



## NEW PRODUCTS SERIES



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# 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**

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FINAL WEIGHT

25.0 ± 2.0 gr/pc

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INGREDIENT

Shrimp 55%  
Powder 45%

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PACKING

12 pcs/tray

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COOKING INSTRUCTION

Deep fried without defrosting  
at 165-170°C for 140 - 160  
seconds or until golden brown



# Vannamei Shrimp Dimsum

## FINAL WEIGHT

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27 ± 2.0 gr/pc

## INGREDIENT

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Shrimp mixed with spice and  
vegetables 50%  
Powder 50%

## PACKING

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500g/box

## COOKING INSTRUCTION

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Steam without defrosting for 8'





# Vannamei Shrimp Dumpling



## FINAL WEIGHT

35.0 ± 2.0 gr/pc

## INGREDIENT

Shrimp mixed with spice and  
vegetables 50%  
Powder 50%

## PACKING

500g/box

## 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

## INGREDIENT

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

## PACKING

500 g/box

## 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

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20 ± 2.0 gr/pc

## INGREDIENT

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Shrimp 50%  
Powder 50%

## PACKING

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500g/box

## COOKING INSTRUCTION

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Deep fried without defrosting  
at 170-175°C for 5 – 6 mins 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°C for 330 - 350  
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

## 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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