



— NEW PRODUCTS SERIES —



Contents

1

Vannamei
Coconut Breaded
Popcorn Shrimp

2

Vannamei
Panko Breaded
Popcorn Shrimp

3

Vannamei
Ebikatsu
Heart Shape

4

Vannamei
Ebikatsu
Christmas Tree

5

Vannamei
Shrimp Dimsum

6

Vannamei
Shrimp Dumpling

7

Vannamei
Shrimp Rangoon

8

Vannamei
Shrimp Roll

9

Vannamei
Breaded
Shrimp Ball

10

Vannamei
Agedama
Shrimp Ball

11

Vannamei
Nobashi Breaded
with Kataifi

12

Vannamei
Ebikatsu
with Kataifi

13

Vannamei
Roll Kataifi

14

Vannamei
PTO Breaded
Kataifi

15

Vannamei
Ebifry PTO with
Star Shape Panko

16

Vannamei
PTO Butterfly Coconut
Chili Lime Top Crust

17

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°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°C for 140 - 160
seconds or until golden brown



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

INGREDIENT

Shrimp mixed with
Vegetables 60%
Filo Pastry 40%

PACKING

500g/box

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°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°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^oC 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°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



Thank you
