

## READY-TO-EAT Snack Prawn Crackers

We love experimenting with new flavors and always looking out for new ideas.

These ready-to-eat snack prawn crackers are handy and crunchy bites, perfectly right for sharing.

- Vary in flavors: Chedda cheese, Parikia, Chili and Lime upon request
- Packing: 50gr/ bag, 75gr/ bag

## **CONTACT US**

#### **Head Office**

Lot CII-3, Industrial Zone C, Sa Dec City, Dong Thap Province, Vietnam. Phone: +84 2773 763 155 Fax: +84 2773 763 152

## Ho Chi Minh City Branch

4th Floor, TKT Building, 569-571-573 Tran Hung Dao Street, Cau Kho Ward, District 1, Ho Chi Minh City, Vietnam. Phone: +84 028. 37625 805/ 028.37625 806 (sales department) Hotline: +84 909 883 056 (Mrs. Diem)

# **Stay Connected**

Email: info@sagiang.com.vn Visit our site:



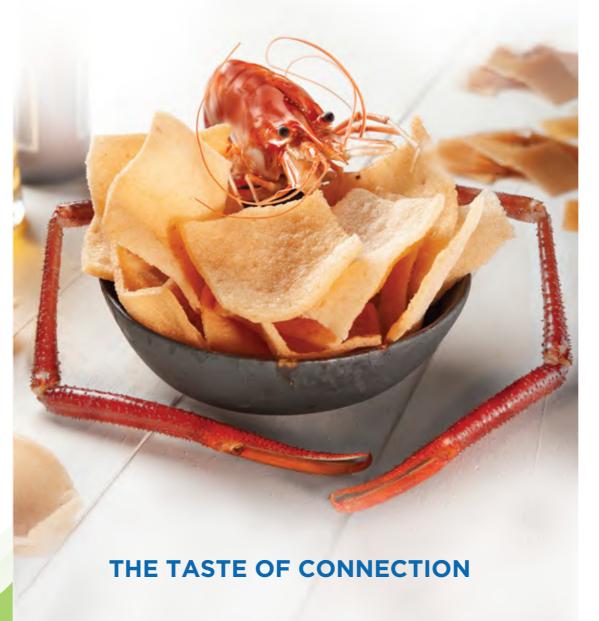
Follow us on:











## **ABOUT US**

#### Food Safety and Hygiene to ensure the health of consumers

In 1960, Sa Giang was founded by Mr. Le Minh Triet, specializing in developing traditional products such as prawn crackers, and is present in over 50 markets globally. Following the foundation success of prawn crackers, Sa Giang develops a variety of rice-based products taking advantage of abundant raw materials. Rice is a staple ingredient in Asian cuisine that has gradually won the trust of world cuisine.

### **FACTS & FIGURES**

We do business responsibly and are always dedicated to our customers' needs and wants. Sa Giang's utmost priority is to focus on food safety, food hygiene, production capacity, and product quality to deliver the best experience for our customers.



60 years of experience



O MT/year (Crackers products)



6000 MT/year (Rice products)

## **CERTIFICATIONS**

We are certified by:













At Sa Giang, we always pay attention on building its brand reputation and product quality.









# (7) Vegetable - Diameter: 35 mm Crackers/Chips - Packaging: retail in bag. - Diameter: 35 mm inner box or bulk pack - Packaging: retail in bag, - Ingredients: tapioca, inner box or bulk pack potato, seasoning. - Ingredients: tapioca. carrot, seasoning. (9) Sweet Potato Crackers/Chips - Diameter: 35 mm - Packaging: retail in bag, inner box or bulk pack - Ingredients: tapioca, sweet potato, seasoning. Refer to (\*) Cooking Direction for details.

**VEGETABLE CRACKERS/CHIPS** 

## **Seafood Crackers/Chips**

Captivating, delicious, and divine! Try our variety of seafood flavors in crackers from the traditional prawn flavor cracker to shrimp, crab, cuttlefish.

#### 1) Prawn Crackers/Chips

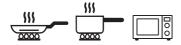
- Percentage of prawn: 5%, 10%, 15%
- Diameter: 35 mm
- Packaging: retail in bag, inner box or bulk pack
- Ingredients: tapioca, prawn meat, seasoning.

#### 3) Cuttlefish Crackers/Chips

- Contain cuttlefish meat
- Diameter: 35 mm
- Packaging: retail in bag, inner box or bulk pack
- Ingredients: tapioca, cuttlefish meat, seasoning.

### 2) Crab Crackers/Chips

- Contain crab meat
- Diameter: 35 mm
- Packaging: retail in bag, inner box or bulk pack
- Ingredients: tapioca, crab meat, seasoning.



Refer to (\*) Cooking Direction for details.

## Colorful and Joyful Crackers/Chips

Try our new multicolored various crackers that are expected to become the life of the party. The lovely heart shape crackers are good choice to decorate fine-dining dishes and share with your loved ones.

### 4) Happy (Heart-Shaped) Prawn Crackers/Chips

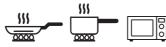
- Shape: Heart shape
- Diameter: 35mm; 25mm
- Packaging: retail in bag, inner box or bulk pack
- Ingredients: Tapioca, Shrimp meat, seasoning.

#### 6) Five Colors Prawn Crackers/Chips

- Color: artificial
- Diameter: 35mm
- Packaging: retail in bag, inner box or bulk pack
- Ingredients: Tapioca, Shrimp meat, seasoning.

### 5) Four Season Prawn Crackers/Chips

- Color: natural flavor
- Diameter: 25mm
- Packaging: retail in bag, inner box or bulk pack
- Ingredients: Tapioca, Shrimp meat, seasoning.



Refer to (\*) Cooking Direction for details.

## **Vegetable Crackers/Chips**

Delicious and natural, our collection of veg-crackers has a variety of ingredients such as carrot, potato, and sweet potato, you can have a balanced diet with our vegetarian crackers.

#### (\*) COOKING DIRECTION

Choosing and following one of the medthods below to cook the Seafood, Vegetable, Colorful and Joyful Crackers/Chips.



Boil 100g of crackers/chips for 3 to 5 minutes. Prepare 400ml of any kind of broth or soup and transfer to a bowl together with crackers/chips, along with your favorite protein and spice for a heartwarming meal.



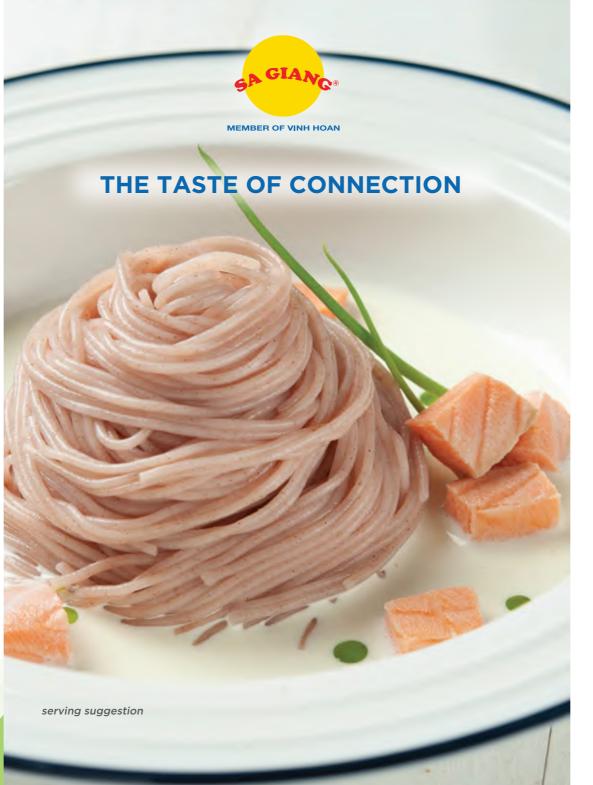
Fried the crackers/chips in cooking oil at 170 - 190°C for 15-20 seconds then take the crackers/chips out immediately.



Microwave one by one crackers/chips at 600-1000W from 40-60 secs

→ (8) Potato

Crackers/Chips



## **CONTACT US**

## **Head Office**

Lot CII-3, Industrial Zone C, Sa Dec City, Dong Thap Province, Vietnam. Phone: +84 2773 763 155 Fax: +84 2773 763 152

## Ho Chi Minh City Branch

4th Floor, TKT Building, 569-571-573 Tran Hung Dao Street, Cau Kho Ward, District 1, Ho Chi Minh City, Vietnam. Phone: +84 028. 37625 805/ 028.37625 806 (sales department) Hotline: +84 909 883 056 (Mrs. Diem)

## **Stay Connected**

Email: info@sagiang.com.vn Visit our site:



Follow us on:







## **ABOUT US**

## Food Safety and Hygiene to ensure the health of consumers

In 1960, Sa Giang was founded by Mr. Le Minh Triet, specializing in developing traditional products such as prawn crackers, and is present in over 50 markets globally. Following the foundation success of prawn crackers, Sa Giang develops a variety of rice-based products taking advantage of abundant raw materials. Rice is a staple ingredient in Asian cuisine that has gradually won the trust of world cuisine.

### **FACTS & FIGURES**

We do business responsibly and are always dedicated to our customers' needs and wants. Sa Giang's utmost priority is to focus on food safety, food hygiene, production capacity, and product quality to deliver the best experience for our customers.





O MT/year (Crackers



MT/year (Rice products)

## **CERTIFICATIONS**

We are certified by:











At Sa Giang, we always pay attention on building its brand reputation and product quality.







### Vietnamese Rice Noodle top 40 must-try food of the world.

At Sa Giang, our rice noodles are incorporated with the modern production line to ensure uniform size, length, and texture for the noodles.



### Control Rice Stick Noodle

We have three basic widths of rice stick noodles: thin, medium, and wide. That is convenient to use in a variety of dishes, from soups to stir-fries.

#### Rice Vermicelli

Serving it with pangasius teriyaki is an interesting combination to taste the thin, round, al dente texture in your meal.



#### **Brown Rice Vermicelli**

Brown rice vermicelli is a great choice for healthy foodies as it is a great source for fiber, minerals and antioxidants.



Fine vermicelli noodle is a Vietnamese traditional dish that is woven into bundles.



## Rice Paper for Spring Roll

Sa Giang's rice paper has a chewier texture and is more pliable. Spring rolls are a refreshing Vietnamese appetizer, which embodies the ideal balance of flavor and nutrition.



#### **Vietnamese Rice Noodle**

#### **Product Details**

- Width: 3mm, 5mm, 7mm, 10mm
- Packaging: in retail bag or bulk pack

#### **Rice Stick Noodle**

#### **Product Details**

- Width: 2.5mm, 3mm, 5mm, 7mm, 10mm
- Packaging: in retail bag or bulk pack

#### Rice Vermicelli

#### **Product Details**

- Diameter: 0.8 1.1 mm
- Ingredients: 100% rice
- Packaging: in retail bag or bulk pack

#### **Brown Rice Vermicelli**

#### Product Details

- Diameter: 0.8 1.1 mm
- Ingredients: 100% brown rice
- Packaging: in retail bag or bulk pack

### **Rice Paper for Spring Roll**

#### **Product Details**

- Width: 16cm, 19cm, 22 cm
- Range size: 100 -180 pcs/kilo
- Packaging: in retail bag, vaccum pack

#### **Cooking Direction**

Suitable for serving with fresh spring roll or fried spring roll. 1/ Dip rice paper in the water for 5 seconds

- 2/ Place cooked shrimp and meat or other fillings onto the
- 3/ Fold the bottom end of the rice paper over the filling, then fold in the sides.
- 4/ Roll up the fresh spring roll while pressing tightly & deal.
- 5/ Serve with a dipping sauce of your choice or fried it

## **Fine Vermicelli Noodles**

#### **Product Details**

- Width: 0.5 0.7 mm
- Packaging: in retail bag or bulk pack

## **Cooking Direction**

1/ Soak in water for around 5-8 minutes, drain off around 15 minutes. 2/ Take out piece by piece and use fresh fine rice vermicelli.

### **Cooking Direction**

- 1/ Boil for 4-6 minutes.
- 2/ Rinse in cold water and then drain off before serving.

Recipe recommendation: easy to combine with your favorite ingredients like vegetables, meat, or seafood. Suitable for vegetarians.

### **Cooking Direction**

- 1/ Soak in water for 3-5 minutes.
- 2/ Boil for 2-3 minutes.
- 3/ Rinse in cold water and then drain off before serving.

Recipe recommendation: easy to combine with your favorite ingredients like vegetables, meat, or seafood. Suitable for vegetarians.