



# NEW PRODUCTS SERIES



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# *Contents*

---

1

---

Vannamei  
Coconut Breaded  
Popcorn Shrimp

3

---

2

---

Vannamei  
Panko Breaded  
Popcorn Shrimp

4

---

5

---

Vannamei  
Ebikatsu Heart  
Shape

6

---

Vannamei  
Ebikatsu  
Christmas Tree

7

---

Vannamei  
Shrimp Dimsum

8

---

Vannamei  
Shrimp Dumpling

9

---

Vannamei  
Shrimp Rangoon

10

---

Vannamei  
Shrimp Roll

11

---

Vannamei  
Breaded Shrimp  
Ball

12

---

Vannamei  
Agedama Shrimp  
Ball

13

---

Vannamei  
Nobashi Breaded  
with Kataifi

14

---

Vannamei  
Ebikatsu with  
Kataifi

15

---

Vannamei  
Roll Kataifi

16

---

Vannamei  
PTO Breaded  
Kataifi

17

---

Vannamei  
Ebifry PTO with  
Star Shape panko

Vannamei  
PTO Butterfly Coconut  
Chili Lime Top Crust

Black Tiger Thai  
Style Chili Lime  
Breaded



# Vannamei Coconut Breaded Popcorn Shrimp *(Raw/Pre-fried)*

## FINAL WEIGHT

---

25.0 ± 2.0 gr/pc

## INGREDIENT

---

Shrimp 55%  
Powder 45%

## PACKING

---

16 pcs/tray

## COOKING INSTRUCTION

---

Deep fried without defrosting  
at 165-170°C for 210-230  
seconds or until golden brown



# Vannamei

## Panko Breaded Popcorn Shrimp

*(Raw/Pre-fried)*



### FINAL WEIGHT

---

25.0 ± 2.0 gr/pc

### INGREDIENT

---

Shrimp 50%  
Powder 50%

### PACKING

---

16 psc/tray

### COOKING INSTRUCTION

---

Deep fried without defrosting  
at 165-175<sup>o</sup>C for 170 - 190  
seconds or until golden brown



Vannamei  
Ebikatsu Heart  
Shape  
(Raw/Pre-fried)  
*Valentine Special*

FINAL WEIGHT

---

25.0 ± 2.0 gr/pc

INGREDIENT

---

Shrimp 55%  
Powder 45%

PACKING

---

12 pcs/tray

COOKING INSTRUCTION

---

Deep fried without defrosting  
at 165-170<sup>0</sup>C for 140 - 160  
seconds or until golden brown



# Vannamei Shrimp Dimsum

## FINAL WEIGHT

---

27 ± 2.0 gr/pc

## INGREDIENT

---

Shrimp mixed with spice and  
vegetables 50%  
Powder 50%

## PACKING

---

500g/box

## COOKING INSTRUCTION

---

Steam without defrosting for 8'





Vannamei  
Ebikatsu  
Christmas Tree  
(*Raw/Pre-fried*)  
*Christmas Special*

FINAL WEIGHT

---

40.0 ± 2.0 gr/pc

INGREDIENT

---

Shrimp 50%  
Powder 50%

PACKING

---

500 g/box

COOKING INSTRUCTION

---

Deep fried without defrosting  
at 170-175°C for 4'30" – 4'45"  
seconds or until golden brown



# Vannamei Shrimp Dumpling



## FINAL WEIGHT

---

35.0 ± 2.0 gr/pc

## PACKING

---

500g/box

## INGREDIENT

---

Shrimp mixed with spice and  
vegetables 50%  
Powder 50%

## COOKING INSTRUCTION

---

Steam without defrosting for  
20'



# Vannamei Shrimp Rangoon *(Pre-fried)*



## FINAL WEIGHT

---

27.0 ± 2.0 gr/pc

## PACKING

---

500g/box

## INGREDIENT

---

Shrimp mixed with vegetables  
60%  
Filo Pastry 40%

## COOKING INSTRUCTION

---

Deep fried without defrosting  
at 170-175°C for 4'30'' – 4'45''  
or until golden brown

# Vannamei Shrimp Roll *(Pre-fried)*



## FINAL WEIGHT

---

25.0 ± 2.0 gr/pc

## PACKING

---

500 g/box

## INGREDIENT

---

Shrimp mixed with spice and  
vegetables 60%  
Filo Pastry 40%

## COOKING INSTRUCTION

---

Deep fried without defrosting  
at 170-175°C for 4'30'' –  
4'45'' or until golden brown



# Vannamei Breaded Shrimp Ball *(Raw/Pre-fried)*

## FINAL WEIGHT

---

20 ± 2.0 gr/pc

## INGREDIENT

---

Shrimp 50%  
Powder 50%

## PACKING

---

500g/box

## COOKING INSTRUCTION

---

Deep fried without defrosting  
at 170-175<sup>0</sup>C for 5 – 6 mins or  
until golden brown



# Vannamei

## Agedama Shrimp Ball

*(Raw/Pre-fried)*



### FINAL WEIGHT

---

20.0 ± 2.0 gr/pc

### INGREDIENT

---

Shrimp 50%  
Powder 50%

### PACKING

---

500g/box

### COOKING INSTRUCTION

---

Deep fried without defrosting  
at 170 - 175°C for 5'30" – 5'45"  
or until golden brown



# Vannamei Nobashi Breaded with Kataifi *(Raw/Pre-fried)*



## FINAL SIZE

24.0 ± 2.0 gr/pc  
12 – 13 cm

## INGREDIENT

Shrimp 50%  
Powder 50%

## PACKING

10 psc/tray

## COOKING INSTRUCTION

Deep fried without defrosting  
at 165-175<sup>0</sup>C for 130 - 150  
seconds or until golden brown

Vannamei  
Ebikatsu with  
Kataifi  
*(Raw/Pre-fried)*

---

FINAL WEIGHT

20.0 ± 2.0 gr/pc

---

INGREDIENT

Shrimp 50%  
Powder 50%

---

PACKING

12 pcs/tray

---

COOKING INSTRUCTION

Deep fried without defrosting  
at 165-170<sup>0</sup>C for 330 - 350  
seconds or until golden brown





Vannamei  
Roll Kataifi  
*(Raw/Pre-fried)*



FINAL WEIGHT

---

26.0 ± 2.0 gr/pc

INGREDIENT

---

Shrimp 55%  
Powder 45%

PACKING

---

12 psc/tray

COOKING INSTRUCTION

---

Deep fried without defrosting  
at 165-175<sup>0</sup>C for 195 – 210  
seconds or until golden brown

Vannamei  
PTO Breaded  
Kataifi  
*(Raw/Pre-fried)*

FINAL WEIGHT

---

26.0 ± 2.0 gr/pc

INGREDIENT

---

Shrimp 55%  
Powder 45%

PACKING

---

14 pcs/tray

COOKING INSTRUCTION

---

Deep fried without defrosting  
at 165-170°C for 195 – 210  
seconds or until golden brown





Vannamei  
Ebifry PTO with  
Star Shape panko  
*(Raw/Pre-fried)*



FINAL WEIGHT

28.0 ± 2.0 gr/pc

INGREDIENT

Shrimp 55%  
Powder 45%

COOKING INSTRUCTION

Deep fried without defrosting  
at 165-175°C for 3-4 mins or  
until golden brown



Vannamei  
PTO Butterfly Coconut  
Chili Lime Top Crust  
*(Raw/Pre-fried)*



FINAL WEIGHT

24.0 ± 2.0 gr/pc

INGREDIENT

Shrimp 55%  
Powder 45%

COOKING INSTRUCTION

Deep fried without defrosting  
at 165-175°C for 2.5-3.5 mins  
or until golden brown



# Black Tiger Thai Style Chili Lime Breaded *(Raw/Pre-fried)*



## FINAL SIZE

34.0 ± 2.0 gr/pc  
12-13 cm

## INGREDIENT

Shrimp 50%  
Powder 50%

## COOKING INSTRUCTION

Deep fried without defrosting  
at 165-175°C for 3- 4 mins  
or until golden brown





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*Thank you*

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