



HAVIGO COMPANY LIMITED

📍 No.27, 6A1+6A2, Le Duc Tho street, My Dinh 2, Nam Tu Liem, Hanoi, Vietnam

☎ +84 33 537 5151

🌐 havigo.vn

✉ info@havigo.vn

EXPORTER OF

Vietnamese spices & fruit



**SPICES
CATALOGUE**



**Give trust,
firmly succeed**





HAVIGO'S STORY



Message from Top Management

ALICE TUOI NGUYEN

Director @Havigo Co.,Ltd



We believe that trust is the first step of cooperation, and good cooperation is the key to success

“ Give trust, firmly succeed

About us

Havigo Company Limited specializes in the export of **premium Vietnamese agricultural products**, delivering exceptional **fresh/frozen fruits, spices, nuts** and other commodities to global markets.

Guided by our principle **"Give trust, firmly succeed"**, we prioritize our foundational values of **prestige, honor, and brand integrity** in every business relationship. We recognize that our success is intrinsically linked to our partners' achievements — their growth directly strengthens our position in the market. We take pride in earning the confidence of major international partners, fostering relationships that have consistently strengthened and expanded over time. Through our commitment to excellence and mutual prosperity, we continue to build enduring business alliances that stand the test of time.

Cassia

Vietnam's finest cassia from Yen Bai - the country's leading cultivation region, responsible for over 70% of national output. Grown in highland conditions and harvested at peak maturity, our cassia delivers a bold aroma, warm spicy taste, and consistent quality. Bark is refined into multiple commercial forms (Whole Tube, Split, Stick, Cigarette, Broken) to fit diverse industrial needs. With controlled processing and export-ready packing, our cassia ensures reliable supply and performance across food, spice, extraction, and manufacturing applications.

Moisture:	13.5% Max
Admixture:	1% Max
Length:	25-45 cm (80% min)
Thickness:	4 mm or more
Packing:	30 kg/PP bag
Feature:	Dark yellow, no mould or fungus



Whole Tube Cassia

Moisture:	13.5% Max
Admixture:	1% Max
Length:	20-45 cm
Packing:	10 kg/carton box



Stick Cassia

Moisture:	13.5% Max
Admixture:	1% Max
Length:	2-5 cm
VO:	0.5 - 4% max
Packing:	10 kg/carton box
Feature:	Dark yellow, no mould or fungus



Broken Cassia

Moisture:	13.5% Max
Admixture:	1% Max
Length:	6-20 cm
Packing:	10 kg/carton box



Cigarette Cassia

Moisture:	13.5% Max
Admixture:	1% Max
Length:	25-45 cm (80% min)
Thickness:	0.6-1.8 mm max
Packing:	10 kg/carton box
Feature:	Dark yellow, no mould or fungus



Split Cassia

Pepper

Vietnamese black pepper is valued for its strong and expressive aroma with fruity, citrus and light fennel notes, while the flavor remains mild and rounded, carrying hints of black tea, smoke and wood without excessive heat. Benefiting from favorable tropical climate and fertile soil, Vietnam has emerged as a leading global supplier. Key growing regions such as Binh Phuoc, Vung Tau, Dak Lak and Gia Lai provide the bulk of production, with Phu Quoc pepper often praised as a hidden gem for its refined character.

Black Pepper FAQ



Place of Origin:	<i>Vietnam</i>
Size:	<i>≥3 mm</i>
Moisture:	<i>12.5% Max</i>
Admixture:	<i>0.2% Max</i>
Weight:	<i>500g/l, 550g/l, 580g/l, 600g/l</i>
Powder Smoothly:	<i>32 - 60 Mesh</i>

Black Pepper Bold 5mm



Black Pepper Powder



White Pepper (DW)



Black Pepper MC



Black Pepper Asta



Turmeric

Vietnamese turmeric is valued in food and functional uses for its warm spice, strong aroma and high pigment. Long used across Asia for flavoring and coloring, turmeric is also known for broad medicinal benefits, including digestive and circulatory support. Vietnam supplies turmeric mainly as Turmeric Finger and Sliced Dried Turmeric, plus fresh roots for local demand. With suitable climate and fertile soils in the Central Highlands, Northern mountains and Southeast, Vietnam maintains stable cultivation and reliable export supply.

Turmeric Finger



Origin:	<i>Hung Yen, Nghe An, Tay Nguyen, Vietnam</i>
Process:	<i>Polished</i>
Average length:	<i>4 cm up</i>
Moisture:	<i>7% max</i>
Admixture:	<i>0.5% max</i>
Purity:	<i>95.5%</i>
Shelf Life:	<i>2 Years</i>
Packing:	<i>25 - 50 kg/PE bag, PP bag, Cartoon box</i>

Dried Sliced Turmeric



Fresh Turmeric



Chili

Fresh chili is an essential component of Vietnamese cuisine, reflecting both cultural tradition and culinary practice. Known for its distinctive balance of sweet, salty, sour and heat, Vietnamese cooking relies on chili to deliver the sharp, lively spice note that completes and elevates the flavor profile of many dishes.

Fresh Chili



Dried Chili



Origin:	<i>Dong Thap, Vietnam</i>
Size:	<i>4-12 cm</i>
Ripeness:	<i>>95%</i>
Packing:	<i>Bag</i>
Color:	<i>Natural, Medium Dark Red</i>
Weight:	<i>25 kg</i>

Chili Powder



Stemless Dried Chili



Black Cardamom

Vietnamese black cardamom originates from the cool, humid highlands near the Vietnam - China border, especially the Hoang Lien Son range. Cultivated for centuries by ethnic minority communities, it is used in local cuisine and traditional medicine. Today, Vietnam is among the leading global suppliers.

Known as a northern mountain specialty, black cardamom delivers a rich, slightly sweet, mint - like profile and is a “signature note” in Asian spice blends. Pods are harvested in October to November when still green and just ripening for optimal flavor and aroma, then manually collected in highland terrain before drying and export.

Shelf Life: 2 Years
Moisture: Spicy, Tasty
Broken: 3% Max
Flat Fruits: 0 - 5% max

Shelf Life: 2 Years
Moisture: Spicy, Tasty
Broken: 3% Max
Flat Fruits: 0 - 5% max
Stem Length: 0.3 - 0.5 cm

Black Cardamom Stemless



Black Cardamom With Stem



Ginger

“The older the ginger, the spicier it is” - a common Vietnamese saying that reflects how deeply ginger is rooted in local cuisine. It does not merely support flavor but adds depth, warmth and a distinct character to dishes.

Vietnamese fresh ginger offers a clean aroma and a warm, lingering spice that elevates soups, sauces, marinades, teas and confectionery. Its ability to enhance flavor and reduce heaviness makes ginger indispensable in both home kitchens and food manufacturing. With consistent quality and authentic taste, Vietnamese ginger remains a trusted choice in global markets

Origin: Tuyen Quang, Bac Kan, Vietnam
Cultivation Type: Organic
Taste: Spicy, Tasty
Admixture: 1% Max
Color: Brown, Yellow
Packing: 20kg/mesh bag; 10kg/carton box
25 - 50kg PP /PE bags

Fresh Ginger



Whole Dried Ginger



Sliced Dried Ginger



Star Anise

Vietnam star anise, mainly grown in the northern highlands with Lang Son as the most recognized region, is a rare and high-value spice with long cultural relevance. In cuisine, star anise is a key component of five-spice blends and is widely used in stews, grills and curries for its warm, sweet-spicy aroma and rich flavor. With its diverse applications in both food and traditional uses, dried star anise has long been considered an indispensable household ingredient in Vietnam.

Origin:	Lang Son, Vietnam
Size:	2.5 cm (80% up)
Taste:	Sweet, Tasty
Color:	Natural
Moisture:	13% Max
Admixture:	1% Max
Broken:	10% Max
Certificate:	ISO, HACCP, BRC
Packing:	10kg/PCV/carton box

Origin:	Lang Son, Vietnam
Size:	2 cm (80% up)
Taste:	Sweet, Tasty
Color:	Natural
Moisture:	13% Max
Admixture:	1% Max
Broken:	10% Max
Certificate:	ISO, HACCP, BRC
Packing:	10kg/PCV/carton box

Autumn Star Anise



Spring Star Anise



Desiccated Coconut

Vietnamese desiccated coconut is widely used in industrial food manufacturing for its clean tropical sweetness, fine texture and consistent quality. Available in fine, medium and chips grades, it offers stable moisture, controlled microbiology and uniform cut size suitable for bakery, confectionery, cereal and ready-meal production. Sourced from established coconut regions and processed for export reliability, it provides predictable performance and secure year-round supply for global buyers.

Type:	Low, High fat
Moisture:	3% Max
Free Fatty Acids:	0.3% Max
Fat:	60-65% min
Shelf Life:	18 months
Packing:	25kg/PE bag & 2 Kraft Bag & PP bag

Type:	Low, High fat
Moisture:	5% Max
Free Fatty Acids:	0.3% Max
Fat:	35% min
Shelf Life:	18 months
Packing:	25kg/PE bag & 2 Kraft Bag & PP bag

Desiccated Coconut Fine Grade



Desiccated Coconut Medium Grade



TONI NGUYEN

SALES MANAGER

Email: toni@havigo.vn

WhatsApp: (+84) 33 537 5151



HAVIGO COMPANY LTD

81 Le Duc Tho Street, Tu Liem Ward

Hanoi City, Vietnam

Visit us at: havigo.vn

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