

**V** **IETFARM**®  
**FOR THE BENEFIT OF RAISERS**  
**FOR THE HEALTH OF CONSUMERS**

**Headquarter:**

181/51 Phan Dang Luu Street, Ward 1, Phu Nhuan Dist, Ho Chi Minh City, Vietnam.

**Office:**

806-807, 8<sup>th</sup> Floor, 25D Nguyen Van Dau Tower, Ward 6, Binh Thanh Dist, Ho Chi Minh City, Vietnam.

Tel: (+84) 08 54491159 - 08 54491160 – Fax: (+84) 08 54491184 - 08 54491185

Email: vietfarmsfsf2004@vnn.vn Web: www.vietfarmsfsf.com

**Egg processing factory:**

Block D8-D9, Nhi Xuan Industrial Zone, Xuan Thoi Son commune, Hoc Mon District, Ho Chi Minh City, Vietnam.

Tel: (+84) 08 35950139 – Fax: (+84) 08 35950268

**Soya sauce factory:**

Tan Hoa Hamlet, Hoa An Commune, Bien Hoa City, Dong Nai Province, Vietnam.

Tel: (+84) 061 8856499 – Fax: (+84) 061 8856499.



**VIETFARM**®  
Safe feed safe food



**Our company will provide customers with trustworthy products and strictly ensure food safety. We hope to best serve customers to maintain long-term cooperative relationship with customers of the company.**



## **ABOUT THE VIETFARM EGG PROCESSING FACTORY**

Vietfarm egg processing factory is invested with modern egg processing chain imported from Japan with the capacity of 70,000 eggs/hour. VIETFARM fresh eggs are produced in close process, with standardized breed and nutritive diet, and finally cleaned and processed with modern Japanese technology. VIETFARM fresh egg products are packaged and stored in a way that ensures fresh eggs to consumers. Besides, we have also invested a line to process egg product, with guarantee of good quality at reasonable price.

## **ABOUT THE VIETFARM CO., LTD.**

Vietfarm company specializes in raw materials and additives used in processing animal feed, fish feed, animal and aquatic animal veterinary medicine.

For the passed time, Vietfarm Company has provided raw materials and additives to companies producing feed for animal - aquatic animal - poultry and products in husbandry and aquaculture.

With excellent staff of extensive experience and expertise in the field of animal and aquatic animal husbandry and agriculture, we are willing to support from domestic food production plants on formulating feed to animal and aquatic husbandry and aquaculture farms on pig and poultry husbandry techniques.

The soya sauce factory with Malaysian fermentation technology of Vietfarm has officially gone into operation. We bring about clean soya sauce that is safe for consumer health.

Recently, our company Vietfarm has invested two clean egg processing line with Japanese technology, of the capacity of 70,000 eggs / hour. Therefore, we will cooperate with chicken, duck, quail husbandry plants to apply clean husbandry process (GAP) in consumption in order to provide eggs that are clean both "inside" and "outside" to the market.



# ADVANTAGES OF THE FACTORY



## Advantage of Raw Material

- "Close" cold barn system of environmental standards.
- Choice healthy parents.
- Examination and vaccination on breeding parents.
- Strictly controlled food and raw materials.
- Guarantee of no residues of toxic chemical as under the standards of the Ministry of Agriculture and Ministry of Health.
- 18-24 hours: the time between the point when eggs are laid and that of transferal to the processing plant.

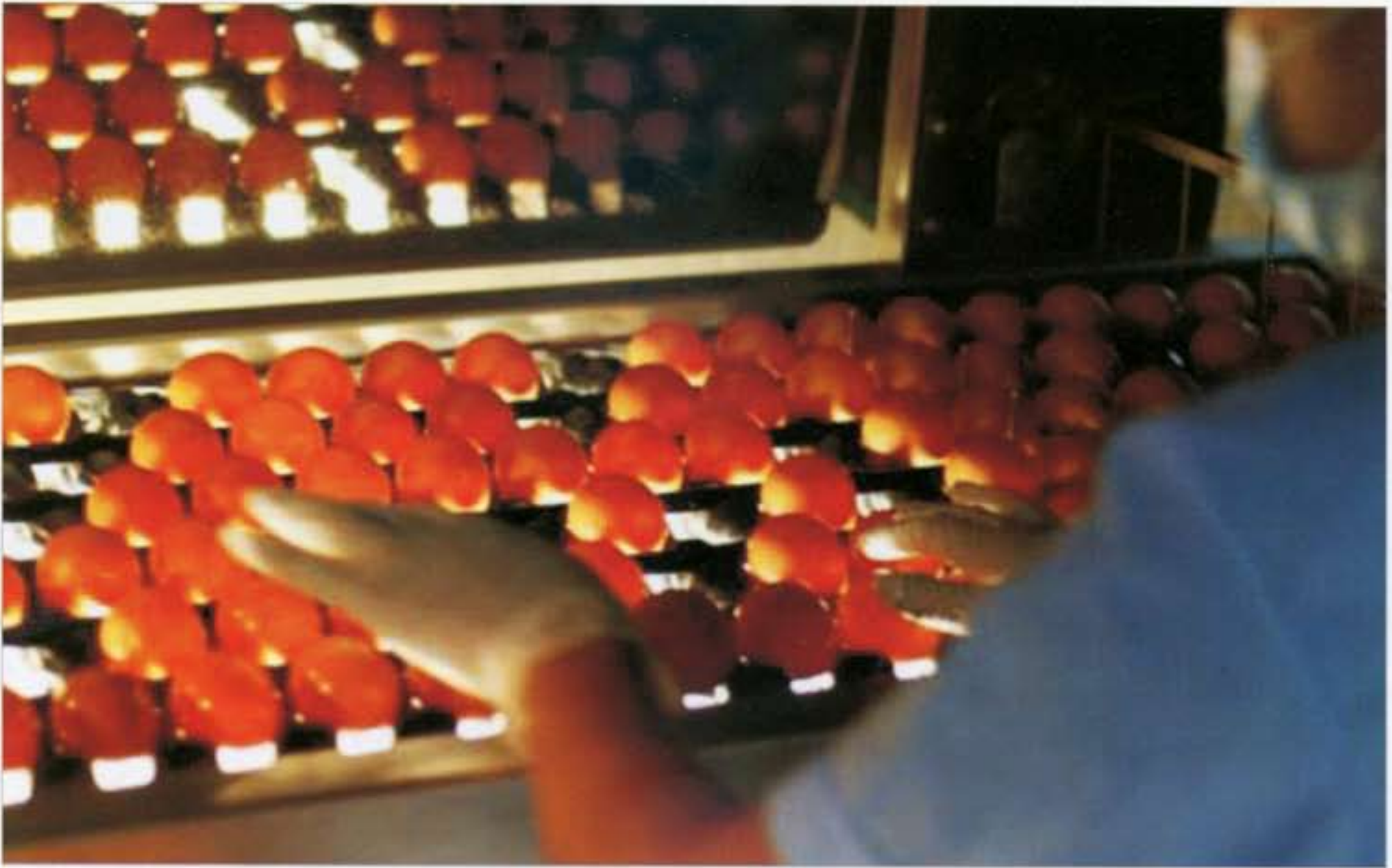




### Advantage of Equipment

Modern egg processing line which imported from Japan  
Production line of environmentally & friendly paper packaging solutions





### Advantage of Service

- ◆ Provide complete and detail information on company products.
- ◆ Periodically provide technical support and solve technical difficulties for customers.
- ◆ Respond to the customers' demands quickly in a timely, efficient and accurate manner and further offer a satisfactory service.
- ◆ Update information in husbandry techniques.





### Advantage of Quality

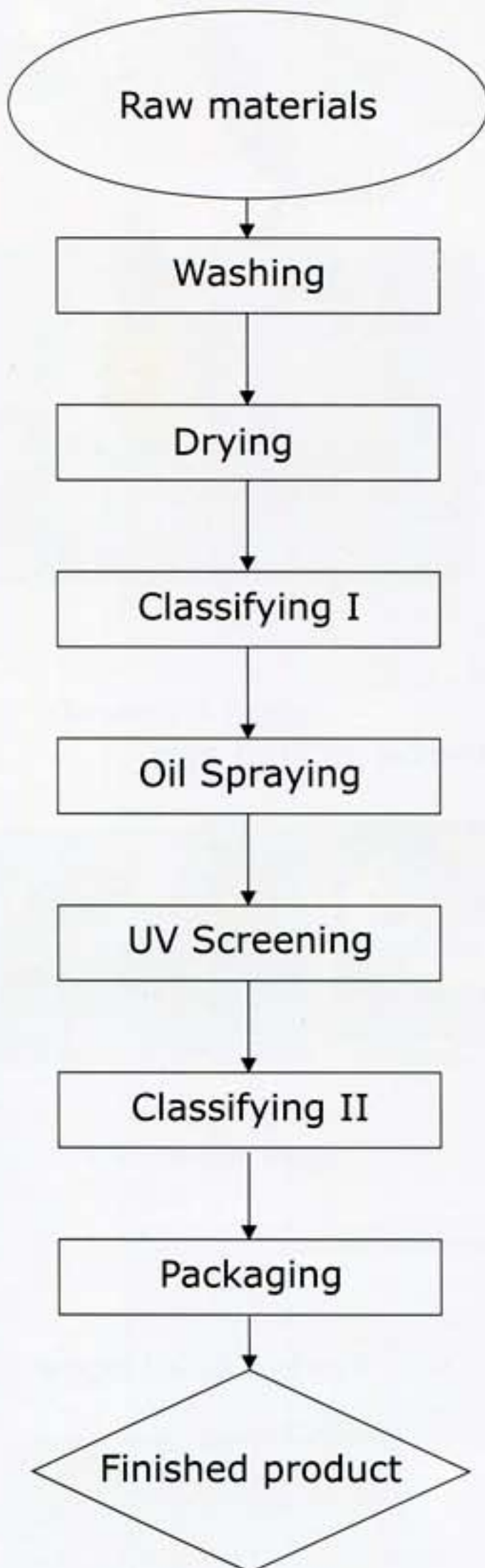
- ◆ The most advanced equipment and fully auto operations ensured the production process being scientific, highly efficient and sanitary.
- ◆ Certified with HACCP.
- ◆ Strictly follow the standards to manage the production.



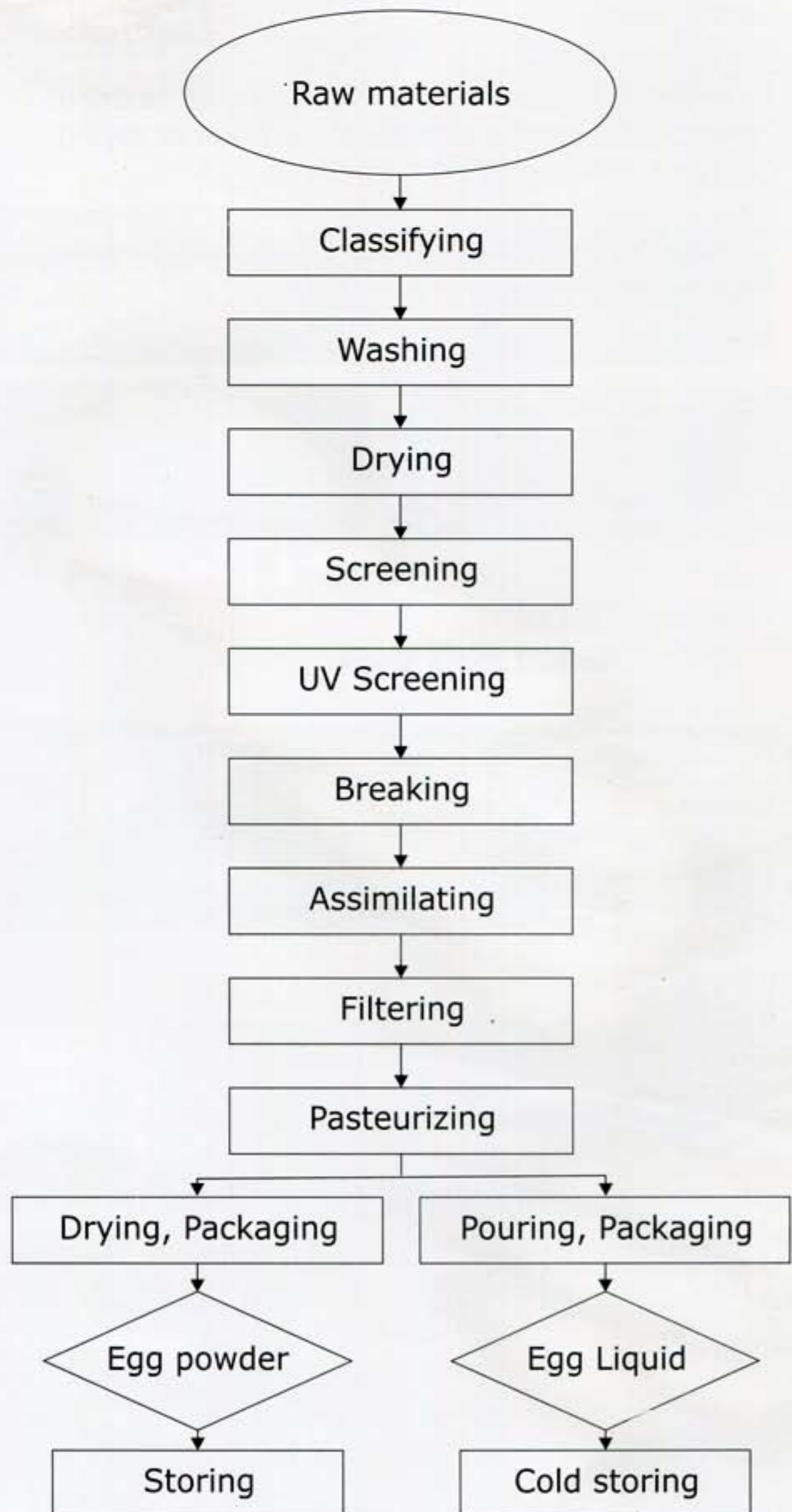


# INTRODUCTION TO EGG PROCESS AND EGG POWDER PRODUCTION

## Process of eggs handling



## Process of egg powder production



# VIETFARM FRESH EGG PRODUCTS

- Processed by leading Japanese technology line to ensure sterilization of Salmonella bacteria, H5N1 virus.
- Analysis equipment for rotten, blood- stained egg caused by the lacking of nutrition of laying hen, of infection of Salmonella.
- Examined by veterinary authority before being delivered to consumers



### Salted duck eggs



### Herbs pickled egg



### Sterilized liquid fresh eggs



### Fresh quail eggs



### Peeled quail eggs



## Vietfarm fresh eggs

### Fresh chicken Eggs



### Omega 3 eggs



### Fresh duck eggs



# FRESH CHICKEN EGG Omega<sup>3</sup> Contain DHA + EPA

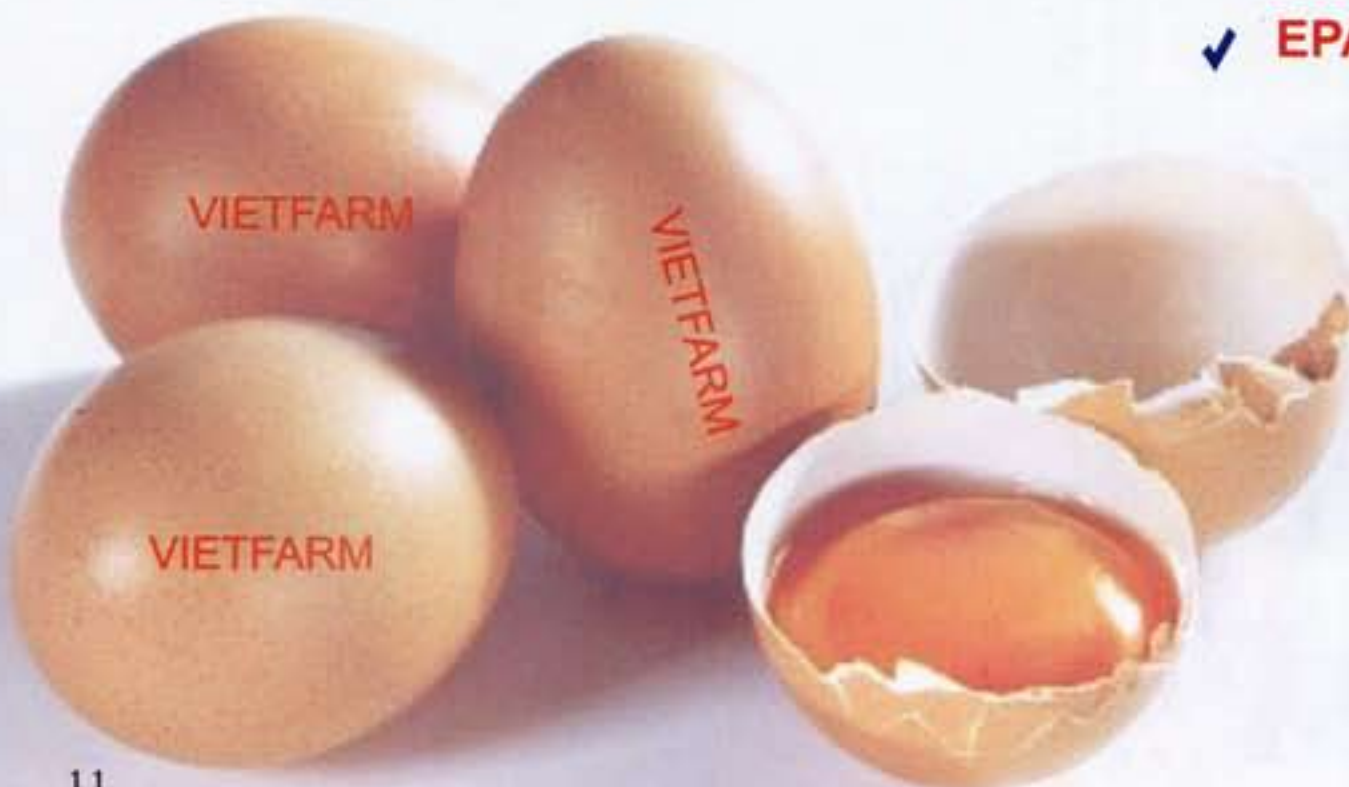


## The effects of Omega 3 eggs

What is Omega - 3? Omega-3 are polyunsaturated fatty acids with a double bond, including three major types of DHA, EPA, Alpha Linolenic acid. The effect of each are as follows:

1. DHA: proclaimed to be "golden brain." DHA can compose up to 20% of brain weight, and 50-60% of the retina. This is the natural component along with other fatty acids in the human brain composing a key compound in the intellectual development and improvement. For children, DHA helps develop nervous system and vision.
2. EPA: Also known as "blood purification". The expert researchers found that the main effect of EPA is helping create Prostaglandins in blood. This type of Prostaglandin has the effect of inhibiting the clotting of platelet clumping, reducing and preventing the formation of blood clots, at the same time reducing cholesterol, triglycerides in blood to decrease the stickiness and sliminess in blood and maintain good circulation. EPA also has the effect of reducing atherosclerosis. Therefore, EPA has good effect on the prevention and treatment of cardiovascular caused by atherosclerotic.
3. Alpha Linolenic acid: This is a very precious fatty acids. This is a substance essential for the development of fetus and improvement of fetus nerve cells. It plays a very important role during development of babies before and after birth.

- ✓ **Omega 3** ≥ 90mg/35g egg
- ✓ **Alpha linolenic acid** ≥ 34mg/35g egg
- ✓ **DHA** ≥ 55mg/35g egg
- ✓ **EPA** ≥ 1mg/35g egg





# VIETFARM EGG POWDER

Egg powder is made of fresh eggs. It contains a variety of essential nutrients for the human body. Has emulsibility, whipping ability, gel-strength, water retention and so on. The storage room for them is small, the transport cost is low, health and safety.

Egg Powder Series	Egg Yolk Powder	Egg White Powder	Whole Egg Powder
Main property	Emulsification	High gelation	Emulsification
	Color adjustment	Water retention	Color adjustment
	Flavor enhancing	High whip	Heat modification
	Rich nutrition	Rich nutrition	Gelation
	Rich lecithin	Rich active protein	Whip

## EGG YOLK POWDER

### Ingredients:

Fresh egg.....99,9%

### Analytical composition:

Protein 38,0%  
Lipid 50,0%  
Moisture 4,0%

### Storage:

Keep in a cool and dry place



**User guide:** Egg yolk powder contains abundant nutrient content of lecithin and protein as well as other, and it has good emulsibility and functions of expansion, color adjustment, and flavor enhancing. Therefore, it is widely applicable to the food industry and a large number of products, like the baked products, cold drinks, seasonings, mayonnaises and baby food etc. In addition, the yolk oil and lecithin may be abstracted from the yolk powder and applicable to the pharmacy and healthcare food.

**Shelf life:** 18 months in cool places

**Net weight:** 10kg/box



## EGG WHITE POWDER

### Ingredients:

Fresh Eggs..... 99.9%

### Analytical composition:

Protein	70.0%
Lipid	5.0%
Moisture	6.0 to 7.0%

**Storage:** Keep in a cool and dry place

**User guide:** egg white powder is a emulsifier that is high in protein. It is used as a material to create the elasticity for wheat noodle, Vietnamese ham, fish chewy patty...

**Shelf life:** 18 months in cool places

**Net weight:** 10kg/box



## WHOLE EGG POWDER

**Ingredients:** Fresh raw egg handled by Japanese modern technology to ensure high quality

Analytical composition:	Protein	45,0%
	Lipid	38,0%
	Moisture	5,0%

**Storage:** Keep in a cool and dry place

**User guide:** The whole egg is the high-quality food with balanced nutrition and the good food additive. It has the properties of emulsification, gelatination, foamability and water retention etc. It is applicable to all food products involved eggs as raw material, such as the pastry, biscuit, chicken essence, instant noodle, ice cream, salad sauce, noodle, drinks and pet food etc.

**Shelf life:** 18 months in cool places

**Net weight:** 10kg/box





# SOYA SAUCE

- ◆ Modern Malaysia soya fermentation technology has provided us with high-quality materials to create the quality of the product.
- ◆ Materials to produce soya sauce (not genetically modified "non GMO") is naturally fermented, then added with liquid seasoning of high nutritive quality. Products are fragrant with identical scent of soya and beautiful flavor that are very important in food processing.
- ◆ Compare the difference between natural fermentation method and acid-hydrolyzed soya protein method

## **Natural fermentation method**

- Soya bean → 6 month of fermentation → soya sauce
- The fermentation goes slowly in 6 months, which causes high price. But the product quality is completely good with absolutely no risk of 3-MCPD

## **Acid-hydrolyzed soy protein method:**

- Soya paste or fat extracted soya paste + HCl (hydrochloric acid) → hydrolysis (temperature > 170°C, 3 days) → Soya sauce
- Hydrolysis time is short, within 3 days. Therefore product cost is cheapest and there is risk of residual acid, generating 3-MCPD high in amount.

In soybeans, there is a lot of amino acid generated during the 6 months of fermentation. Along with close automated production technology of Malaysia ensure soya sauce characteristic powerful flavor, and consumers health benefits.

## **Descriptions:**

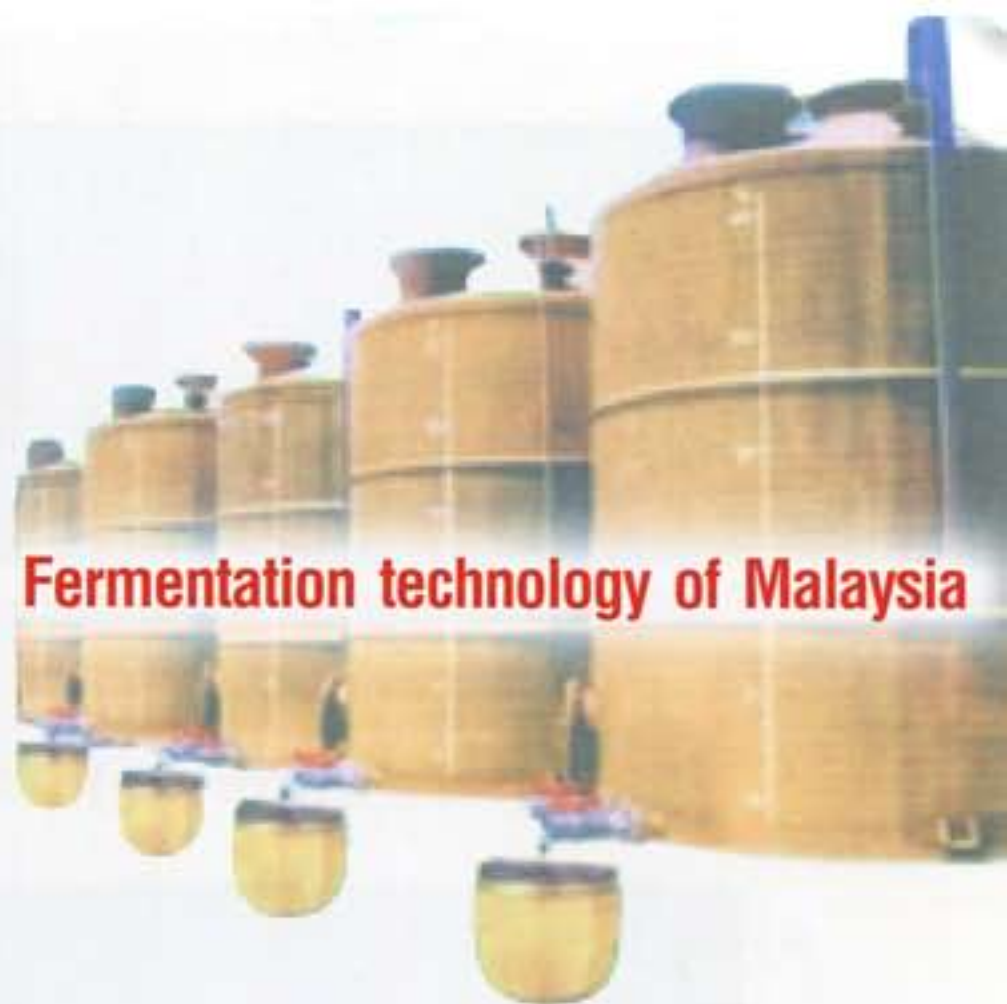
- ◆ Dark red
- ◆ Natural fragrance
- ◆ Characteristic color and flavor of soya



# VIETFARM FOOD



Fermentation technology of Malaysia



## Uses:

In addition to daily use, soya sauce is also used in industrial foods such as:

- ◆ Fast food
- ◆ Canned food
- ◆ Biscuits
- ◆ Instant noodles
- ◆ Foods marinating
- ◆ Sauce and other sauces ...



## Fermented soya sauce

Soya sauce fermented from soya is good for public health as Isoflavones in and Trysin Inhabitor in soya are high antioxidant that help prevent cancer and prolong life. The protein in soya sauce reduces cholesterol in the blood and has blood pressure lowering effect.



# VIETFARM



**Export eggs to Hongkong, Campodia, Singapore....**



## Events of Vietfarm



# VIETFARM



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