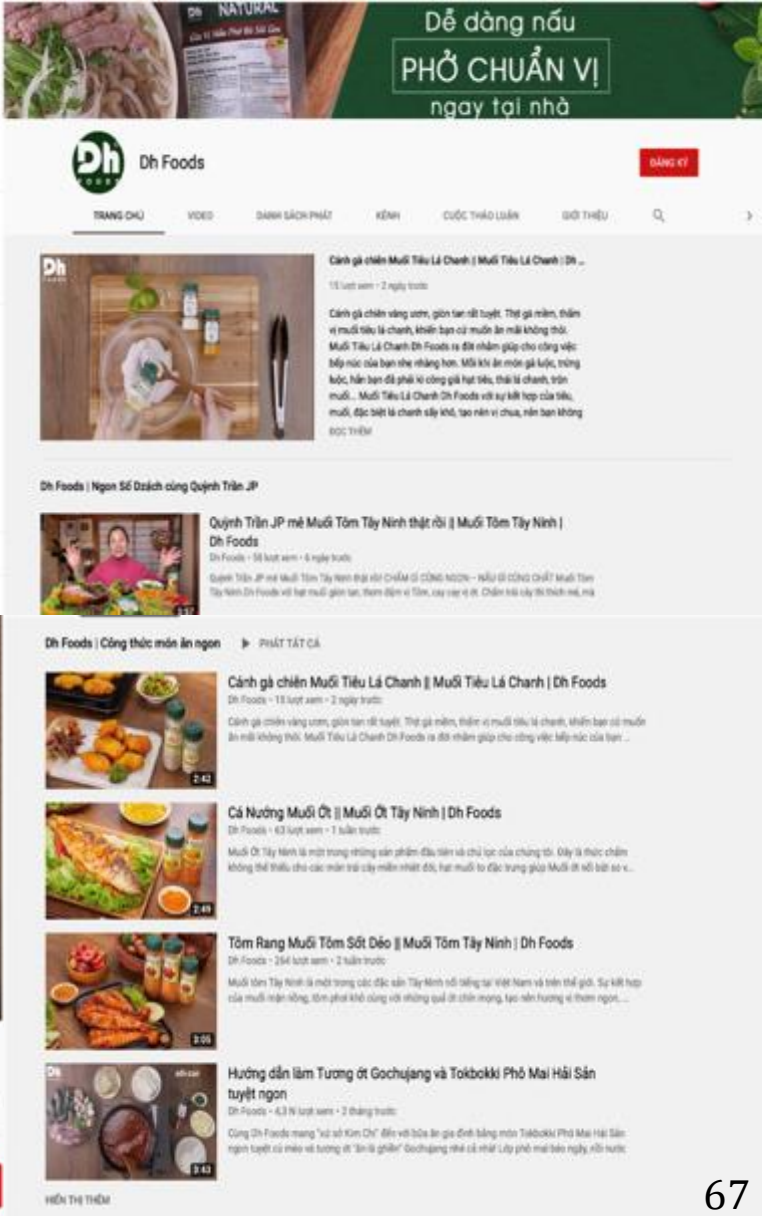


## Facebook Ads



## Video

- Website
- Youtube
- Facebook





# Marketing Online

## KOLS

Youtuber Quỳnh Trần JP



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68 N 1,3 N CHIA SẺ LƯU ...

# DH Foods On Television Channel





# Activation

- Exhibition
- Sampling Activation Supermarket





# Promotion and Discount

Ecommerce and Supermarket

Always have attracted discount for Buyers



# DH FOODS JOINT STOCK COMPANY



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