

Sharing  
Good  
FOOD

分享美食

Since 1992  
1992成立



Minh Phu Seafood Corporation

明富水产集团



Sharing  
Good  
**FOOD**  
分享美食

# Introduction

## 公司简介

Vietnam is our homeland, a country of beauty, diversity and resilience, with a strong and abundant natural environment, and a culture of caring and sharing good fortune with others.

Minh Phu Seafood Corporation is driven by this tradition. Since the establishment in 1992, our mission has always been combining experience and innovation to build a complete ecosystem of farmers, scientists, and professionals, an equitable, sustainable, responsible eco-system, dedicated to bringing the best shrimps to the world, one bite at a time. Minh Phu's products have been being exported to and consumed by millions of people in more than 50 countries and territories.

Our in-house responsible, high-tech, and end-to-end supply chain gives us many opportunities to work and collaborate with others toward the sustainability of food safety control, environmental protection, social welfare, and animal health & welfare. We are proud to be one of the first and largest entities in Vietnam who are certified by ASC, BAP (4-Star), Global G.A.P, EU Organic, US FDA, BRC, BSCI, ISO 14000 ISO 22000.

Our slogan "SHARING GOOD FOOD" is a promise for goodness that reflects what we are truly care about: Sharing, Caring, and a Universal sense of togetherness and belonging brought about by sharing good food. It is a simple but deep message to all our partners and the world at large.

At Minh Phu, we consider ourselves as more than a producer of food. We are the growers and nurturers of Healthier food, Happier consumers, Stronger partnerships, for a sustainable environment, and a better Vietnam.

尊敬的客人和尊贵的客户，越南是我们的祖国、一个美丽多样性和韧性的国家、具有强大而丰富的自然环境、以及与他人分享好运的文化。明富水产集团受这传统的驱使、二十五多年来我们结合经验和创新建立了一个由农民、科学家和专业人员组成的完整生态系统、一个公平、可持续、负责任的生态系统、致力于把最好的虾带给世界 共同分享。

明富水产于一九九二年成立为一家小型私营公司、已发展成为 世界上最大的虾类加工商和出口商之一、专门从事各种冷冻黑 虎虾和南美白对虾产品。在明富水产、我们认为自己不仅是食品生产商而是健康食品、快乐消费者、强大合作伙伴关系以及可持续发展的环境和更好 越南的种植者及营养者。因此我们创造了自己责任和端到端的 价值链、不仅给我们能够掌控食品安全、也能获得环境保护、社会福利、动物健康与福利的价值观。我们很自豪能成为越南 首批获得ASC认证(负责任生产水产养殖标准)、BAP 4星认证(最佳水产养殖规范)、GLOBAL GAP认证(全球良好农业操作规范)、欧盟有机认证、FDA(美国食品和药物管理局)、BRC认证(英国零售商全球 食品标准)、SSOP认证(卫生标准操作规范)、BSCI认证( 商业社会标准)、ISO 14000认证(环境管理系列标准)、ISO 22000认证(食品安全管理体系)、GMP认证(良好生产 质量管理规范)、HACCP认证 (食品安全管理体系)、HALAL 清真认证的实体之一。

我们的整体观点允许我们能够确定战略联系和必要的改进过程、有助于满足客户的需求并跟上全球消费趋势。我们价值链的组成部分包括：研究所、孵化、农场、工厂、经销商正在协同工作创造独特和无与伦比的价值。

目前明富产品已经出口到世界各地五十多个国家和地区的数百万人 并被消费。我们客户包括国际冷冻食品贸易商、连锁超市、HORECA渠道和上线食品服务平台。我们的主要市场是美国、日本、韩国、加拿大、澳大利亚、欧盟。。。我们自己的海外子公司是MSEAFood Corp. (美国、洛杉矶)和EBISUMO CO.,LTD. (日本、东京)。

另一方面、明富专注于人力资源开发是成功的关键、拥有庞大的员工队伍超过一万二千名技术工人；一千多名技术、质量保证和管理 人员。他们一直获得培训和享受国际标准化的工作环境。

最后、SHARING GOOD FOOD是我们的口号、是善良的承诺 表达了我们真正关心的：分享、关怀以及通过分享美食带来的团结 和归属感、是我们所有合作伙伴和全世界的深刻信息。

分享美食

# Sharing Good FOOD



# Our 我们的愿景 Vision

Minh Phu's vision is to become a complete eco-system which combines experience, innovation, and responsibility from every stage of the shrimp value chain.

明富的愿景是成为一个完整的生态系统,将虾价值链各个阶段的经验、创新和责任结合起来。

# Our 我们的使命 Mission

Our mission is to provide the world with the finest shrimps from Vietnam, in term of quality, freshness, and nutrition; those help to bring the deepest enjoyment with peace-in-mind to the end-consumers, in every meal, on every table.

我们的使命是向世界提供品质、新鲜度和营养方面最优质的越南虾;让最终消费者在每顿饭、每张餐桌上得到最深层次的安心享受。



# Minh Phu 明富研发部 Aquamekong Research Institution

- First private, self-sustained shrimp research lab in Vietnam.
- Fields: Diagnostics, R&D, regional technical support, education, extension, technology development and transfer.  
  
Vertically integrated research from genetics, seed production technologies, farming technologies, nutrition, and disease control.
- 02 diagnostics laboratory, 02 research center, 02 demonstration hatcheries, several experimental farms.
- In collaboration with research centers more than 40 countries.
- 越南第一个私人、自给自足的虾研究实验室。
- 领域：诊断、研发、区域技术支持、教育、推广、技术开发和转让。  
遗传学、种子生产技术、农业技术、营养和疾病控制的垂直整合研究。
- 02 诊断实验室、02 研究中心、02 示范孵化场、多个实验农场。
- 与40多个国家合作

# 孵化场 Hatchery

- 2019: 2 billions PL/year. Black Tiger and Vannamei proportion is 40:60.
- 2025: 15 billions PL/year. Black Tiger and Vannamei proportion will be 50:50.
- New technologies have been improving the survival rate significantly:
  - during transformation: > 80%
  - during cultivation: > 90%
- 2019 年:20 亿PL/年。黑虎与南美白对虾比例40:60
- 2025 年:150 亿PL/年。黑虎与南美白对虾比例50:50
- 新技术显着提高了存活率:
  - 转型期间:>80%
  - 培养期间:>90%



Hatchery in Ninh Thuan Province  
宁顺省孵化场



Black Tiger Broodstocks  
母黑虎虾



White Vannamei Post-Larvae  
南美白对虾苗





**Intensive**  
密集养虾基地 **Farm**

广阔有机养虾基地

# Extensive Farm Organic

有机



# 加工 工厂运营 Processing Plants Operation

Two facility complexes including 4 processing plants

- Total building area: more than 20ha
- Total capacity: more than 85,000 MT /year
- Total labour force: more than 12,000 employees

两个综合设施, 包括 4 个加工厂

- 总建筑面积: 超过20公顷
- 总产能: 85,000吨/年以上
- 劳动力总数: 超过 12,000 名员工





明富湄公河物流  
**Minh Phu**  
Mekong Logistics







# 生 Raw

Head-on Shell-on / Black Tiger  
生黑虎整虾



Mangrove<sup>®</sup>  
shrimp

Organic Black Tiger  
有机黑虎虾

Block / Black Tiger  
块冻/黑虎虾



Semi-block / Black Tiger  
半单冻/黑虎虾





Peeled & Cut Deveined Tail-off / Black Tiger  
去壳&开背虾仁/黑虎虾



Peeled & Pin Deveined Tail-on / Vannamee  
去壳&去肠凤尾/南美白虾

Headless Shell-on / Vannamee  
去头虾/南美白虾







熟  
Cooked

Head-on Shell-on / Vannamei - 整体/南美白虾

Head-on Shell-on / Black Tiger  
整体/黑虎虾





Peeled & Pin Deveined Tail-on Black Tiger  
去壳&去肠凤尾/黑虎虾

A close-up photograph of several large, cooked shrimp, likely Black Tiger shrimp, resting on a bed of crushed ice. The shrimp are bright orange-red with a glossy sheen, and their tails are curled. The background is a soft, out-of-focus blue, suggesting a cold environment or a specific lighting setup. The shrimp are arranged in a somewhat diagonal pattern across the frame.

EZ Peel / Black Tiger  
开背去头/黑虎虾



Peeled & Cut Deveined Tail-on / Black Tiger  
去壳&开背凤尾/黑虎虾

Bikini / Vannamee  
比基尼/南美白虾





Peeled & Pin Deveined Tail-off / Vannamei  
去壳&去肠虾仁/南美白虾



Full Moon Ring / Vannamei  
虾圈/南美白虾

A black plate filled with cooked shrimp, arranged in a circular pattern. A small white bowl containing a red dipping sauce with a green herb garnish is placed on the right side of the plate. The plate is set on a bamboo mat.

# 附加值 / Value added

Half Moon Ring / Black Tiger  
半虾圈/黑虎虾

Raw Bikini / Black Tiger  
生比基尼/黑虎虾



Nobashi Ebi / Black Tiger  
拉长虾/黑虎虾



Raw Butterfly Tail-on / Vannamee  
生蝴蝶蝦/南美白蝦



Blanched Butterfly Tail-on / Black Tiger  
生壽司蝦(熟尾巴)/黑虎蝦



Raw Butterfly Tail-on / Black Tiger  
生寿司虾/黑虎虾



Blanched Butterfly Tail-on / Vannamee  
生寿司虾(熟尾巴)/南美白虾



Sushi Ebi Head-meat / Vannamei  
带头肉寿司虾/南美白虾

Sushi Ebi / Black Tiger  
寿司虾/黑虎虾



Raw PD Skewer Garlic & Herbs Skewer / Vannamei  
生大蒜&药草虾仁串/南美白虾



HLSO Butterfly Garlic & Herbs / Vannamei  
去头蝴蝶虾大蒜&药草/南美白虾



A top-down view of raw black tiger prawns on wooden skewers. The prawns are arranged in two rows on a dark grey slate surface. They are garnished with thin slices of lemon and fresh green coriander leaves. Two wooden skewers are shown without prawns, one at the top left and one in the middle left. A small bowl of red sauce is visible at the bottom right.

Raw PTO Sweet Chilli Skewer / Black Tiger  
生甜辣酱凤尾虾串/黑虎虾

A top-down view of blanched black tiger prawns on wooden skewers. The prawns are arranged in two rows on a piece of white parchment paper, which is placed on a dark grey slate surface. They are garnished with fresh green coriander leaves and whole red chili peppers. A wooden skewer is shown without prawns at the bottom left.

Blanched PTO Sweet Chilli Skewer / Black Tiger  
余烫甜辣酱凤尾虾串/黑虎虾



Raw PTO breaded / Black Tiger  
生拉伸凤尾面包虾/黑虎虾



Breaded Shrimp Cake  
虾饼

Raw Coconut Breaded Headless / Black Tiger  
生椰子拉伸面包虾/黑虎虾





Pre-fried Lemongrass / Black Tiger  
油炸香茅/黑虎虾

Pre-fried Potato / Vannamee  
油炸土豆/南美白虾



Pre-fried Breaded Butterfly / Vannamei  
油炸面包蝴蝶虾/南美白虾

Filo / Vannamei  
春卷虾/南美白虾



Pre-fried Breaded PTO / Vannamei  
油炸凤尾面包虾 / 南美白虾



Fritter / Black Tiger  
脆炸虾 / 黑虎虾



Fritter / Vannamei  
脆炸虾 / 南美白虾





Torpedo / Black Tiger  
拉伸面包虾/黑虎虾



Head-on Torpedo / Black Tiger  
带头拉伸面包虾/黑虎虾



Torpedo / Black Tiger  
拉伸面包虾/黑虎虾

Ebifry Coconut / Vannamei  
油炸椰子面包虾/南美白虾





Ebfry Coconut / Black Tiger  
油炸椰子面包虾/黑虎虾



Pre-fried Coconut Butterfly / Black Tiger  
油炸椰子蝴蝶面包虾/黑虎虾

Beer Batter / Vannamei  
啤酒面糊虾/南美白虾





Tempura / Black Tiger  
天妇罗虾/黑虎虾



Tempura / Vannamei  
天妇罗虾/南美白虾



Dragon Tempura / Vannamei  
带头天妇罗虾/南美白虾



Shrimp Ball  
虾滑



Breaded Shrimp Cake / Premium Ebikatsu  
虾饼/高级虾饼



# MINH PHU<sup>®</sup>

SHARING GOOD FOOD

HEADQUARTER: (总部)  
Industrial Zone Ward 8, Camau City, Vietnam  
越南金瓯省金瓯市第八坊工业区  
Tel: (+84) 780 383 9391  
Fax: (+84) 780 366 8795  
Email: minhphu@minhphu.com  
Website: www.minhphu.com

HAU GIANG: (后江)  
Song Hau Industrial Zone, Phase 1  
Dong Phu Ward, Chau Thanh District  
Hau Giang Province  
越南后江省周城县同福坊第一阶段后江工业区  
Tel: (+84) 293 222 8788  
Fax: (+84) 293 222 8789

REPRESENTATIVE OFFICE: (代表处)  
Floor 8, Minh Phu Building  
21 Le Quy Don, District 3  
Ho Chi Minh City  
越南胡志明市第三郡黎贵惇街  
明富大厦21号8楼。  
Tel: (+84) 28 3930 9631  
Fax: (+84) 28 3930 9624

[www.minhphu.com](http://www.minhphu.com)