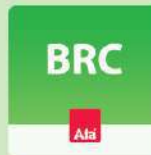




Vegetables and Fruits in Can and Retort Pouch Processed under global standards



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Great Oriental Food Products Co.,Ltd.

Great Oriental Food Products

Co., Ltd. is established since 1987. The factory is strategically located at the center where various kinds of raw material are grown. We operate our own plantation and contracted farms to guarantee a stable supply of raw material.



For more than 20 years, Great Oriental Food Products continue to uphold its position as a leading international canned food manufacturer by providing consistent high quality products to our customers.



To maintain our reliable canned food supply, our food production is evaluated according to HACCP plans, where systematic and critical checks help eliminate risks and guarantee high quality of finished products.

Further than that, we have been assessed and certified as meeting the requirement of BRC (Global Standard), GMP (Good Manufacturing Practice), HACCP and Halal Standard.



Our product offerings include 4 house brands: Ata, Great, A Care and Bright Sky. However, we can also manufacture to customer's requirement. We welcome to manufacture for KOSHER food standard as well.

PROFILE



STRICT RULES FOR QUALITY ASSURANCE AND CONTROL



CERTIFIED FOOD SAFETY STANDARDS

Our vision is to provide solutions and services that exceed customer expectations. We provide innovative solutions to develop new products that enable our customers to focus on their own business leads us to develop long and mutually beneficial relationships.



COMPANY HOUSE BRANDS

BRC

In 1998 the British Retail Consortium (BRC), responding to industry needs, developed and introduced the BRC Food Technical Standard to be used to evaluate manufacturers of retailers own brand food products. It is designed to assist retailers and brand owners produce food products of consistent safety and quality and assist with their 'due diligence' defence, should they be subject to a prosecution by the enforcement authorities. Under EU food Law, retailers and brand owners have a legal responsibility for their brands. In a short space of time, this Standard became invaluable to other organisations across the sector. It was and still is regarded as the benchmark for best practice in the food industry. This and its use outside the UK has seen it evolve into a Global Standard used not just to assess retailer suppliers, but as a framework upon which many companies have based their supplier assessment programmes and manufacture of branded products.



source: brcglobalstandards.com



HACCP

Hazard Analysis Critical Control Point (HACCP) is a systematic preventive approach to food safety and pharmaceutical safety that addresses physical, chemical, and biological hazards as a means of prevention rather than finished product inspection. HACCP is used in the food industry to identify potential food safety hazards, so that key actions, known as Critical Control Points (CCPs) can be taken to reduce or eliminate the risk of the hazards being realized. The system is used at all stages of food production and preparation processes including packaging, distribution, etc. The Food and Drug Administration (FDA) and the United States Department of Agriculture (USDA) say that their mandatory HACCP programs for juice and meat are an effective approach to food safety and protecting public health. Meat HACCP systems are regulated by the USDA, while seafood and juice are regulated by the FDA. The use of HACCP is currently voluntary in other food industries.

CERTIFIED FOOD SAFETY STANDARDS



GMP

Good manufacturing practice" or "GMP" is part of a quality system covering the manufacture and testing of active pharmaceutical ingredients, diagnostics, foods, pharmaceutical products, and medical devices. GMPs are guidelines, and in some countries such as the USA regulations, that outline the aspects of production and testing that can impact the quality of a product. Many countries have legislated that pharmaceutical and medical device companies must follow GMP procedures, and have created their own GMP guidelines that correspond with their legislation.



SWEET CORN



Canned Sweet Corn

8oz. d.w. 140g. n.w.227g. Brine Pack
12oz.d.w.285g. n.w.340g. vacuum pack
15oz.d.w.250g. n.w.425g. Brine Pack
108oz. d.w.1840g. n.w.2950g. Brine Pack



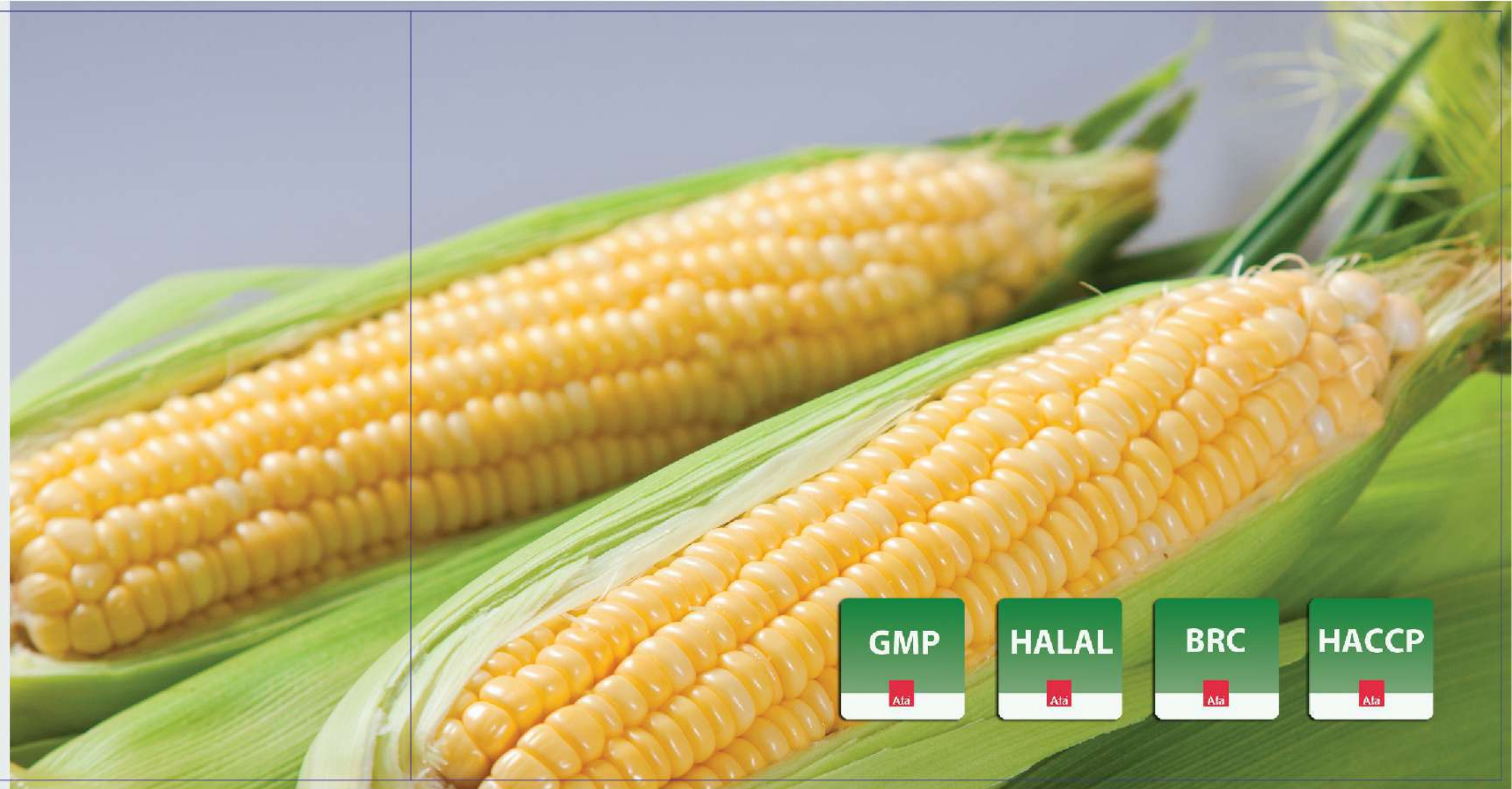
Retort Pouch

1 COB net weight 250 gram
2 COB net weight 500 gram
3 CUT net weight 300 gram
6 CUT net weight 600 gram
CORN KERNEL 500grm 1kg. 2kg. 3kg.



HEALTH BENEFIT Sweet corn on the cob

Cooked sweet corn has significant antioxidant activity, which has been suggested to reduce the chance of heart disease and cancer, although this has not been definitively proven in practice.





BAMBOO SHOOT

SCIENTIFIC NAME

Bamboo shoots or bamboo sprouts are the edible shoots (new bamboo culms that come out of the ground) of many bamboo species, including *Bambusa vulgaris* and *Phyllostachys edulis*. They are used in numerous Asian dishes and broths. They are sold in various processed shapes, and are available in fresh, dried, and canned versions.

HOW TO COOK

In Thai Cuisine, bamboo shoots are called **NORMAI**. It can be used in stir-fries, soups such as **TOM KHAKAI**, curries such as **KAENG TAI PLA**, as well as Thai salads. Some dishes ask for fresh bamboo shoots, others for pickled bamboo shoots (**no mai dong**).

GMP

HALAL

BRC

HACCP

BAMBOO SHOOT

CUTTING STYLE: SLICE STRIP DICE HALF



HEALTH BENEFITS

Bamboo shoot

- * The high fiber content of bamboo shoots can help prevent chronic constipation. Bamboo shoots can help reduce LDL cholesterol, low calorie content
- * Help prevent high blood pressure. Help remedy toxemia (internal poisoning)

CAN



8oz. d.w. 170g. n.w.227g.
 20oz.d.w.230g. n.w.565g.
 30oz.d.w.280g. n.w.800g.
 108oz. d.w.1800g. n.w.2950g.

RETORT POUCH



PACKING SIZE

Net weight 200 gram
 Net weight 400 gram
 Net weight 1000 gram



High Fiber



Tips for healthy eating

For snack, topping on the Ice Cream and mixing with others; such as Salad, Fried Rice and Fried Fish Patty

No preservative and No color additive

Passion Fruit Juice With Seeds

Ata®



**5.5 oz/165g.
20 oz/565g.**



BABY CORN



Health benefits
Baby corns are rich in Vitamin B1, Vitamin B5. Corns are also rich in folates, helps in generating new cells in the body. Corn are rich in fiber. Cooking does not change the physical and culinary properties of baby corn.

BABY CORN

BABY CORN, YOUNG CORN, OR CORN-LETTES, IS A CEREAL GRAIN TAKEN FROM CORN (MAIZE) HARVESTED EARLY WHILE THE EARS ARE VERY SMALL AND IMMATURE. IT TYPICALLY IS EATEN WHOLE-COB INCLUDED, IN CONTRAST TO MATURE CORN, WHOSE COB IS TOO TOUGH FOR HUMAN CONSUMPTION. BABY CORN IS EATEN BOTH RAW AND COOKED. BABY CORN IS MOST COMMON IN ASIAN CUISINE. IN THAI COOKBOOKS, IT IS REFERRED TO AS CANDLE CORN.

CAN



15OZ. DW:230G. NW:425G.

STYLE: WHOLE, COUNT 13+ 15+ 18+ AND CUT

108OZ. DW:1500G. NW:2950G.

STYLE: WHOLE COUNT 120+ 150+ 200+ AND CUT

GLASS JAR



8OZ. DW:140G. NW:227G.

12OZ. DW:190G. NW:340G.

MANGO SLICES IN SYRUP



CAN



15OZ. DW:230G. NW:425G.

STYLE: WHOLE, COUNT 4-7/7-9

HEALTH BENEFITS:
MANGO FRUIT IS AN EXCELLENT SOURCE OF VITAMIN-A AND FLAVONOIDS LIKE BETA-CAROTENE, ALPHA-CAROTENE, AND BETA-CRYPTOXANTHIN. 100 G OF FRESH FRUIT PROVIDES 765 IU OR 25% OF RECOMMENDED DAILY LEVELS OF VITAMIN-A. TOGETHER, THESE COMPOUNDS HAVE BEEN KNOWN TO HAVE ANTIOXIDANT PROPERTIES AND ARE ESSENTIAL FOR VISION. VITAMIN A IS ALSO REQUIRED FOR MAINTAINING HEALTHY MUCUS MEMBRANES AND SKIN. CONSUMPTION OF NATURAL FRUITS RICH IN CAROTENES IS KNOWN TO PROTECT THE BODY FROM LUNG AND ORAL CAVITY CANCERS.



RETORT POUCH PRODUCTS

SAFETY PROCESS

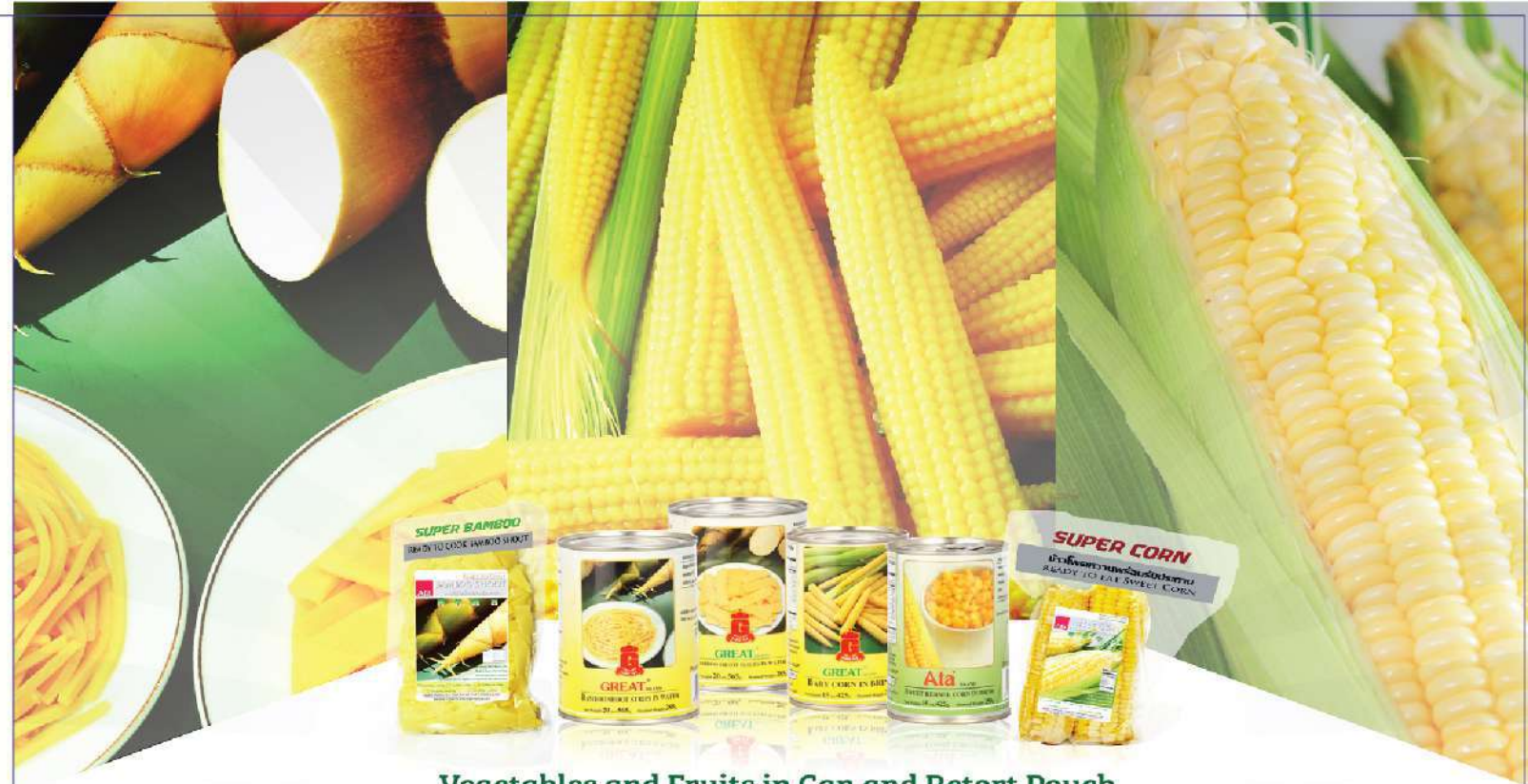
A RETORT POUCH is constructed from a flexible metal-plastic laminate which is able to withstand thermal processing via sterilisation. The food is first prepared, even raw or semicooked, and then sealed into the retort pouch. The pouch is then heated to 240-250°F (116-121°C) for several minutes under high pressure, inside retort or autoclave machines. The food inside is cooked, similar to pressure cooking. This process reliably kills all commonly occurring microorganisms (particularly Clostridium botulinum), preventing it from spoiling. The packaging process is very similar to canning, except that the package itself is flexible. The lamination structure doesn't allow permeation of gases from outside into the pouch.



CREATIVE & INNOVATIVE

Retort pouch technology is the answer to a growing consumer demand for easy-to-use, ready to eat, convenient products that save time and eliminate excess waste. To make product look attractive, innovative, and ready to consume while simultaneously ensuring that the product remains fresh and preserved in its package. We are now ready to serve you with our new technology and services.

**Ready
to
Eat**



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Processed under global standards



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BRC



GMP




HACCP






HALAL



1	Canned Wild Bamboo Shoot in Water Production Period: July - September		6/A10	Slice	1,800 G.	2,950 G.
			6/A10	Strip	1,800 G.	2,950 G.
			6/A10	Dice	1,800 G.	2,950 G.
			6/A10	Half	1,800 G.	2,950 G.
			6/A10	Whole	1,800 G.	2,950 G.
			24/30 OZ.	Slice	450 G.	800 G.
			24/30 OZ.	Strip	450 G.	800 G.
			24/30 OZ.	Dice	450 G.	800 G.
			24/30 OZ.	Half	450 G.	800 G.
			24/30 OZ.	Tip	450 G.	800 G.
			24/20 OZ.	Slice	280 G.	565 G.
			24/20 OZ.	Strip	280 G.	565 G.
			24/20 OZ.	Dice	280 G.	565 G.
			24/20 OZ.	Half	280 G.	565 G.
			24/20 OZ.	Tip	280 G.	565 G.
			24/15 OZ.	Slice	230 G.	425 G.
			24/15 OZ.	Strip	230 G.	425 G.
			24/15 OZ.	Dice	230 G.	425 G.
			24/15 OZ.	Half	230 G.	425 G.
			24/15 OZ.	Tip	230 G.	425 G.
			24/8 OZ.	Slice	140 G.	227 G.
			24/8 OZ.	Strip	140 G.	227 G.
			5 Gallon Tin	Slice	12.00 KGS.	20.00 KGS.
			5 Gallon Tin	Strip	12.00 KGS.	20.00 KGS.
			5 Gallon Tin	Whole	12.00 KGS.	20.00 KGS.

2	Canned Baby Corn in Brine Production Period: October-June		6/A10	300 count up	1,500 G.	2,950 G.
			6/A10	250 count up	1,500 G.	2,950 G.
			6/A10	200 count up	1,500 G.	2,950 G.
			6/A10	150 count up	1,500 G.	2,950 G.
			6/A10	Cut	1,500 G.	2,950 G.
			24/15 OZ.	25 count up	200 G.	410 G.
			24/15 OZ.	20 count up	200 G.	410 G.
			24/15 OZ.	18 count up	200 G.	410 G.
			24/15 OZ.	15 count up	200 G.	410 G.
			24/15 OZ.	13 count up	200 G.	410 G.
			24/15 OZ.	Cut	200 G.	410 G.

3	Canned Sweet Kernel Corn		6/A10	Whole	1,850 G.	2,950 G.
			6/75 OZ.	Whole	1,840 G.	2,125 G.
			24/15 OZ.	Whole	250 G.	425 G.
			24/12 OZ.	Whole	285 G.	340 G.
4	Canned Cream Style Corn		24/15 OZ.			425 G.
5	Canned Pineapple in Light Syrup		6/A10	Slice/Piece	1,790 G./1,840 G.	2,950 G.
			24/20 OZ.	Slice/Piece/Tidbit	340 G.	565 G.
			24/30 OZ.	Slice/Piece/Tidbit	490 G.	825 G.
6	Canned Bean Sprout in Brine		6/A10	Whole	1,500 G.	2,950 G.
			24/15 OZ.	Whole	210 G.	410 G.
			24/8 OZ.	Whole	140 G.	200 G.
7	Canned Mixed Vegetable in Brine		24/15 OZ.		230 G.	425 G.
8	Canned Mango in Syrup		24/15 OZ.	Count 4-7	230 G.	425 G.
9	Canned Lychee in Syrup		24/20 OZ.	Count 18-22/23-28/29-32 Broken	230 G.	425 G.
10	Canned Rambutan in Syrup Canned Rambutan Stuffed with Pineapple in Syrup		24/20 OZ.		230 G.	565 G.
11	Canned Longan in Syrup		24/20 OZ.	Max count 35/45/50 Broken	230 G.	565 G.
12	Canned Whole Peeled Tomato in Tomato Juice		6/A10 24/15 OZ.		1,600 G. 230 G.	2,950 G. 425 G.
13	Other Seasonal Vegetables and Fruits					