



FULLY INTEGRATED  
**PANGASIUS FARMING &  
PRODUCTION COMPANY**



**AQUATEX BENTRE®**  
A member of THE PAN GROUP  
YOUR RELIABLE SEAFOOD SUPPLIER





**CONTENT**

**01**

**OVERVIEW**

P. 04

**02**

**KEY STRENGTHS**

P. 08

**03**

**FULLY INTEGRATED FARMING  
AND PRODUCTION SYSTEM**

P. 18

**04**

**OUR PRODUCT**

P. 24





# OVERVIEW

INTRODUCTION

WHY CHOOSE US



# INTRODUCTION

BENTRE AQUAPRODUCT IMPORT AND EXPORT JOINT STOCK COMPANY – AQUATEX BENTRE produces frozen seafood products for export to Japan, EU, US, Canada, Australia, China, South East Asia, S.Korea, Colombia... from two main raw materials: pangasius fish and white clam. Pangasius fish are farmed 100% by Aquatex Bentre to provide raw material for production at the factory. White clams are purchased from collecting agents, harvested in safe areas under control by competent quality management authority. Each batch of raw clam is received along with a Certificate of Origin issued by the authority.

Aquatex Bentre is a joint stock company, listed in Ho Chi Minh Stock Exchange Market. We are a member of the

PAN Group (<https://thepangroup.vn/>), a leading group in the Agriculture and Food industry in Vietnam with a strong and transparent financial status monitored and audited by reputable parties.

In order to produce Good Quality - Safe - Legal products to meet the needs of customers and markets, Aquatex Bentre factory has gradually optimized production lines, improved and perfected quality management system, processing equipment and technological lines to increase productivity, improve product quality, create customer trust and operate stably in the market.

We are willing to cooperate and become a reliable supplier to customers all around the world.

# WHY CHOOSE US



Hi - tech hatchery



Sustainable and clean farming



Experienced production



Food safety certified



Premium quality fish



Global high standard quality control



Long term price stability



Due delivery







# KEY STRENGTHS

THE SOURCE OF RAW MATERIAL  
THE FACTORY  
HUMAN RESOURCES  
FACILITIES



# THE SOURCE OF RAW MATERIALS

Good and safe raw materials create good quality and safe products. In order to have good quality fish to supply for production, Aquatex Bentre has been enthusiastic in investing in farming areas, implementing a chain of clean fish farming from fingerling production to raw fish farming according to advanced and sustainable management standards ASC, Global GAP accredited by reputable organizations. The farming process is not affected by chemicals and antibiotics, ensuring good quality raw fish and safety for human health. After being harvested, fish are transported by steel vessels from the farms to the factory to ensure that the quality of fish is not affected by surrounding environment if any polluting incidents in river.

White clams are purchased from collecting agents, harvested in safe areas under control by competent quality management authority. Each batch of raw clam is received along with a Certificate of Origin issued by the authority.





# THE FACTORY

The factory has a well-trained workforce, modern facilities, equipment and advanced quality management system, which are necessary and sufficient to produce products that meet the Company's Quality Policy:

"Good quality – Safe – Legal Products".

Raw materials delivered to the factory are received quickly and put into production. The manufacturing process is checked by Quality Control team for compatibility and compliance at each stage. The factory's managing board arranges production quickly to shorten the time the product is on the line until the finished product is moved into cold storage, keeping the original fresh quality of the product.





# HUMAN RESOURCES

Young production management team are well trained in managing skills and expertise, possessing a high sense of responsibility, enthusiasm, dynamism and progression. They diligently explore and learn to improve practical knowledge and experience to optimize production operations, to ensure technological lines to be streamlined and better, to meet increasingly complicating requirements and to increase product quality.

Skillful and experienced workers always accompany with the company. They are trained annually to improve knowledge and skills to serve the work. During the production process, workers always take care and cherish the product, coordinating with the management team to make good quality products.



# FACILITIES

Equipment and tools for production are always researched and improved. We bravely remove old-fashioned equipment and replace it with new, automatic and advanced equipment. Production process and technology are always under improvement for better capability to meet higher requirements from customers. The factory is equipped with stainless steel tools for production stages, thereby reducing defects and maintaining stable quality parameters for products, contributing to producing products in accordance with specified quality.





# QUALITY MANAGEMENT SYSTEM

The factory organizes production according to advanced quality management standards and programs: GMP, HACCP, BRC, IFS, ASC, MSC, Global GAP... audited and certified by the authority Nafiqad and reputable organizations. The organization and inspection of production complied with approved standards and programs have been preventing food safety risks at factories and help to bring safe products to consumers.



# RESEARCH & DEVELOPMENT

Beside traditional items, which are always cared for, cherished and improved in the production process, the Company always focuses on research and development of new products.

The Company has an R&D department, specializing in researching and producing new products in order to diversify product ranges to gradually meet the needs of new products of customers and market.

Thanks to existing strength of Aquatex Centre, the production arrangement harmoniously combining human and material resources, the clean raw materials at farms and processing technology at the factory, the workers solidarity and unity among managers and the workers are prerequisite for increasing productivity, stabilizing and improving products to reach the targets "Quality - Safety - Legal". Keeping the trust from customers and employees is a solid background for the sustainable development of the Company in the coming years to become a reliable seafood supplier of domestic and foreign partners.





# FULLY INTEGRATED FARMING AND PRODUCTION SYSTEM



# FARMING & PRODUCTION

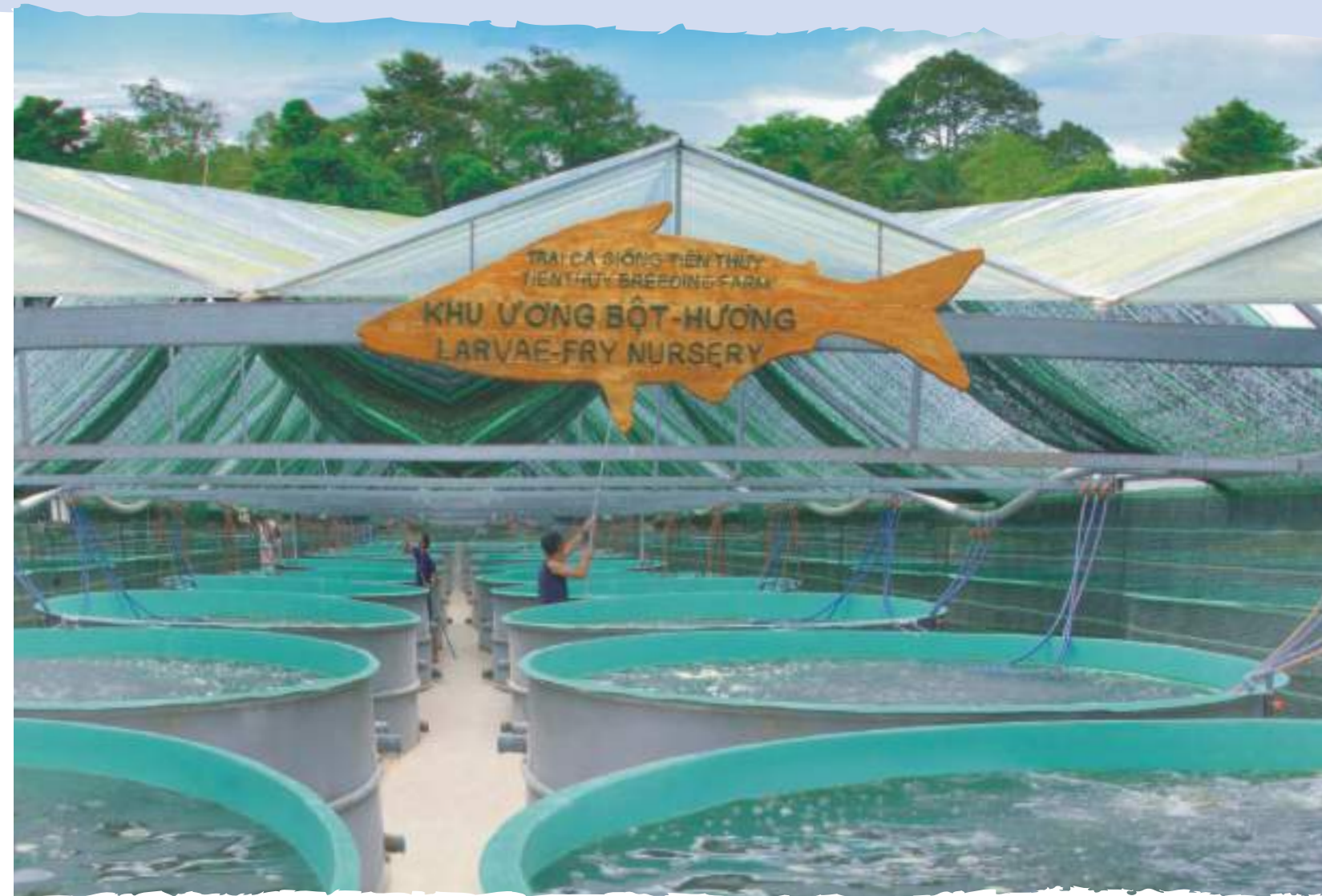
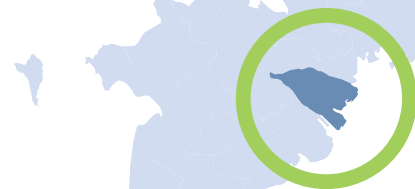
BENTRE AQUAPRODUCT IMPORT AND EXPORT JOINT STOCK COMPANY – AQUATEX BENTRE is a leading supplier of pangasius fish in Vietnam. We have successfully built up a fully integrated system of sustainable pangasius farming and production since 2010.

The system includes:

- More than 85 ha of farming area including one hatchery and six growing farms
- Processing factory with 4 production lines
- Harvesting team and Transporting vessels
- Laboratory and R&D team
- Probiotics production section

Our farms are located in river islands. The farms are surrounded by rivers. Therefore, we have very good natural conditions to maintain clean water environment for fish during farming. Our pangasius farms are all certified with sustainable and clean farming standards ASC and Global GAP.

BENTRE



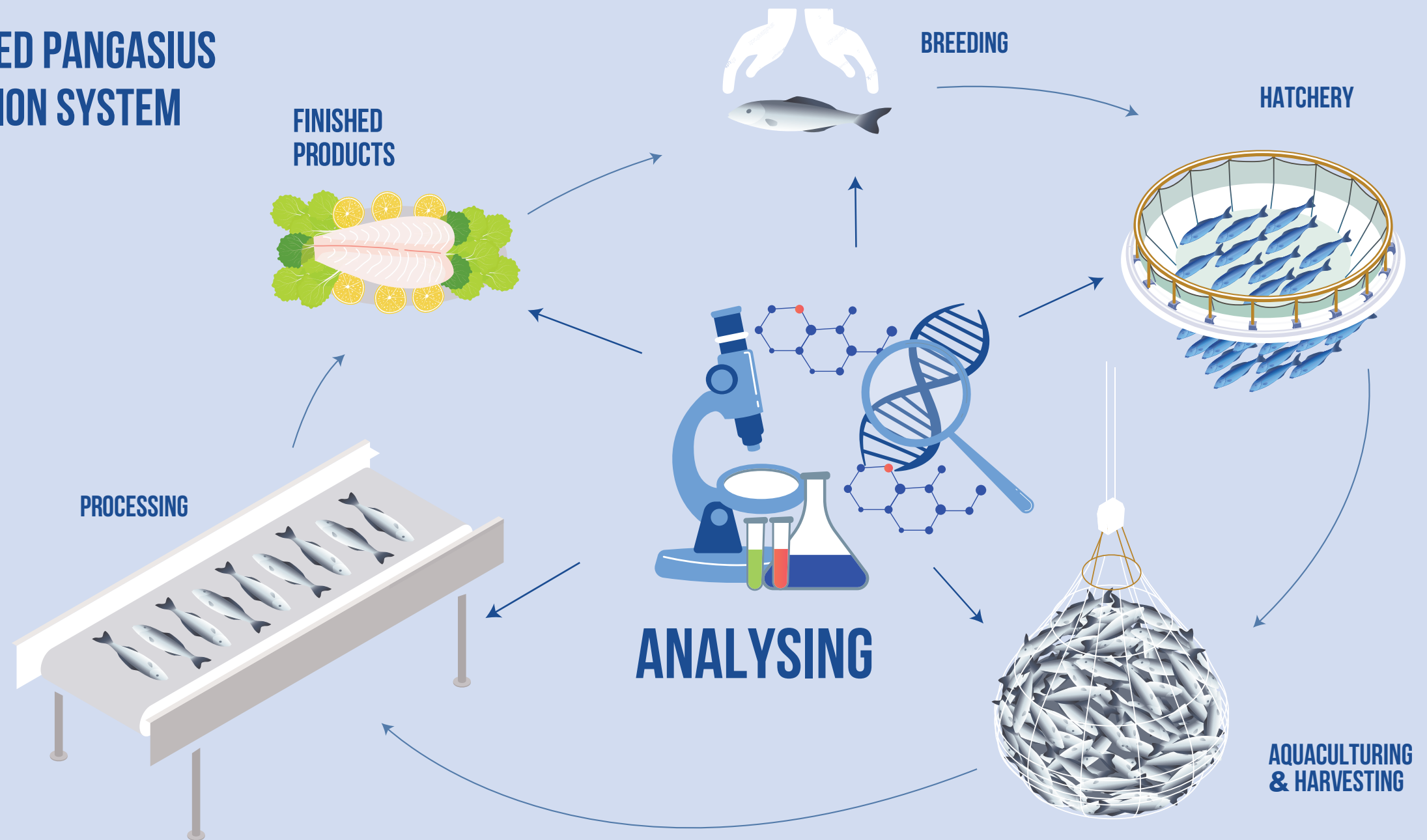
At the hatchery farm, we apply a unique hi-tech model of breeding and nursing baby fish. At growing farms, we focus on keeping the water environment clean for fish to grow up by applying low density, frequent water exchange, mud removal, etc... The sustainable and clean farming practices are complied with to guarantee that our fish are free from risk of antibiotics residue.

Our factory is certified with global standard of quality control system like BRC, IFS, HACCP, ASC CoC, MSC CoC, SMETA... We could supply a wide range of products from normal commodities to high grade ones including Butterfly cut, Steak, Fillet, Portion, Breaded, Tempura, Kiri-mi, Sashimi Slice, Marinated, etc... for most markets in the world: Japan, EU, North America, Australia, Singapore, Middle East, China, etc...



# PRODUCTION PROCESS

THE UNIQUE INTERGRATED PANGASIOUS FARMING AND PRODUCTION SYSTEM IN VIETNAM







04

# OUR PRODUCT

SAFE AND CLEAN FISH  
FRESH APPEARANCE  
DELICIOUS TASTE



# PANGASIUS HYPOPTHALMUS



<b>FROZEN PANGASIU FILLET</b>	Skinless, boneless, red meat off, fat off, well trimmed
<b>FROZEN PANGASIU KIRIMI</b>	Skinless, boneless
<b>FROZEN PANGASIU FILLET PORTION</b>	Skinless, boneless, portion or loin or center cut
<b>FROZEN PANGASIU STEAK</b>	Skin on, bone in

<b>FROZEN WHOLE PANGASIU FISH</b>	Whole round or HGT, skin on, bone in
<b>FROZEN PANGASIU BUTTERFLY CUT</b>	Head on or off, skin on, bone in
<b>FROZEN SASHIMI PANGASIU SLICE</b>	Skinless, boneless, sashimi grade



## FROZEN PANGASIU FILLET

SKINLESS, BONESLESS, RED MEAT OFF, FAT OFF, WELL TRIMMED

SIZE: 100/200, 120/170, 170/220, 220/UP GRAM/PC



## FROZEN PANGASIU KIRIMI

SKINLESS, BONESLESS, KIRIMI CUT

SIZE: 50G, 60G, 70G, 80G





**FROZEN PANGASIU  
FILLET PORTION**

SKINLESS, BONELESS, PORTION OR  
LOIN OR CENTER CUT



**FROZEN  
PANGASIU STEAK**

SKIN ON, BONE IN



**FROZEN WHOLE  
PANGASIU FISH**

WHOLE ROUND OR HGT  
SKIN ON, BONE IN



# VALUE ADDED PRODUCT



## FROZEN MARINATED PANGASIU FILLET

European and Japanese style  
Skinless, boneless, marinated with various sauces and flavour

## FROZEN PANGASIU FILLET CUBE SKEWERS

Skewered with tomato, bell pepper, onion.  
European Style

## FROZEN BREADED PANGASIU FILLET PORTION WITH FLAVOURS

European and Japanese style  
Skinless, boneless, portion or kiritimi, breaded with various flavours and sizes

## FROZEN BREADED PANGASIU FILLET STICK CUT

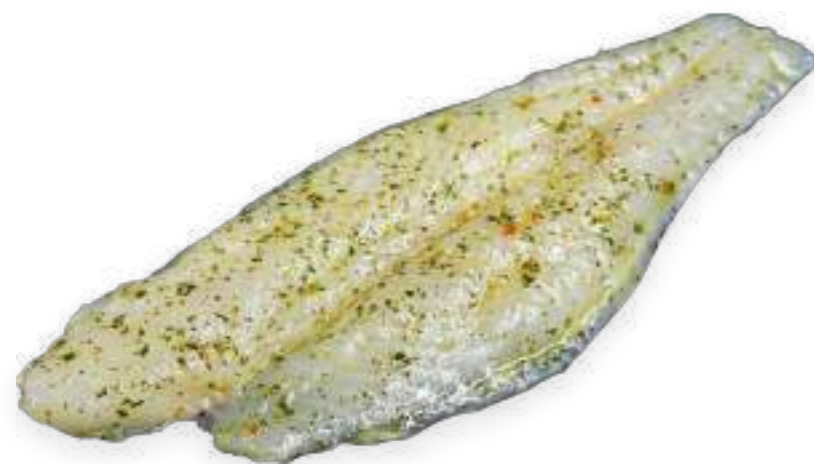
Skinless, boneless, breaded with various flavour  
Size: 30g, 40g, 50g

## FROZEN PRE-FRIED BREADED PANGASIU FILLET STICK CUT

Skinless, boneless, breaded with various flavour  
Size: 30g, 40g, 50g

## FROZEN BREADED PANGASIU FILLET

Skinless, boneless, breaded with pre dust, fresh bread  
Size: 250g



## FROZEN MARINATED PANGASIU FILLET

EUROPEAN AND JAPANESE STYLE  
SKINLESS, BONELESS,  
MARINATED WITH VARIOUS SAUCES  
AND FLAVOUR



## FROZEN PANGASIU FILLET CUBE SKEWERS

SKEWERED WITH TOMATO, BELL PEPPER, ONION. EUROPEAN STYLE



## FROZEN BREADED PANGASIU FILLET PORTION WITH FLAVOURS

EUROPEAN AND JAPANESE STYLE  
SKINLESS, BONELESS, PORTION OR KIRIMI, BREADED WITH VARIOUS FLAVOURS AND SIZES





**FROZEN BREADED PANGASIOUS  
FILLET STICK CUT**

SKINLESS, BONELESS, BREADED  
WITH VARIOUS FLAVOUR

SIZE: 30G, 40G, 50G



**FROZEN PRE-FRIED BREADED  
PANGASIOUS FILLET STICK CUT**

SKINLESS, BONELESS, BREADED  
WITH VARIOUS FLAVOUR

SIZE: 30G, 40G, 50G



**FROZEN SPRING ROLLS FROM  
PANGASIOUS AND VEGETABLES**

CUSTOMIZED INGREDIENTS



**FROZEN BREADED  
PANGASIOUS FILLET**

SKINLESS, BONELESS, BREADED  
WITH PREDUST, BATTER AND  
FRESH BREAD

SIZE: 250G



**FROZEN BREADED PANGASIOUS  
FILLET PORTION**

EUROPEAN AND JAPANESE STYLE  
SKINLESS, BONELESS, PORTION OR  
KIRIMI, BREADED WITH VARIOUS  
FLAVOUR AND SIZE



**FROZEN PANGASIOUS  
BURGER**

SKINLESS, BONELESS,  
BREADED WITH PANKO & FRIED



# MERETRIX LYRATA WHITE CLAM



WHITE CLAM WHOLE SHELL	17/22, 22/28, 28/35 PIECES/LB 40/60, 60/80, 80/120 PIECES/KG
WHITE CLAM, BROWN SHELL	17/22, 22/28, 28/35 PIECES/LB 40/60, 60/80, 80/120 PIECES/KG
HALF SHELL WHITE CLAM	60/90 PIECES/KG
WHITE CLAM MEAT	700/1000, 1000/UP PIECES/KG



## WHITE CLAM WHOLE SHELL

SIZE:  
17/22, 22/28, 28/35 PIECES/LB  
40/60, 60/80, 80/120 PIECES/KG



## WHITE CLAM, BROWN SHELL

SIZE:  
17/22, 22/28, 28/35 PIECES/LB  
40/60, 60/80, 80/120 PIECES/KG



## HALF SHELL WHITE

SIZE: 60/90 PIECES/KG





**WHITE CLAM MEAT**

SIZE: 700/1000, 1000/UP  
PIECES/KG



**GARLIC BUTTER WHITE CLAM**

FROZEN, FULLY COOKED WHOLE SHELL

ACCORDING TO SPECIFICATION

**VALUE ADDED  
MERETRIX LYRATA**



**GARLIC BUTTER WHITE CLAM**

Frozen fully cooked, whole shell  
20/30, 30/40 pieces/bag 500g

**TOMYUM WHITE CLAM**

Frozen, fully cooked whole shell  
20/30, 30/40 pieces/bag 500g



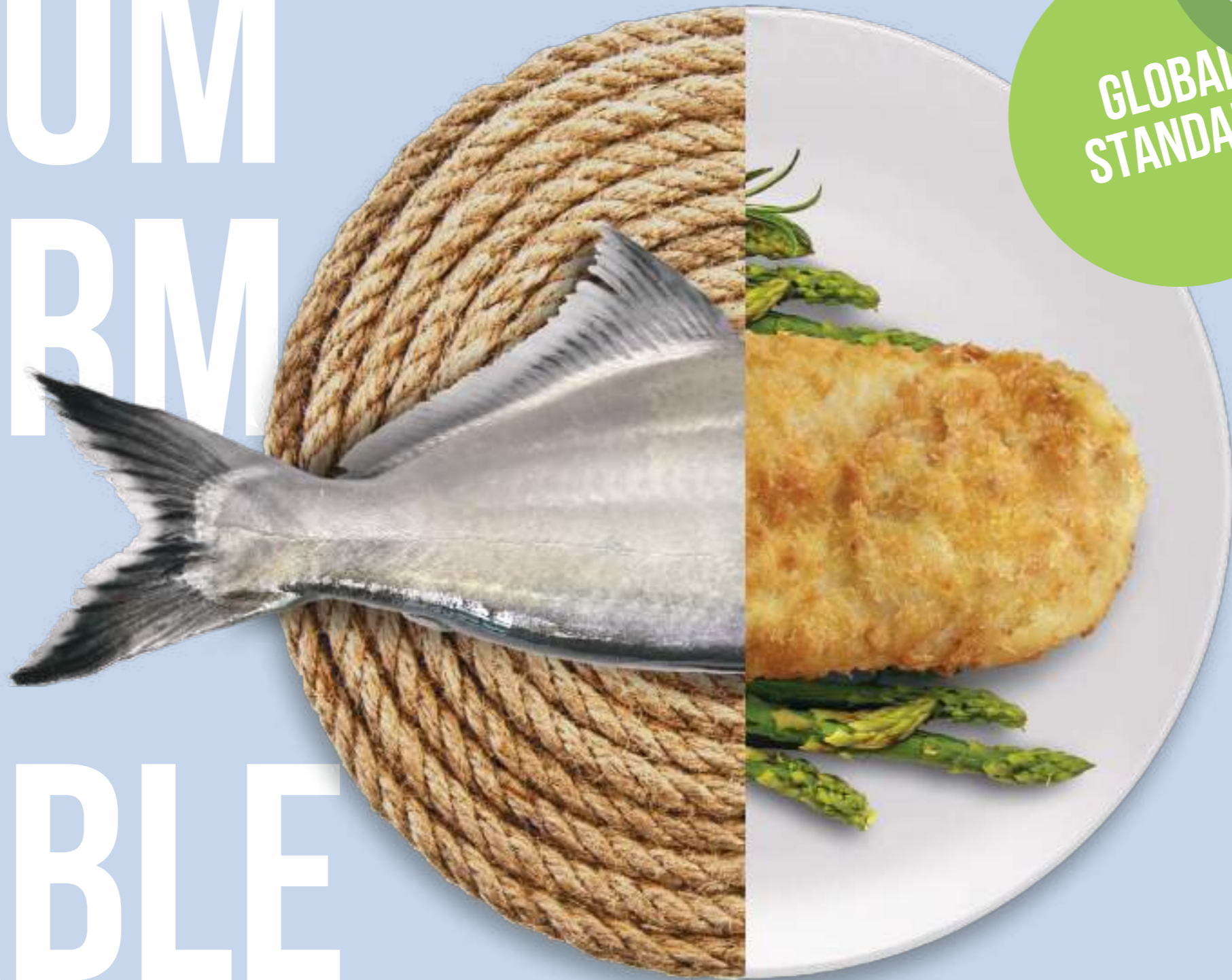
**TOMYUM WHITE CLAM**

FROZEN, FULLY COOKED WHOLE SHELL

ACCORDING TO SPECIFICATION



# FROM FARM TO TABLE



GLOBAL  
STANDARD

YOUR RELIABLE  
SEAFOOD SUPPLIER

SUSTAINABLE AND RESPONSIBLE  
FARMING AND PRODUCTION





READY  
TO COOK

## STEAMED PANGASIOUS FILLET



SPECIALLY  
CUSTOMISED

## FRIED TEMPURA PANGASIOUS





**AQUATEX BENTRE®**  
 A member of THE PAN GROUP  
 YOUR RELIABLE SEAFOOD SUPPLIER

## BENTRE AQUAPRODUCT IMPORT AND EXPORT JOINT STOCK COMPANY

<b>TRADE NAME</b>	AQUATEX BENTRE
<b>ADDRESS</b>	TANTHACH VILLAGE, CHAUTHANH DISTRICT, BENTRE PROVINCE, VIETNAM
<b>TELEPHONE</b>	0084 275 3860 265
<b>FAX</b>	0084 275 3860 346
<b>EMAIL</b>	abt@aquatexbentre.com
<b>WEBSITE</b>	www.aquatexbentre.com
<b>STOCK CODE</b>	ABT
<b>BUSINESS SCOPE</b>	BREEDING, HATCHERY, AQUACULTURING, PROCESSING, EXPORTING FISHERY PRODUCTS
<b>MAIN PRODUCTS</b>	PANGASIU FISH (PANGASIU HYPOPHthalmus) WHITE CLAM (MERETRIX LYRATA)
<b>QUALITY CERTIFICATE</b>	HACCP, BRC, IFS, GLOBAL GAP, ASC, MSC, SMETA, SEDEX , HALAL, EU CODE: DL 22
<b>MAIN MARKET</b>	EU, JAPAN, USA, CANADA, AUSTRALIA, SINGAPORE, HONG KONG, MIDDLE EAST...
<b>ANNUAL TURNOVER</b>	USD 20 MILLION
<b>WORKFORCE</b>	800 WORKERS
<b>PRODUCTION CAPACITY</b>	10,000 MT FINISHED PRODUCT PER YEAR
<b>DISTRIBUTION CHANNEL</b>	SUPERMARKETS, HYPERMARKETS, RESTAURANTS, IMPORTERS, WHOLE SALERS, RETAILERS, INDUSTRIAL/ PROCESSING ENTERPRISES



[WWW.AQUATEXBENTRE.COM](http://WWW.AQUATEXBENTRE.COM)