

VIETCROP

LOCAL BRAND TO GLOBAL
REACH

Premium Dried Ingredients
from Vietnam

Powered by 12,000m²
Manufacturing Scale



PRESENTATION AGENDA



01. CAPABILITY & STRATEGY

Factory Scale, Pain Points Solution



02. QUALITY & TECHNOLOGY

QC Flow, AD System, Certifications



03. PRODUCT SOLUTIONS

Vegetable Powders, Dried Veg & Mushrooms



04. SUSTAINABILITY & OPERATIONS

Seasonality, ESG, Global Footprint



05. PARTNERSHIP MODEL

R&D, Logistics & Contact



PRODUCTION POWERHOUSE

STRATEGIC PARTNER: TRINH NHI FOODS

- 🌿 Factory Area: 12,000 m² (Phu Hoi Industrial Park)
- 🌿 Raw Material Zone: 200+ Hectares (VietGAP)
- 🌿 Capacity: 5,000+ Tons fresh material/year
- 🌿 Location: Da Lat, Lam Dong (Highlands)



SOLVING YOUR HEADACHES



BUYER'S PAIN:

- 1. Foreign Matter (Hair, Stones).
- 2. Unstable Quality.
- 3. Price Volatility.

VIETCROP SOLUTION:

- ✓ LASER SORTING + Metal Detect.
- ✓ Standardized AD Belt Dryer.
- ✓ Contract Farming (Fixed Price).



EXPORT-READY STANDARDS



WE ARE COMMITTED TO INTERNATIONAL QUALITY:



✓ ISO 22000:2005:

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✓ HACCP:

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✓ HALAL:

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CURRENT MARKETS:



Japan



Korea



Singapore



Taiwan

MASTERING AD TECHNOLOGY



LOW-TEMP AIR DRYING (AD):

- **Controlled Temp:** 45-60°C.
- **Benefit:** Retains natural Green color (Chlorophyll) & Essential Oils.
- **Efficiency:** Continuous belt system for uniform drying.



ULTRA-FINE GRINDING:

- **For Powders** (Pumpkin, Spinach, Carrot).
- **Mesh Size:** 80-100 mesh (High solubility).



QUALITY CONTROL:

- **Laser Sorting:** Removes impurities.
- **Metal Detection:** Fe/Non-Fe/SUS.



STRICT QC FLOWCHART

FROM FARM TO FORK PROCESS:

1. INPUT:

Raw Material Check
(Pesticide/Visual).



2. PRE-PROCESS:

Washing (3 times)
-> Blanching.



3. PROCESSING:

AD Drying ->
Cooling.



4. SORTING:

Wind Sifting ->
LASER SORTING
-> Metal Detection



5. OUTPUT:

Lab Test (Microbio)
-> Final Packing.



SECTION 01

VEGETABLE & SPICE POWDERS

100% Natural | Non-GMO | Mesh 80-100

KEY ATTRIBUTES

-  **Premium Quality:** Selected from organic farms
-  **Advanced Technology:** Retains nutrients & color
-  **Versatile Application:** Food, Beverage, Supplement



PUMPKIN POWDER

TECHNICAL SPECS:

- Moisture < 6%
- Moisture < 6%
- Mesh 80-100
- Color: Bright Orange

COMMERCIAL APPLICATION:

- Natural sweetener for Baby Food, Bakery, Milk Tea
- High solubility



CARROT POWDER

TECHNICAL SPECS:

- Moisture < 6%
- Vitamin A: High
- Salmonella: Negative

COMMERCIAL APPLICATION:

- Rich Beta-carotene
- Clean label colorant for smoothies & supplements



SPINACH POWDER

TECHNICAL SPECS:

- Moisture < 6%
- Color: Deep Green
- Impurity: 0%

COMMERCIAL APPLICATION:

Superfood ingredient.
Retains natural
chlorophyll for Green
Noodles.



SPRING ONION POWDER

TECHNICAL SPECS:

- ☛ Moisture < 6%
- ☛ SO₂ < 30ppm
- ☛ Aroma: High Pungency

COMMERCIAL APPLICATION:

- ☛ Intense flavor profile
- ☛ Cost-effective dosage for Seasoning packs



GARLIC POWDER

TECHNICAL SPECS:

- Moisture < 6% |
Ash < 5%
- Color: Creamy
White

COMMERCIAL APPLICATION:

- High Allicin content.
- Superior antibacterial
properties for Sauces.





TURMERIC POWDER

TECHNICAL SPECS:

- Curcumin > 3% | Moisture < 10% |
- Origin: Highland

COMMERCIAL APPLICATION:

High medicinal value. Vibrant yellow for Curry & Functional Food.



SECTION 02

AIR DRIED (AD) VEGETABLES



Fast Rehydration: Ready for use in minutes.



Precise Cut Size: Uniform cuts for consistent quality.



High Sweetness: Retains natural sugars and flavor.



DRIED CABBAGE



TECHNICAL SPECS:



Moisture < 7%



Cut: 10x10mm/5x5mm



Rehydration: 1:4.5

COMMERCIAL APPLICATION:



High Brix (Sweetness)



Crunchy texture after 3 mins
in hot water

DRIED CARROT

TECHNICAL SPECS:



Moisture < 7%



Shape: Puff/Dice/Strip



Color: Vivid Orange

COMMERCIAL APPLICATION:



Uniform shape. Strictly controlled foreign matter






for Noodle Cups.





DRIED SCALLION

TECHNICAL SPECS:

-  Moisture < 7%
-  Cut: Ring/Flakes
-  Foreign Matter < 0.01%

COMMERCIAL APPLICATION:

-  Laser-sorted to remove hair/sand.
-  Rich essential oil aroma.



DRIED LEEK (BA RO)



TECHNICAL SPECS:

- Moisture < 7%
- Part: Green & White mixed






COMMERCIAL APPLICATION:

- Aesthetic bi-color appearance.
- Mild sweet aroma for Miso Soup.



SECTION 03

MUSHROOMS & HERBS

-  Intense Aroma
-  Natural Umami
-  Premium Origin

DRIED SHIITAKE



TECHNICAL SPECS:

- Moisture < 13%
- Cap Size: 2-5cm
- Stem: Cut/Uncut



COMMERCIAL APPLICATION:

- Natural Umami booster (Meat alternative).
- High integrity caps.

DRIED WOOD EAR



TECHNICAL SPECS:

- Moisture < 13%
- Texture: Crunchy



COMMERCIAL APPLICATION:

- High expansion rate (High Profitability).
- Essential for Spring Rolls.

DRIED HERBS (Culantro/Cilantro)



TECHNICAL SPECS:

- Moisture < 7%
- Color: Natural Green

COMMERCIAL APPLICATION:

- The soul of 'Pho'. Retains volatile oils and fragile leaf structure.

PACKING & LOGISTICS



PACKING:

- Inner: Aluminum / Double PE Bag
- Outer: 5-Ply Export Carton



LOADING:

- Port: Cat Lai (HCMC)
- Lead Time: 14-21 Days



SUSTAINABILITY & CSR

WE CARE ABOUT THE FUTURE:

FARMERS FIRST



Supporting 100+ households with stable income.

WATER MANAGEMENT



Strict wastewater treatment (Grade A).

GREEN ENERGY



Maximizing solar usage in production.

SEASONALITY & HARVEST CALENDAR

OPTIMIZE YOUR PURCHASE PLAN:

JAN - APR



Peak season for
SCALLION, CABBAGE.
(Best Price & Highest
Quality).

MAY - AUG



Peak season for
SPICES
(Chili, Turmeric).

SEP - DEC



Peak season for
CARROT, PUMPKIN.

TIP



Sign annual
contract in Peak
Season to lock
the best price.

GLOBAL FOOTPRINT

TRUSTED BY PARTNERS IN:



JAPAN:

Premium Instant
Noodle Brands



KOREA:

Kimchi & Seasoning
Manufacturers



SINGAPORE:

Food Service &
HORECA



TAIWAN:

Bubble Tea Toppings
& Snacks



READY FOR EXPANSION: Targeting US & EU Markets.

CO-CREATION WORKFLOW

FROM IDEA TO CONTAINER:

1. REQUEST

You send
target specs

2. R&D ANALYSIS

We analyze
in Lab

3. SAMPLING

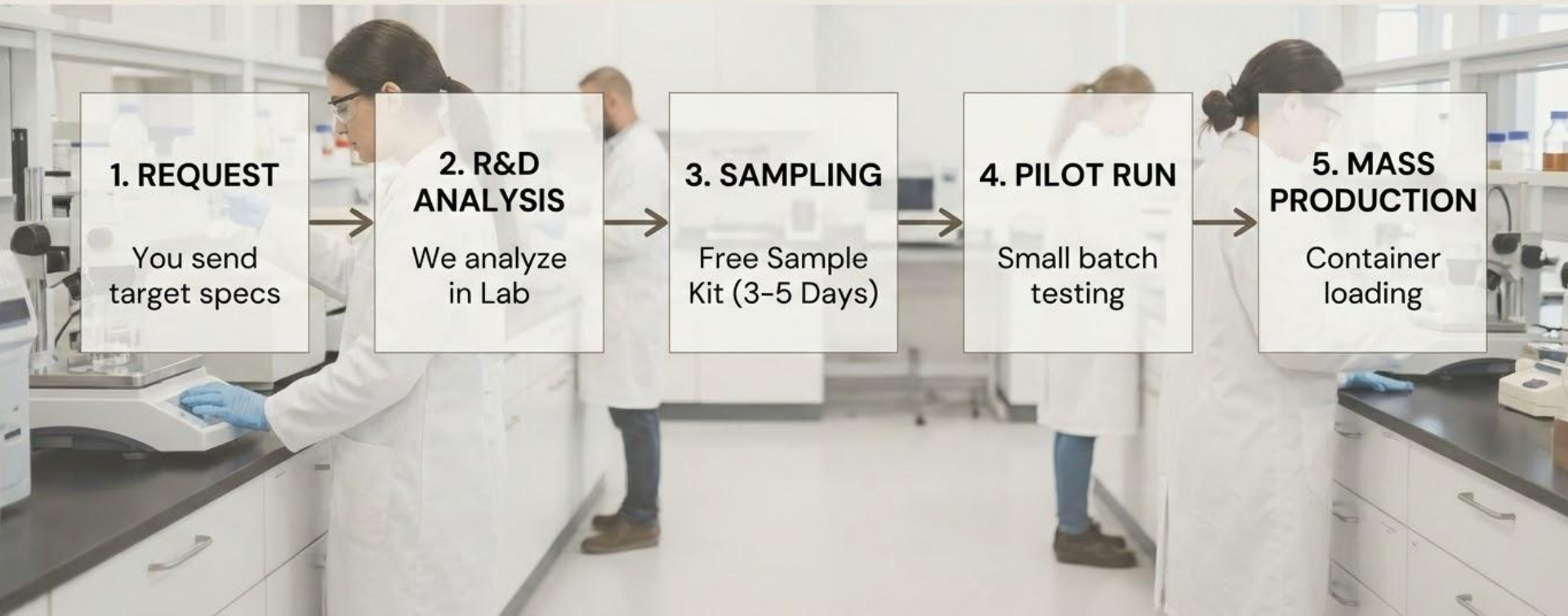
Free Sample
Kit (3-5 Days)

4. PILOT RUN

Small batch
testing

5. MASS PRODUCTION

Container
loading



YOUR STRATEGIC PARTNER

1. DIRECT MANUFACTURE



- 12,000m2 factory eliminates middlemen.

2. STABLE SUPPLY



- 200ha VietGAP material zone.

3. QUALITY ASSURANCE



- ISO 22000, HACCP, HALAL.

4. FLEXIBILITY



- Custom Cut-sizes & Low MOQ for trials.



FORGING A STRATEGIC ALLIANCE FOR SUSTAINABLE GROWTH

To Our Esteemed Partners,

We extend our sincere gratitude for the time and attention you have dedicated to evaluating Vietcrop's manufacturing capabilities and ingredient solutions.

With our **12,000m² manufacturing facility** and rigorous quality control protocols, we are confident that Vietcrop represents the integral strategic component your supply chain requires. We do not merely supply ingredients; we pledge to deliver **Stability, Safety, and Operational Efficiency** to your production lines.

Kind regards,
The Vietcrop Team








LET'S GROW TOGETHER

Request a Free Sample Kit Today!

VIETCROP

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