



Value-Added Product List

Raw Value-Added Products

Premium shrimp, expertly prepared with value-added options, raw and ready for your final touch



Raw Value-Added Products

R01

VM NOBASHI BREADED WITH KATAIFI

- 25g ± 2g/pc
- 40% shrimp | 60% kataifi
- 500g/box × 20 boxes



170°C | 2.5 - 3 mins
340°F



R02

VM NOBASHI KATAIFI

- 25g ± 2g/pc
- 50% shrimp | 50% kataifi
- 10 pcs/tray × 20 trays



170°C | 3 – 3.5 mins
340°F



R03

VM PTO KATAIFI (YELLOW PANKO & WHITE KATAIFI)

- 20g ± 2g/pc
- 40% shrimp | 60% kataifi
- 24 pcs/box × 20 boxes



170°C | 3 mins
340°F



R04

VM PTO KATAIFI (WHITE)

- 20g ± 2g/pc
- 50% shrimp | 50% kataifi
- 500g/box × 20 boxes



170°C | 3 – 3.5 mins
340°F



Raw Value-Added Products

R05

VM EBIKATSU WITH KATAIFI

- 20g ± 2g/pc
- 50% shrimp | 50% coating
- 24 pcs/box (480g/box)



170°C | 5.5 mins
340°F



R06

VM SHRIMP BALL

- 20g ± 2g/pc
- 50% shrimp | 50% coating
- 500g/box × 20 boxes



170°C | 4.5 – 5 mins
340°F



R07

VM EBIKATSU

- 110g ± 2g/pc
- 50% shrimp | 50% coating
- 45 pcs/carton



170°C | 8.5 - 9 mins
340°F



R08

VM EBIKATSU

- 50g ± 2g/pc
- 50% shrimp | 50% coating
- 20 pcs/box × 10 boxes



170°C | 5.5 mins
340°F



Raw Value-Added Products

PENDING

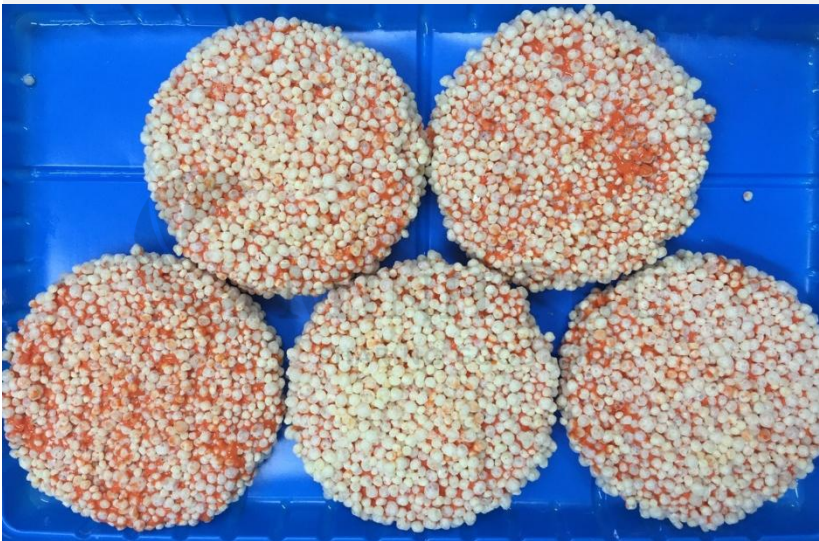
R9

VM EBIKATSU HAISSA

- 50g ± 3g/pc
- 50% shrimp | 50% coating
- 500g/box × 20 boxes



170°C | 4 – 4.5 mins
340°F



R10

VM EBIKATSU

- 50g ± 2g/pc
- 50% shrimp | 50% coating
- 1kg/box × 10 boxes



170°C | 4 – 4.5 mins
340°F



R11

VM EBIKATSU (CUP SHAPE)

- 40g ± 2g/pc
- 50% shrimp | 50% coating
- 10 pcs/box × 20 boxes



170°C | 3.5 mins
340°F



R12

VM EBIKATSU RING

- 20g ± 1g/pc
- 50% shrimp | 50% coating
- 50 pcs/box × 10 boxes



170°C | 2.5 mins
340°F



Raw Value-Added Products

R13

VM MENBOSHA

- 30g ± 2g/pc
- 50% shrimp | 50% coating
- 10 pcs/box × 20 boxes



170°C | 5.5 mins
340°F



180°C | 12 -14 mins
350°F



R14

VM FILO

- 25g ± 2g/pc
- 50% shrimp | 50% coating
- 500g/box × 20 boxes



170°C | 4.5 - 5 mins
340°F



R15

VM SPRING ROLLS FILO

- 20g ± 2g/pc
- 45% shrimp | 55% coating
- 12 pcs/tray × 20 trays



170°C | 5 - 6 mins
340°F



R16

VM SHRIMP RANGOON

- 30g ± 2g/pc
- 50% shrimp | 50% coating
- 24 pcs/box × 10 boxes



170°C | 5.5 - 6 mins
340°F



Raw Value-Added Products

R17

VM RAW DUMPLING

- 35g ± 2g/pc
- 50% shrimp patty
- 50% dough
- 500g/box × 20 boxes



100°C | 18 - 20 mins
210°F



R18

VM DIMSUM

- 25g ± 2g/pc
- 50% shrimp patty
- 50% dough
- 24 pcs/box × 10 boxes



100°C | 8 mins
210°F



R19

VM PANKO BREADED PD POPCORN SHRIMP

- 20g ± 2g/pc
- 50% shrimp | 50% coating
- 24 pcs/box × 10 boxes



180°C | 3 mins
350°F



R20

VM PTO BUTTERFLY COCONUT CHILI LIME TOP CRUST

- 25g ± 2g/pc
- 50% shrimp | 50% coating
- 24 pcs/box × 10 boxes



170°C | 3 mins
340°F



Raw Value-Added Products

R21

VM BREADED TORPEDO

- Min 50g/pc
- 50% shrimp | 50% coating
- 10 pcs/tray × 20 trays



170°C | 4 – 4.5 mins
340°F



R22

VM BREADED

- Min 30g/pc
- 50% shrimp | 50% coating
- 10 pcs/tray



170°C | 3.5 mins
340°F



R23

VM PTO BREADED

- Min 12g/pc
- 50% shrimp | 50% coating
- 40pcs/box × 10 boxes



170°C | 3 mins
340°F



R24

BT BREADED

- 45g ± 2g/pc
- 50% shrimp | 50% coating
- 20 pcs/box × 10 boxes



170°C | 6 mins
340°F



Raw Value-Added Products

R25

BT BREADED

- 70g $\pm$ 2g/pc
- 40% shrimp | 60% coating
- 5 pcs/tray $\times$ 20 trays



170°C | 5 mins
340°F



R26

VM HEAD ON BREADED

- 66 – 73g/pc
- 40% shrimp | 60% coating
- 10 pcs/carton



170°C | 4.5 mins
340°F



R27

BT HEAD ON BREADED

- 42.5g $\pm$ 2g/pc
- 50% shrimp | 50% coating
- 8 pcs/tray $\times$ 20 trays



170°C | 3.5 - 4 mins
340°F



R28

SEA WHITE SHRIMP BREADED

- 42g $\pm$ 2.5g/pc
- 50% shrimp | 50% coating
- 10 pcs/tray $\times$ 20 trays



170°C | 4 mins
340°F



Raw Value-Added Products

R29



VM BREADED TORPEDO

- 30g ± 2g/pc
- 50% shrimp | 50% coating
- 10 pcs/tray × 20 trays



170°C | 3.5 - 4 mins
340°F



R30

VM BUTTERFLY BREADED

- 25g ± 2g/pc
- 50% shrimp | 50% coating
- 12 pcs/tray × 20 trays



170°C | 3 – 3.5 mins
340°F



R31

VM BREADED TORPEDO

- 30g ± 2g/pc
- 40% shrimp | 60% coating
- 25 pcs/box × 10 boxes



170°C | 3 mins
340°F



R32



VM BREADED BUTTERFLY

- 25g ± 2g/pc
- 50% shrimp | 50% coating
- 500g/box × 20 boxes



170°C | 2.5 - 3 mins
340°F



Raw Value-Added Products

R33

VM BREADED TORPEDO

- 20g ± 2g/pc
- 50% shrimp | 50% coating
- 1kg/box × 10 boxes



170°C | 4 mins
340°F



R34

VM POPCORN

- 15g ± 2g/pc
- 50% shrimp | 50% coating
- 500g/box × 20 boxes



170°C | 2.5 - 3 mins
340°F



R35

VM BREADED TORPEDO



- 25g ± 2g/pc
- 40% shrimp | 60% coating
- 500g/box × 20 boxes



170°C | 4 mins
340°F



R36

VM BREADED COCONUT

- 21 – 25 pcs/lb
- 50% shrimp | 50% coating
- 2.5lb/box × 4 boxes



170°C | 4 mins
340°F



Raw Value-Added Products

R37

VM BREADED SHRIMP BLANCHED TAIL

- 18g $\pm$ 1g/pc
- 50% shrimp | 50% coating
- 10 pcs/tray $\times$ 20 trays



170°C | 3.5 mins
340°F





Marinated Value-Added Products

Infused with rich, flavorful marinades. Conveniently prepped and raw, they're ready to cook and perfect for bringing bold, delicious tastes

Marinated Value-Added Products

M01

VM RAW BURGER XO SAUCE

- 100g $\pm$ 5g/pc
- 88% shrimp pate | 12% Ssn
- 4 pcs/box $\times$ 20 boxes



170°C | 6 mins
340°F



M02

VM RAW BURGER ROASTED ONION

- 100g $\pm$ 5g/pc
- 88% shrimp pate | 12% Ssn
- 4 pcs/box $\times$ 20 boxes



170°C | 6 mins
340°F



M03

BT RAW HLSO BUTTERFLY CUT WITH CHEESE & SAUCE

- 25g $\pm$ 2g/pc
- 80% shrimp | 20% cheese
- 10 pcs/tray $\times$ 20 trays



230°C | 18 – 20 mins
450°F



M04

VM PRE FRIED CRISPY COCONUT LIME BUTTER

- 15g $\pm$ 2g/pc
- 45% shrimp | 55% coating
- 1000g/box $\times$ 20 boxes



170°C | 2 mins
340°F



180°C | 6- 8 mins
350°F



Marinated Value-Added Products

M05

VM RAW PD WITH SWEET CHILI SKEWER

- 41 – 50 pcs/lb
- 90% shrimp | 10% chili ssn.
- 10sk/kg/bag × 10 bags



180°C | 6 – 7 mins
350°F



M06

VM COOKED PTO RING MARINADE

- 51 - 60 pcs/lb
- 80% shrimp | 20% ssn.
- 22-25 pcs/tray × 12 trays

*Thaw in fridge for 12+ hours



M07

VM RAW HLSD LEMON PEPPER KOREAN GOCHUJANG

- 21 – 25 pcs/lb
- 96% shrimp | 4% ssn.
- 1 lb/bag × 10 bags



180°C | 6 – 8 mins
350°F



M08

VM PRE FRIED BURGER WITH JALAPENO FLAVOR

- 100g ± 2g/pc
- 88% shrimp | 12% ssn.
- 4 pcs/bag × 20 bags



170°C | 5 – 5.5 mins
340°F



Marinated Value-Added Products

M09

VM PRE FRIED BURGER WITH HARISSA FLAVOR

- 100g $\pm$ 2g/pc
- 88% shrimp | 12% ssn.
- 4 pcs/bag $\times$ 20 bags



170°C | 5.5 mins
340°F



M10

BT RAW BUTTERFLY SKEWER MARINATED BBQ

- 30g/pc
- 85% shrimp | 15% marinade
- 2 pcs/sk $\times$ 6 sk/box (360g)



230°C | 14 - 16 mins
450°F



10 - 11 mins



M11

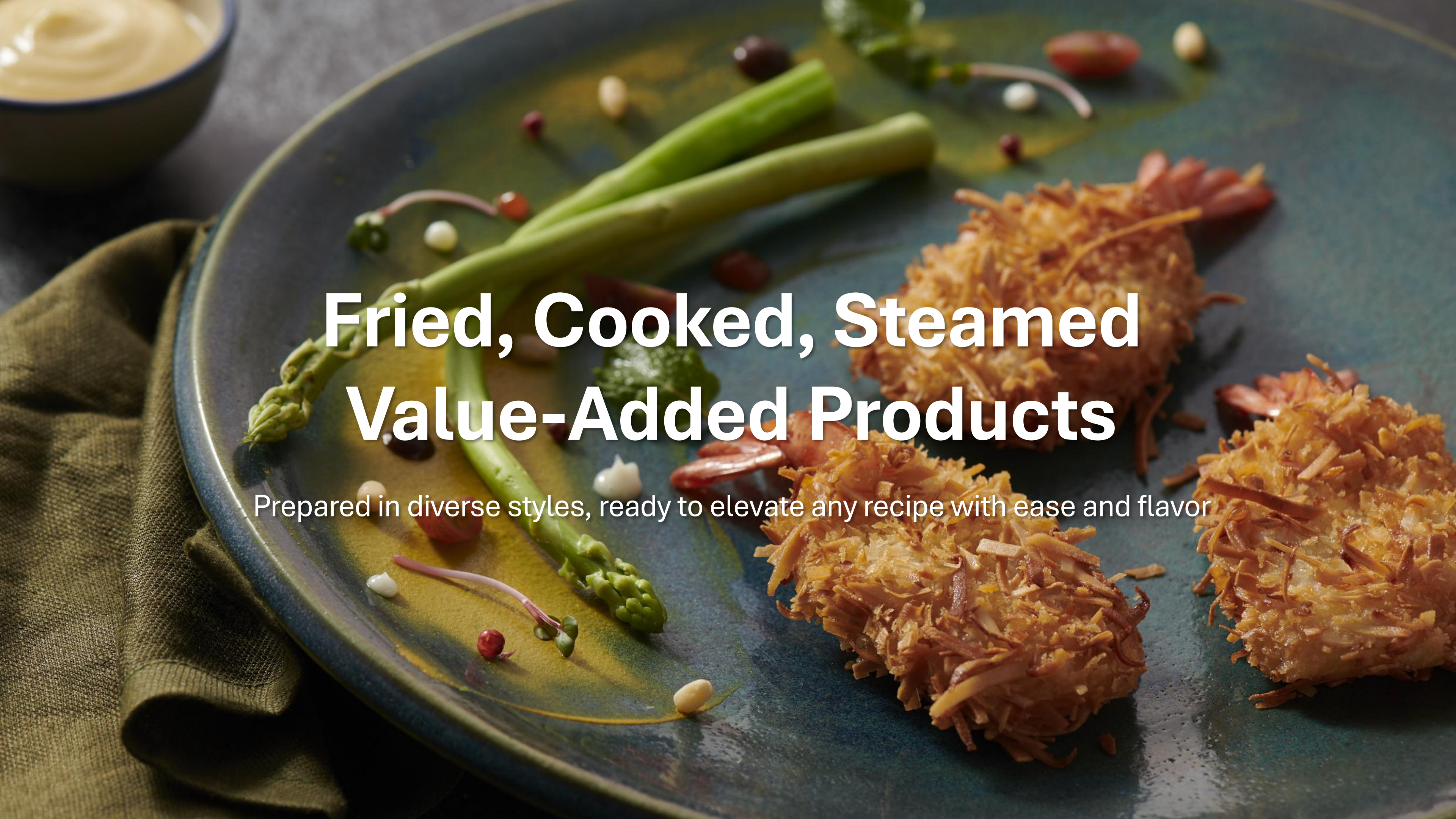
BT RAW HEAD ON WITH SAUCE & CHEESE

- 60g $\pm$ 3g/pc
- 85% shrimp | 15% ssn.
- 600g/box $\times$ 12 boxes



200°C | 15 mins
390°F





Fried, Cooked, Steamed Value-Added Products

Prepared in diverse styles, ready to elevate any recipe with ease and flavor

Fried, Cooked, Steamed Value-Added Products

F01

VM DEEP FRIED HEAD ON BIKINI TEMPURA

- 30g $\pm$ 2g/pc
- 40% shrimp | 60% coating
- 1kg/box $\times$ 10 boxes

 170°C | 3 – 3.5 mins
340°F

 180°C | 8 - 10 mins
350°F



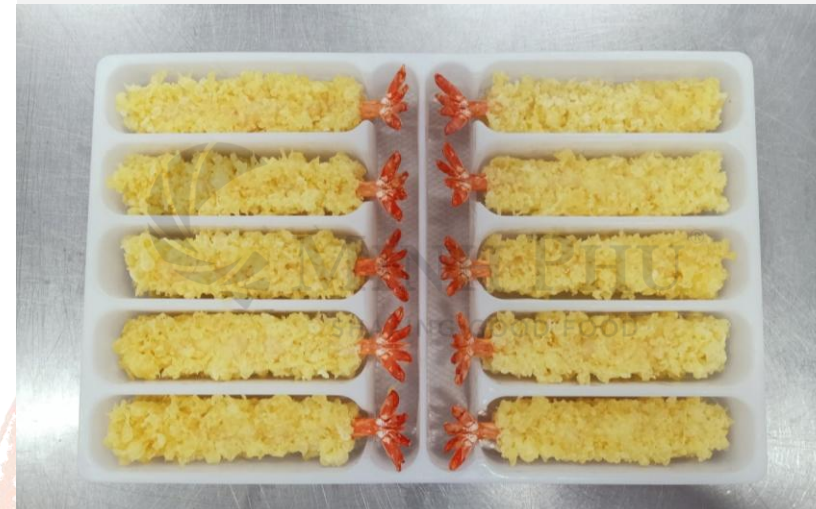
F02

BT DEEP FRIED TEMPURA

- 35g $\pm$ 2g/pc
- 40% shrimp | 60% coating
- 10 pcs/tray $\times$ 20 trays

 170°C | 3.5 - 4 mins
340°F

 180°C | 8 - 10 mins
350°F



F03

BT PRE FRIED TEMPURA

- 58g $\pm$ 3g/pc
- 60% shrimp | 40% coating
- 10 pcs/tray $\times$ 20 trays

 170°C | 4 mins
340°F

 180°C | 12 - 14 mins
350°F



F04

VM DEEP FRIED TEMPURA

- 40g $\pm$ 2g/pc
- 40% shrimp | 60% coating
- 10 pcs/tray $\times$ 20 trays

 170°C | 4 mins
340°F

 180°C | 9 - 11 mins
350°F



Fried, Cooked, Steamed Value-Added Products

F05



VM PRE FRIED TEMPURA

- 25g $\pm$ 2g/pc
- 50% shrimp | 50% coating
- 500g/box $\times$ 20 boxes



170°C | 2.5 - 3 mins
340°F



220°C | 10 - 12 mins
430°F



F06

VM DEEP FRIED TEMPURA

- 36-38g/pc
- 40% shrimp | 60% coating
- 8 pcs/tray $\times$ 20 trays



170°C | 3 - 3.5 mins
340°F



180°C | 8 - 10 mins
350°F



F07

VM PRE FRIED FRITTER

- 14 $\pm$ 1.5g/pc
- 50% shrimp | 50% coating
- 1kg/bag $\times$ 10 bags



170°C | 2.5 mins
340°F



180°C | 6 - 7 mins
350°F



F08

VM PRE FRIED TEMPURA PD GARLIC

- 31 - 40 pcs/lb
- 55% shrimp | 45% coating
- 1kg/box $\times$ 10 boxes



170°C | 2 mins
340°F



180°C | 8 - 10 mins
350°F



Fried, Cooked, Steamed Value-Added Products

F09

VM DEEP FRIED FRITTER TEMPURA (BEER BATTER)

- 25g $\pm$ 2g/pc
- 50% shrimp | 50% coating
- 1kg/box $\times$ 10 boxes



170°C | 5.5 mins
340°F



F10

VM PRE FRIED FRITTER



- 26 – 30 pcs/lb
- 50% shrimp | 50% coating
- 16 pcs/tray $\times$ 20 trays



170°C | 2.5 mins
340°F



220°C | 10 - 12 mins
430°F



F11

VM PRE FRIED FRITTER

- 21 – 25g/pc
- 50% shrimp | 50% coating
- 300g/box $\times$ 20 boxes



16 – 18 mins



220°C | 22 - 24 mins
430°F



F12

VM PRE FRIED POPCORN PD

- 20g $\pm$ 2g/pc
- 50% shrimp | 50% coating
- 1kg/box $\times$ 10 boxes



170°C | 3.5 mins
340°F



180°C | 8 - 10 mins
350°F



Fried, Cooked, Steamed Value-Added Products

F13

VM PRE FRIED PTO

- 26 – 30 pcs/lb
- 45% shrimp | 55% coating
- 1kg/box × 10 boxes



180°C | 3 mins
350°F



F14

VM PRE FRIED PD POPCORN

- 20g ± 2g/pc
- 50% shrimp | 50% coating
- 24 pcs/box × 10 boxes



180°C | 3 mins
350°F



F15

VM FRIED TORPEDO

- Min 30g/pc, 11- 12cm
- 45% shrimp | 55% coating
- 1kg/box × 10 boxes



170°C | 3 – 4 mins
340°F



F16

VM DEEP FRIED EBIKATSU STICK WITH CHEESE

- 80g ± 2g/pc
- 40% shrimp | 60% coating
- 10 pcs/box × 10 boxes



170°C | 5 mins
340°F



180°C | 8 - 10 mins
350°F



Fried, Cooked, Steamed Value-Added Products

F17

VM PRE FRIED CRISPY COCONUT LIME BUTTER

- 15g ± 2g/pc
- 45% shrimp | 55% coating
- 1kg/box × 10 boxes



170°C | 2 mins
340°F



180°C | 6 - 8 mins
350°F



F18

VM PRE FRIED BALL

- 20g ± 2g/pc
- 50% shrimp | 50% coating
- 1kg/box × 10 boxes



170°C | 5 mins
340°F



230°C | 15 - 17 mins
450°F



180°C | 9 - 11 mins
350°F



F19

VM PRE FRIED BUTTERFLY WITH TARTAR SAUCE

- 25g ± 2g/pc
- 45% shrimp | 55% coating
- 10 pcs/tray × 20 trays



170°C | 4.5 mins
340°F



F20

VM PRE FRIED BUTTERFLY WITH GARLIC HERB SAUCE

- 23g ± 2g/pc
- 45% shrimp | 55% coating
- 10 pcs/tray × 20 trays



170°C | 4 mins
340°F



180°C | 8 - 9 mins
350°F



Fried, Cooked, Steamed Value-Added Products

F21

VM PRE FRIED BUTTERFLY WITH WASABI SAUCE

- 23g $\pm$ 2g/pc
- 45% shrimp | 55% coating
- 10 pcs/tray $\times$ 20 trays



170°C | 4 mins
340°F



180°C | 8 - 9 mins
350°F



F22

VM PRE FRIED BUTTERFLY WITH TARTAR SAUCE

- 23g $\pm$ 2g/pc
- 45% shrimp | 55% coating
- 10 pcs/tray $\times$ 20 trays



170°C | 4 mins
340°F



180°C | 8 - 9 mins
350°F



F23

VM PRE FRIED PTO COCONUT

- 25g $\pm$ 2g/pc
- 50% shrimp | 50% coating
- 2kg/bag $\times$ 5 bags



175°C | 3.5 mins
350°F



200°C | 13 - 14 mins
390°F



190°C | 9 mins
375°F



F24

VM PRE FRIED HALF MENBOSHA WITH SESAME

- 30g $\pm$ 2g/pc
- 50% shrimp | 50% coating
- 12 pcs/tray $\times$ 20 trays



170°C | 4.5 mins
340°F



Fried, Cooked, Steamed Value-Added Products

PENDING

F25

VM COMBO DEEP FRIED EBIFRY

- 21g $\pm$ 1g/pc
- 50% shrimp | 50% coating
- 10 pcs/tray $\times$ 40 trays



170°C | 5.5 (3) mins
340°F



220°C | 15 (8) mins
430°F



F26

VM PRE FRIED BREADED BUTTERFLY

- 10 -15 pcs/lb
- 35% shrimp | 65% coating
- 2kg/box $\times$ 6 boxes



175°C | 3 - 4 mins
350°F



220°C | 14 - 16 mins
430°F



F27

VM PRE FRIED BREADED COCONUT

- 13 -15 pcs/lb
- 50% shrimp | 50% coating
- 2lbs/box $\times$ 5 boxes



175°C | 2.5 - 3 mins
350°F



F28

VM DEEP FRIED BREADED TORPEDO

- 22g $\pm$ 2g/pc
- 40% shrimp | 60% coating
- 10 pcs/tray $\times$ 20 trays



170°C | 2.5 - 3 mins
340°F



Fried, Cooked, Steamed Value-Added Products

F29

VM PRE FRIED BURGER WITH JAPALENO FLAVOR

- 100g $\pm$ 2g/pc
- 88% shrimp | 12% coating
- 4 pcs/bag $\times$ 20 bags



170°C | 5.5 mins
340°F



F30

VM PRE FRIED BURGER WITH HARISSA FLAVOR

- 100g $\pm$ 2g/pc
- 88% shrimp | 12% coating
- 4 pcs/bag $\times$ 20 bags



170°C | 5.5 mins
340°F



F31

VM PRE FRIED SPRING ROLL FILO

- 25g $\pm$ 2g/pc
- 45% shrimp | 55% coating
- 500g/box $\times$ 20 boxes



170°C | 5 – 5.5 mins
340°F



F32

VM PRE FRIED MINI SPRING ROLLS

- 8g $\pm$ 2g/pc
- 72% shrimp patty
- 28% rice sheet coating
- 30 pcs/tray $\times$ 20 trays



170°C | 2 – 2.5 mins
340°F



180°C | 8 - 9 mins
350°F



Fried, Cooked, Steamed Value-Added Products

F33

VM PRE FRIED FILO SPRING ROLL

- 50g $\pm$ 2g/pc
- 50% shrimp | 50% filo
- 10 pcs/box $\times$ 5 boxes



170°C | 7 - 8 mins
340°F



F34

VM STEAMED FILO

- 20g $\pm$ 2g/pc
- 70% shrimp patty
- 30% filo pastry
- 12 pcs/tray $\times$ 12 trays



170°C | 5.5 - 6 mins
340°F



F35

VM STEAMED SHRIMP GYOZA

- 20g $\pm$ 2g/pc
- 60% shrimp patty
- 40% dough
- 12 pcs/tray $\times$ 20 trays



100°C | 6 - 7 mins
210°F



F36

VM STEAMED DIMSUM

- 25g $\pm$ 2g/pc
- 50% shrimp patty
- 50% dough
- 1kg/box $\times$ 10 boxes



100°C | 8 mins
210°F



Fried, Cooked, Steamed Value-Added Products

F37

VM STEAMED SHRIMP SHUMAI

- 20g $\pm$ 2g/pc
- 60% shrimp patty
- 40% coating
- 12 pcs/tray $\times$ 20 trays



100°C | 5 - 6 mins
210°F



F38

VM COOKED PTO RING MARINATED

- 51 – 60 pcs/lb
- 90% shrimp
- 10% seasoning
- 22 – 25 pcs/tray $\times$ 12 trays

*Thaw in fridge for 12+ hours



F39

VM PRE FRIED EBI CHEEK

- 1.9 – 2.2g/pc
- 50% shrimp | 50% coating
- 150g/bag $\times$ 20 bags



165°C | 10 - 11 mins
330°F



A close-up photograph of a gourmet dish. Three large, golden-brown fried shrimp are stacked vertically on a bed of thin, greyish noodles. The noodles are mixed with sliced yellow squash, red onion, and green leafy vegetables. The dish is served on a dark, textured plate. In the background, a silver fork and a glass are visible on a dark surface. The text "THE END" is overlaid in white, bold, sans-serif font across the center of the image.

THE END