



**PURE & PLENTIFUL
FRUITS AND VEGETABLES**

OUR JOURNEY

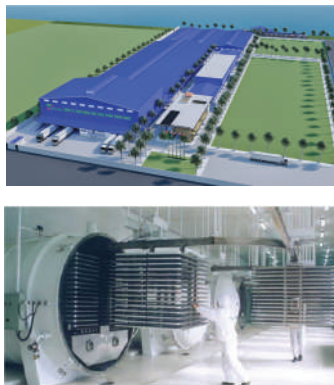
Founded in 2021, Thanh Ngoc Agriculture Food Company Limited (TNG Food) is Vietnam's next-gen player, specializing in exporting and selling agricultural products. We have a fresh perspective and an unwavering passion for turning fruits and vegetables into delectable and nourishing products. Our TNG Food factory processes and produces agricultural products with modern production lines and advanced technology. We offer a diverse portfolio that caters to various consumer preferences; and commit to delivering unparalleled quality and ensuring the highest levels of safety. From field to market, we take pride in providing outstanding agricultural products that surpass expectations and elevate the culinary experiences of our valued customers.

OUR VISION

Become a global leader in the food industry, known for our unwavering commitment to excellence, innovation, and sustainability.

OUR MISSION

Globally showcase the finest agricultural products from Vietnam, providing consumers with superior quality and taste.



OUR CORE VALUE



The Perfect Harmony: Abundant, Modern, Expert and Global Certified

At TNG Food, we are on the verge of creating perfect synergy. Imagine the ideal match between cutting-edge R&D capabilities, advanced technological production, and a bountiful supply of raw materials sourced from the finest vegetables and fruits. This union is our commitment to delivering excellence in every bite

Abundant and Fresh: Nature's Finest Ingredients

Situated in an ideal location surrounded by nature's abundance, we pride ourselves on sourcing only the freshest fruits and vegetables. Our commitment to quality begins with the careful selection of raw materials, ensuring that each product captures the essence of freshness and flavor.

Modern Ingenuity, Timeless Taste

Step into our modern and sophisticated facility, where innovation meets tradition. Our production line is equipped with the latest European technology, ensuring that every piece of fruit and vegetable retains its natural goodness. From freezing to drying, our state-of-the-art facility is designed to preserve flavors, colors, and nutritional value.

Masters of the Frozen Symphony: Decades of Expertise Unleashed

Embark on a culinary journey with TNG Food, where our commitment to frozen food processing is not just a business; it's a finely tuned art perfected over years of dedicated experience. With decades of expertise in the realm of frozen delights, we have mastered the delicate balance of preserving flavors, textures, and nutritional goodness.

Certified Excellence

Trust is earned, and we've earned it through unwavering commitment to quality. TNG Food proudly holds international certifications, including BRC, FSMA, FDA, BSCI, KOSHER and HALAL. Our dedication to meeting and exceeding global standards ensures that our frozen and dried products are not just food; they are a testament to our promise of excellence.

Our Certifications



01. FROZEN PRODUCT

*Vibrant Colors, Visually Appealing,
Superior Taste*

Our Fluidized IQF Technology ensures high-quality fruits and vegetables with a fresh taste. By customizing fluidization based on the characteristics of the product such as water content, shape, weight, brix level, and fragility, we achieve perfectly separated frozen products. This process preserves the natural flavors, essential nutrients, and vibrant colors of the produce, ensuring freshness in every bite.

○ ELEVATE YOUR HEALTH, IGNITE YOUR PASSION

- ✓ Saving time and Cost-Effective
- ✓ 100% Natural and Available in Varieties
- ✓ No Added Sweeteners
- ✓ No Added Preservatives
- ✓ Versatility and Nutrients
- ✓ Pre-Cut Bite for More Convenience

Fluidized IQF freezing takes 5 to 10 minutes on the conveyor belt, reaching optimal temperatures to **-18°C**



Frozen - Fruits Mix

○ INSTRUCTIONS FOR USE AND PRESERVATION

Packing	Storage	Shelf life
Bulk packing or customized retail packing	Stored in a freezer or storage facility capable of maintaining a temperature below -18°C (-0.4°F)	Up to 24 months from the production date

○ **PRODUCTS:** Fruits: Dragon Fruit, Mango, Melon, Jackfruit, Passion Fruit, Pineapple, Durian and more. Vegetables: Edamame, Sweet Corn, Japanese Okra, Japanese Eggplant, Baro Onion and more.

**Please contact us if your product is not on the list.*



02. FREEZE DRIED PRODUCTS

Nutrition locked, Pure fruit power

Freeze-drying is the best method to process fruit and vegetables into high-quality dried goods. Our versatile, lightweight, and delicious products offer convenience and solubility. Typically, we remove water from the fruits to minimize moisture content for long-term storage.

MODERNIZE YOUR HEALTHY SNACK GAME

- ✓ Free from preservatives, additives, or added sugars
- ✓ Retains color, nutritious and all-natural
- ✓ Versatile for various recipes creations
- ✓ Convenient, lightweight, and long-lasting

Retaining up to **98%** nutrients in freeze-dried produce

INSTRUCTIONS FOR USE AND PRESERVATION

Packing material	Storage	Shelf Life
Bulk packing or customized retail packing	Keep product in a cool, dry place away from direct sunlight and moisture	Up to 24 months

- PRODUCTS: Fruits: Dragon Fruit, Mango, Melon, Jackfruit, Passion Fruit, Pineapple, Durian and more. Vegetables: Sweet Corn, Japanese Okra, Japanese Eggplant, Baro Onion and more.

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03. DRIED PRODUCTS

Flavorful, Energizing, Nourishing

TNG Food Dried Products are as natural as they can be. Through our meticulous sorting and drying process, we meticulously select the finest fruits, ensuring optimal quality and flavor. By carefully controlling the drying process, we preserve the natural sweetness, nutrients, and vibrant colors of the fruits.



HEALTH ON THE GO, NATURALLY

- ✓ Healthy convenience, dried to perfection
- ✓ State-of-the-art equipment ensure quality
- ✓ Nutrient-rich and Customization options
- ✓ Concentrated flavors, natural sweetness

We use modern processing technology ensures food safety, **100% natural** and no added sweeteners

INSTRUCTIONS FOR USE AND PRESERVATION

Packing	Storage	Shelf Life
Bulk packing or customized retail packing	Keep product in a cool, dry place away from direct sunlight and moisture	Up to 12 months

- PRODUCTS: Fruits: Dragon Fruit, Mango, Passion Fruit, Pineapple, Gauva and more.

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04. VACUUM FRIED PRODUCTS

Enjoy Irresistible Crispy Taste

Vacuum frying is a technique in which products are deep-fried in a vacuum environment, offering a healthier snacking option by minimizing oil absorption. Our vacuum-fried products retain the natural nutrients, color, texture, and flavor of fried fruits or vegetables.

SNACK SMARTER, GRAB AND ENJOY

- ✓ Nourish with flavor
- ✓ Low calories, Retained Nutrients
- ✓ Reduced Oil Absorption
- ✓ Unique Crispy Texture
- ✓ Convenient On-the-go Snack

Infuse your health with **joyous** flavors

INSTRUCTIONS FOR USE AND PRESERVATION

Packing	Storage	Shelf Life
Bulk packing or customized retail packing	Keep product in a cool, dry place away from direct sunlight and moisture	Up to 12 months

- PRODUCTS: Fruits: Banana, Mango, Jackfruit and more. Vegetables: Sweet Corn, Japanese Okra and more.

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Season Of Fruits And Vegetables

● S: Short Supply ● A: Available Season

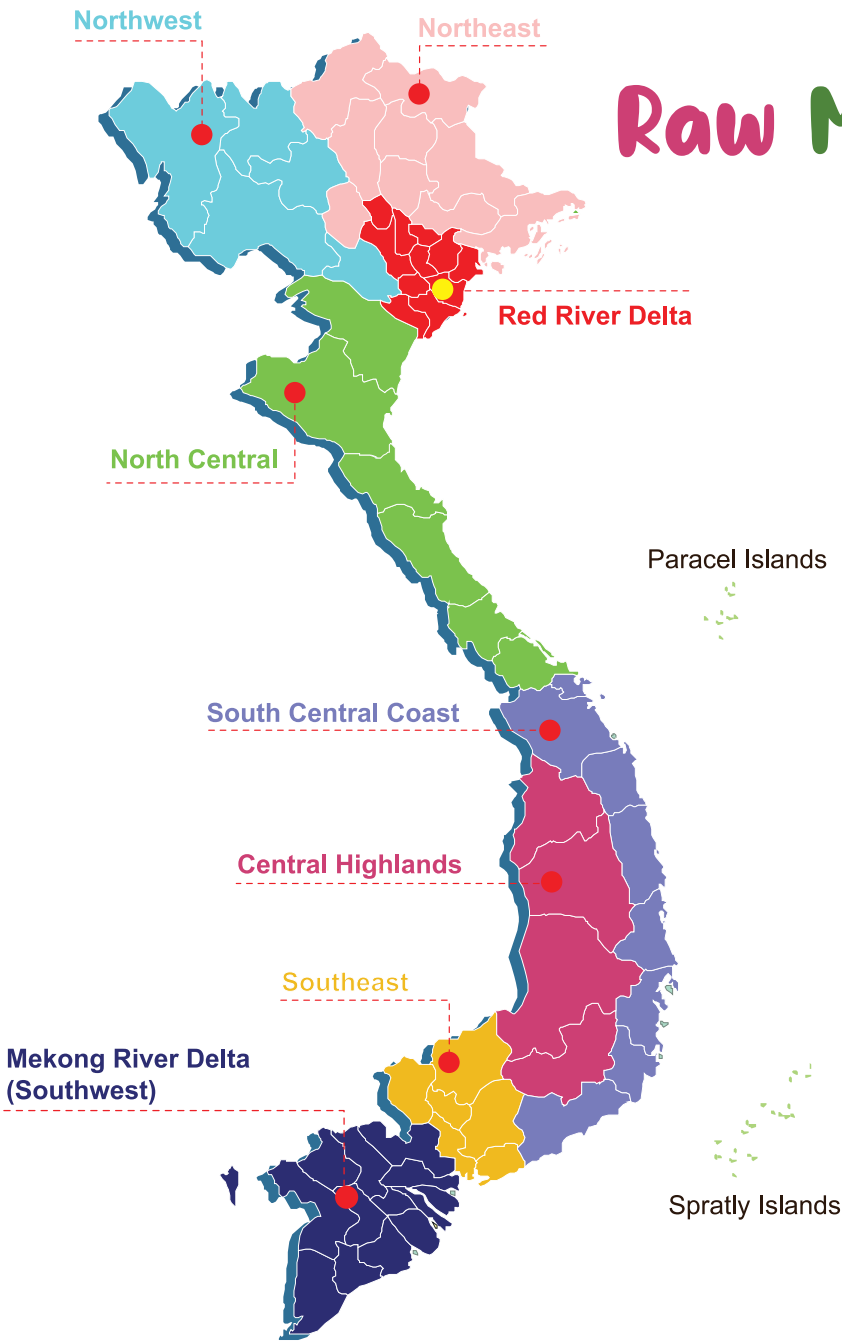
- Dragon Fruits
- Durian
- Pineapple
- Cat Chu Mango
- Kaew Mango
- Soursop
- Longan
- Ruby Guava
- Banana
- Passion Fruit
- Seedless Lime
- Jackfruit

	JAN	FEB	MAR	ARP	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Dragon Fruits	●	●	●	●	●	●	●	●	●	●	●	●
Durian	●	●	●	●	●	●	●	●	●	●	●	●
Pineapple	●	●	●	●	●	●	●	●	●	●	●	●
Cat Chu Mango	●	●	●	●	●	●	●	●	●	●	●	●
Kaew Mango	●	●	●	●	●	●	●	●	●	●	●	●
Soursop	●	●	●	●	●	●	●	●	●	●	●	●
Longan	●	●	●	●	●	●	●	●	●	●	●	●
Ruby Guava	●	●	●	●	●	●	●	●	●	●	●	●
Banana	●	●	●	●	●	●	●	●	●	●	●	●
Passion Fruit	●	●	●	●	●	●	●	●	●	●	●	●
Seedless Lime	●	●	●	●	●	●	●	●	●	●	●	●
Jackfruit	●	●	●	●	●	●	●	●	●	●	●	●

- Bird's Eye Chilli
- Cayenne Pepper
- Sweet Corn
- Broccoli
- Edamame
- Sweet Potato
- Taro
- Cabbage
- Baro Onion
- Okra

	JAN	FEB	MAR	ARP	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
Bird's Eye Chilli	●	●	●	●	●	●	●	●	●	●	●	●
Cayenne Pepper				●	●	●	●	●	●	●	●	●
Sweet Corn	●	●	●	●	●	●	●	●	●	●	●	●
Broccoli	●	●	●	●	●	●	●	●	●	●	●	●
Edamame	●	●	●	●	●	●	●	●	●	●	●	●
Sweet Potato	●	●	●	●	●	●	●	●	●	●	●	●
Taro	●	●	●	●	●	●	●	●	●	●	●	●
Cabbage	●	●	●	●	●	●	●	●	●	●	●	●
Baro Onion	●	●	●	●	●	●	●	●	●	●	●	●
Okra	●	●	●	●	●	●	●	●	●	●	●	●

Raw Material Area



LOCATION	FRUITS / VEGETABLES
Northwest	Passion Fruit, Cat Chu Mango Taro, Edamame, Broccoli, Sweet Corn
Northeast	Passion Fruit, Lychee, Dragon Fruits, Cat Chu Mango Edamame, Taro, Cabbage, Cayenne pepper, Bird's Eye Chili
Red River Delta	Lychee, Dragon Fruits, Pineapple Sweet Corn, Baro Onion, Cabbage, Cayenne pepper
North Central	Dragon Fruits, Pineapple, Passion Fruit Taro, Bird's Eye Chili, Cayenne pepper, Sweet Potato
South Central Coast	Ruby Guava, Dragon Fruits, Durian, Cat Chu Mango, Longan Cayenne pepper, Bird's Eye Chili, Sweet Potato
Central Highlands	Passion Fruit, Durian, Custard Apple, Banana Baro Onion, Cabbage, Taro, Sweet Potato, Broccoli, Sweet Corn, Bird's Eye Chili
Southeast	Durian, Cat Chu Mango, Kaew Mango, Custard Apple, Dragon Fruits, Longan, Ruby Guava, Banana, Jackfruit, Soursop Sweet Corn, Cayenne pepper, Bird's Eye Chili
Mekong Rive Delta (Southwest)	Kaew Mango, Cat Chu Mango, Dragon Fruits, Pineapple, Seedless Lime, Guava, Banana, Soursop, Longan Taro, Edamame, Sweet Corn, Bird's Eye Chili, Cayenne Pepper, Baby Corn, Sweet Potato, Okra

Quality you can count on

Quality control is of utmost importance in the processed fruit and vegetable industry. We have implemented strict measures to ensure our products meet quality and safety standards. Our quality control system involves comprehensive testing and inspection of raw materials, processing methods, and finished products to ensure they meet our standards.

In addition to the cultivation process, the quality of agricultural supplies is also a determining factor for the effectiveness of cultivation. However, the market offers various products, and new products are constantly added. Therefore, guiding farmers on using the right products, for the proper purpose, at the right time is also a crucial factor in determining the collaboration's success.

Based on that foundation, the company will also integrate experimental evaluation and selection of optimal agricultural supplies for each crop, prioritizing environmentally friendly and health-safe products such as microbial and biological preparations.

TNG Food's unwavering commitment to quality and safety is evident in our unique approach to production. Our cutting-edge fertilizer factory allows for precise control over the cultivation process by directly distributing our meticulously formulated fertilizers to the farms. We ensure effective management of pesticide residues and plant protection products. At TNG Food, ensuring consumer well-being is our top priority so we uphold a production chain that is both circular and accountable.

SUSTAINABLE AGRICULTURE

Our commitment lies in the development of sustainable agriculture practices, adhering to environmental and biodiversity conservation laws, and actively promoting activities that contribute to the well-being of our environment and biodiversity.

Throughout our endeavors, we consistently strive to identify solutions that minimize adverse effects on the environment and biodiversity. Our focus is on finding efficient methods to utilize natural resources and energy, while also controlling output to mitigate any negative impacts on the environment.



CORPORATE SOCIAL RESPONSIBILITY

We embrace Corporate Social Responsibility (CSR) as a fundamental aspect of our operations. We are committed to making a positive impact on society and the environment through various initiatives. Our CSR programs focus on three main pillars: community engagement, environmental sustainability, and ethical business practices. We actively participate in community development projects, support local charities, and contribute to educational programs.

We strive to minimize our ecological footprint by implementing sustainable practices, such as reducing waste and conserving resources. Additionally, we prioritize ethical conduct, ensuring fair treatment of employees, responsible supply chain management, and compliance with applicable laws and regulations. Our CSR efforts reflect our dedication to being a socially responsible corporate citizen.



CONTACT US

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