

# CATALOGUE

*“There are three things that need to be seasoned for a good dish:  
The Art, The Culture and The Heart of The Cook!”*

*Le Tien Viet*  
CEO SOVIFOOD



**SOVIFOOD Co., Ltd**

Website: [www.sovifood.vn](http://www.sovifood.vn)  
Hotline: +84 907.262.911  
Email: [vietnam@sovi.org](mailto:vietnam@sovi.org)

Head office: 27 Cam Xuan, Nui Doi, Kien Thuy, Hai Phong, Vietnam  
Factory: Đội 1, Đường Thang, Ngu Doan, Kien Thuy, Hai Phong, Vietnam  
Office: C1 - 09,10 Ecohome 2 Urban Area, Tan Xuan, Ha Noi, Vietnam

# ABOUT US

## *Dear Customers and Clients*

Sovifood send you our best greeting, best wishes for health and our sincere thank!

The forerunner of Sovifood is Lang Chai Processing Facilities established in 2015, at the beginning, our company focused on researching, manufacturing and developing processed product lines which are made from sardines such as Braised Sardines, Grilled Sardines, Stewed Sardines with Shrimp Paste, Sardines Pate, Sardines Fish Balls and have been widely known by domestic consumers with the brand name Lang Chai.

Launching onto the market, our products always gain firm footholds on the shelves of big supermarket chains such as Big C, MM Mega (formerly Metro), Vinmart, Vinmart+, Co.op mart, Aeon Mall and other store chains specializing in clean food in major cities.

Since 2017, our company has constantly expanded investing in personnel, facilities and modernizing equipment to produce and diversify processed products. These products are developed from traditional foods which are preferred by Vietnamese people in daily lives, but take much time to process such as braised fish, cooked fish in sauce, false dog-meat, cartilage sausage, caramelized pork and eggs, cooked meat with shrimp paste, traditional congee, etc.

Many years of experience and especially, from the heart and vision in food processing, we always want to bring to Vietnamese and foreign consumers delicious, palatable, nutritious foods but are very convenient and completely safe.

## FACTORY SIZE

Production area: 1500m<sup>2</sup>

Total employee: 100 employees

Scale: 60.000 product unit/day

- Factory is equipped with anti-dust, anti-insect and anti-microorganisms systems.
- Manufacture according to HACCP standards under a strictly controlled process.
- Many products are certified by Hai Phong City to achieve the 4-star OCOP standard.





# BRAISED SARDINES



## About sardines:

Sardine is a fatty and nutritious fish, especially Omega 3 and vitamins good for the brain, bones and joints. This fish is increasingly preferred by people in developed countries.

## About Lang Chai Braised Sardines:

- Soft bones, firm meat, rich taste with the sourness, spiciness and the lightness - typical flavors of seashores.
  - Braise for 12 hours with 16 natural spices such as: qua chay (a Vietnamese breadfruit with sour taste), ginger, galangal, green banana, onion, sugarcane, etc.
- Can be served with rice, bread or sticky rice.



## PACKING DETAIL

200g Can  
600g Carton (3 cans)  
Store under normal conditions  
Shelf Life: 12 months

# SARDINES PIG RIB CARTILAGE BALLS IN KETCHUP



## About sardines:

Sardine is a fatty and nutritious fish, especially Omega 3 and vitamins good for the brain, bones and joints. This fish is increasingly preferred by people in developed countries.

## About Lang Chai Sardines Pig Rib Cartilage Balls in Ketchup:

- Sardines breast meat, pork cartilage and spices are ground, rolled into balls and fried; make the ketchup, drop the fried balls in and leave them to simmer.
- Spices: tomato, galangal, ginger, onion, chili, lard, etc.
- The cooked meatballs are round, sticky, with a greasy and crunchy taste of cartilage; rich sauce with attractive color and consistency.

\* Can be served with rice, sticky rice or bread.

\* The product is suitable for the elderly and children.



## PACKING DETAIL

175g Can

525g Carton (3 cans)

Store under normal conditions

Shelf Life: 12 months

# SARDINES PATE

## About pate:

A puree dish made from animal meat and liver, originating from France but is preferred by Vietnamese diners.

## About Lang Chai Sardines Pate:

A combination of traditional Pate and nutritious sardines.

- Spices: garlic, butter, milk, pepper, pork liver, lard, etc.

- Fillet abdomen meat of sardines, soak liver in milk to create fragrance, pasteurized, then puree with spices and cook under pasteurization.

- The mixture has a smoothness, moderate softness, a natural fragrance together with the richness, sweetness, and rich nutrition of sardines meat.

Can be served with bread, sticky rice, easy to eat and convenient for a quick breakfast or trip; can be sliced for instant use or fried for drinking or eating with rice.



## PACKING DETAIL

135g Can and 405g Carton (3 cans)

Store under normal conditions

Shelf Life: 12 months.





## COMBO: BRAISED SARDINES - SARDINES PATE - SARDINES PIG RIB CARTILAGE BALLS IN KETCHUP

### About sardines:

Sardine is a fatty and nutritious fish, especially Omega 3 and vitamins good for the brain, bones and joints. This fish is increasingly preferred by people in developed countries.

### About Combo: Braised Sardines - Sardines Pate - Sardines Pig Rib Cartilage Balls in Ketchup:

This is a combination that increases the food experience for customers. Customers can have braised sardines, sardines pate, as well as sardines pig rib cartilage balls in ketchup. This combo is suitable for multi-portion meals or for customers who want to change the tastes in daily meals.



### PACKING DETAIL

510g Carton (3 cans)

Store under normal conditions

Shelf Life: 12 months



## BRAISED TUNA

### About tuna:

Tuna is a marine fish living in clean water, the fish meat is firm, very lean, and only has bones along the spine. It is a nutritious fish and also one of the most-consumed fish in the world.

### About Lang Chai Braised Tuna:

- The tuna is cut into neat steaks with the head and tail removed.
- Spices: galangal, ginger, onions, sugar cane, cowa man-gosteen, tomatoes, cassava leaves, etc.
- The fish meat tastes buttery, sweet, and fragrant - features braised fish with galangal.

\* Can be served with rice.

### PACKING DETAIL

145g Can

Store under normal conditions

Shelf Life: 12 months.

# STEWED CHICKEN WITH SHRIMP PASTE

## About stewed chicken with shrimp paste:

A combination of chicken meat and fermented shrimp paste, a native food but has become a special feature of Ha Thanh Cuisine which is preferred by people in other regions.

## About Lang Chai Stewed Chicken with Shrimp Paste:

- Spices: fermented shrimp paste, galangal, ginger, onion, lard, etc.
- Mince chicken thighs, mix with spices; fry shrimp paste, and then stew with pureed galangal and onions.
- The cooked dish is firm and has a yellow-brown color, sweet and salty taste blends with the fragrance stimulating taste buds.
- \* Can be served with rice, sticky rice or bread
- \* Suitable for the elderly and children



## PACKING DETAIL

100g Can

Store under normal condition

Shelf Life: 12 months

# GINGER-SAUCE CHICKEN MEATBALLS

## About Lang Chai Ginger-sauced Chicken Meatballs:

- Spices: ginger, onion, lime leaves, curry powder, lard, tapioca starch, etc.
- Chicken thighs are ground with lemon leaves, ginger, and onions, then rolled into small meatballs then fried; make the ginger sauce, add tapioca starch to create the consistency, then drop the meatballs in and simmer it until the sauce infuses.
- The cooked meatballs have a stickiness with rich taste; rich sauce with attractive color and consistency.
- \* Can be served with rice, sticky rice or bread
- \* Suitable for the elderly and children.



## PACKING DETAIL

145g Can

Store under normal conditions

Shelf Life: 12 months

## BRAISED SARDINES



### About sardines:

Sardine is a fatty and nutritious fish, especially Omega 3 and vitamins good for the brain, bones and joints. This fish is increasingly preferred by people in developed countries.

### About Lang Chai Braised Sardines:

- Soft bones, firm meat, rich taste with the sourness, spiciness and the lightness - typical flavors of seashores.
- Braise for 12 hours with 16 natural spices such as: qua chay (a Vietnamese breadfruit with sour taste), ginger, galangal, green banana, onion, sugarcane, etc.

\* Can be served with rice, bread or sticky rice.

### PACKING DETAIL

400g Can

Store under normal condition

Shelf Life: 12 months

## BRAISED YELLOWTAIL CATFISH



### About yellowtail catfish:

Yellowtail catfish is a common fish of Vietnam. The fish meat is sweet, fatty, soft and very easy to eat, especially this fish has lots of meat, no tiny bones, so it can be used for many ages and making many dishes.

### About Lang Chai Braised Yellowtail Catfish:

- The fish is cut into steaks with the head and tail removed.
- Spices: galangal, ginger, onion, sugarcane and caramel.
- The steaks are slightly fried, seasoned with the spices, and then braised in cast-iron spots and on firewood stoves over low heat for 4 hours until all spices intertwine.
- The finished braised fish completely removes the fishy smell, the meat is soft but not broken, easy to eat with rice.

### PACKING DETAIL

400g Can

Store under normal conditions

Shelf Life: 12 months



# BRAISED TUNA

## About tuna:

Tuna is a marine fish living in clean water, the fish meat is firm, very lean, and only has bones along the spine. It is a nutritious fish and also one of the most-consumed fish in the world.

## About Lang Chai Braised Tuna:

- The meat is cut into neat steaks with the head and tail removed.
- Spices: galangal, ginger, onions, sugar cane, cowa mangosteen, tomatoes, cassava leaves, etc.
- The fish meat tastes buttery, sweet, and fragrant - features of braised fish with galangal.
- \* Can be served with rice.



## PACKING DETAIL

400g Can

Store under normal conditions

Shelf Life: 12 months.



# PEPPER-SAUCED LIZARDFISH

## About lizardfish:

Lizardfish is a marine fish; the fish meat is white, fragrant, buttery and very sweet. This fish is also very nutritious and healthy to eat .

## About Lang Chai Pepper-sauced Lizardfish:

- Lizardfish are carefully selected, cleaned fins, scales and cut into steaks.
- Slightly fried until the fish meat turns yellow-brown then seasoned with fish sauce, ground pepper, oyster sauce, onion flakes, etc, leave the steaks to simmer as they infuse with spices.
- Packaged into cans and then pasteurized.
- Canned fish steaks still remain the typical fragrance intertwining with the taste of fish sauce and pepper. The fish meat tastes sweet, butter and rich.

