

VIETNAM

HOANG LONG SEAFOOD CADOVIMEX II SEAFOOD

Pangasius Journey



www.hoanglongseafood.com
www.cadovimex2.com.vn



DL 530



DL 483

— *Intro*

About Us

Hoang Long Seafood Processing Company Limited (DL 530) was established in 2008 – a member of Hoang Long Group, with a scope of developing in Vietnam Aquaculture Industry.

In 2010, Hoang Long Seafood established a complex production chain, including hatchery, farming area, aqua-feed factory, processing factory, laboratory & cold store that served only for Pangasius production.

During more than 15 years of farming and processing, we offer a sustainable, responsible, healthy, safety, convenient and versatile pangasius products that could meet any market consumption.



Hoang Long
Seafood



To accompany with the production capacity, Cadovimex II Seafood Import-Export and Processing Joint Stock Company (DL 483), established in 2007, is specializing in the import, export, and processing of seafood, particularly Pangasius. We are based in Dong Thap Province, which is known as the "Capital of Pangasius" along the Mekong Delta.

Cadovimex II Seafood has grown significantly since its inception, becoming a major contributor in the Vietnamese pangasius industry. We strive to provide high-quality products and maintain sustainable development practices.

— *Dong Thap*

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of **Pangasius**
begins here

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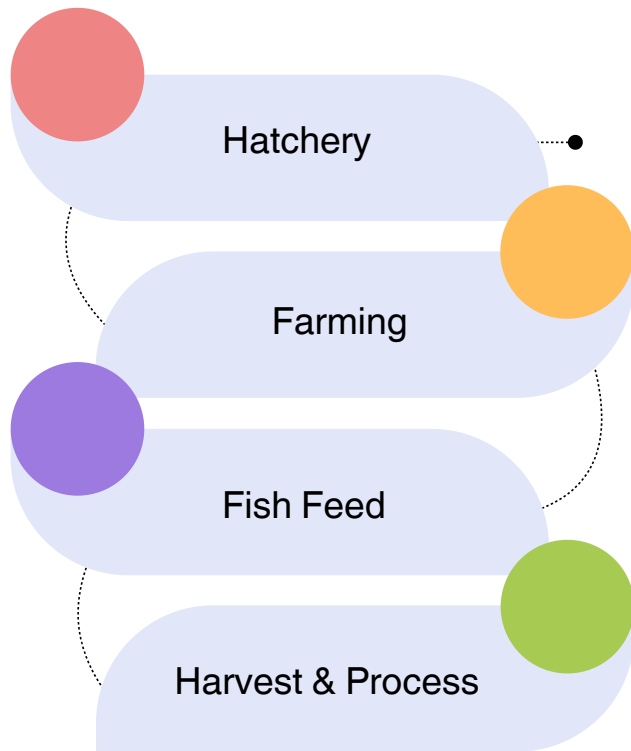
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Production

Map



Did you know...

Pangasius is a type of freshwater fish that is widely farm-raised in Southeast Asia, mostly along the Mekong Delta.





ASC Certified Farms 48 hectares



“
We raise our fish by
our own fish feed to
ensure the best quality
of meat & color.
”

***Not every pangasius
processor has fish feed
factory, but we do!***

Most of the ingredients used in
feed production are imported, with
the quality certification in every
aspects.

Hoang Long Aquafeed



GLOBAL G.A.P.

Hoang Long Aquafeed





Approval code: DL 530

Whole vertical production line, including: hatchery, ASC fish farm, fish feed factory, processing factory and cold store.

Raw material: 60,000 tons/year

Labor: 2.300 workers

Audited and achieved certifications as:
ASC, BAP, BRCS, IFS, SMETA, SA8000,
HALAL.





a working day





Approval code: DL 483

Co-factory that accompanies the production capacity.

Raw material: 50,000 tons/year

Labor: 2.100 workers

Audited and achieved certifications as:
ASC, BAP, BRCS, IFS, SMETA, SA8000,
HALAL.



a working day





Advantage of PCR

One of the most significant advantages of polymerase chain reaction in diagnostics is its speed. Because PCR technology creates replicas, it can deliver results in a fraction of the time that culturing and other methods require.

— *Applying real time
PCR equipments*

ISO/IEC 17025:2017



Microbiology Specialists

We take samples, testing our fish under control of inspection to cope with the quality of food consumption



Test on demand

In every aspects of inspection, we can analyze any criteria in the scope of food safety & hygiene. Just tell us to do for you!



We are nationally qualified & certified with our own

**LABORATORY
CENTER
HLS**



Did you know...

The scientific name of Pangasius is *Pangasius hypophthalmus* or *Pangasianodon hypophthalmus*. On the markets, people also call it as "Strip Pangasius", "Basa", "Swai", "Dory", or "Sutchi".

Hoang Long Lab Center







butterfly

THE BUTTERFLY MADE

“ This cut is usually made by splitting a single Pangasius lengthwise and then folding it into a butterfly shape, which makes it easier to cook and serve.



C H I N A B E S T S E L L I N G



Simply
tasteful



“Recipe”

Marinated soy-ginger glaze or a Mediterranean herb blend, and grill or bake for an elegant and flavorful dish.



fillet



The World loves it

WELLTRIMMED FILLET



Did you know...

Vietnam is the dominant country of exporting Pangasius, occupied 90% of Pangasius volume annually.





How to Cook The Simple Way

01



Steaming with soy sauce

Ingredients: salt, pepper, garlic, shallot, ginger and soy sauce (soy sauce is irreplaceable in this recipe)

Marinate and mix all of them together with Pangasius fillet - then let it rest in the fridge for 30 mins.

Boil water and do the steaming in 15 mins - let the fish cool down another 5 mins and it's ready to serve

Pan-fried with mango sauce

Ingredients

salt / pepper
1 tablespoon olive oil
2 small onions, quartered
6 cherry tomatoes
2 fresh thyme sprigs

Mango sauce

5 ounces of canned mango
½ teaspoon orange zest
½ tablespoon lemon juice

Pan-fry the fillet in the wok with salt & pepper. Adding olive oil, onion, cherry tomatoes, and fresh thyme in low heat 3-4 mins. Blending all mango ingredients until smooth and serve with the fillet.

02





OTHER FILLETS

Steak



Variable Cutting



Slice



Loin



Nutrition Pangasius brings

- Omega 3
- Rich in protein
- Low in fat & cholesterol



Skin on portion



Cube



DL 530



DL 483

Good for all
Yummy in every taste

DL 530 & DL 483

Pangasius pan-fried with pepper

Get it now

Worth a try





MARKET DISTRIBUTION

**Prestige
Quality
Sustainability**
- our business motto

We are proud of being a trustworthy partner that have our products presented around the world.

We connect - we listen - we improve and expand our business from low to high in seafood supply chains.

To the future development, we need you to be our guides, our friends and accompany us on this Pangasius journey.

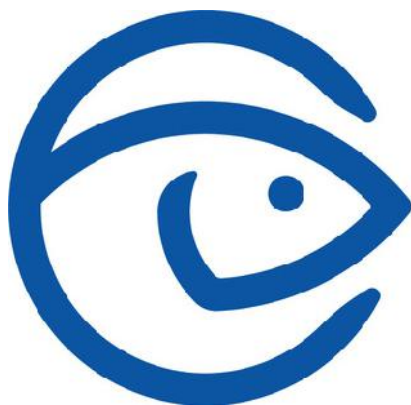
Regards.

BRCS



IFS

Food



**Best
Aquaculture
Practices**

APPROVAL

Certification

PANGASIUS

WWW.HOANGLONGSEAFOOD.COM
WWW.CADOVIMEX2.COM.VN

THE JOURNEY



DL 530



DL 483

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