



Explore our sustainable Story



 Dong Hoa Hamlet, Kim Son Commune,
Dong Thap Province, Vietnam

 Email: Sales@vdtgfood.com  Tel: +84 273 3619 072

 www.vdtgfood.com

CREATIVE KITCHEN

Moments Made Delicious

Our Story

The Creative Kitchen

At VDTG Food, we develop seafood solutions with a strong focus on quality, consistency, and practical application. Driven by our R&D and culinary team, we transform premium raw materials into a versatile portfolio designed for both retail and foodservice environments. From coating systems to globally inspired flavor profiles, our collection offers a diverse array of taste experiences exclusively tailored to different preparation methods and applications.

Certification

Uncompromising Global Standards





Premium Pangasius

Premium Pangasius Fillet

Prized globally for its exceptionally mild flavor and firm, flaky texture, our ASC-certified Pangasius is the sustainable choice for world-class kitchens. We offer bespoke precision cuts tailored to your exact culinary requirements, ensuring a flawless presentation and 100% traceability from farm to table.



Pangasius Skin-off Fillet

Ingredients: 100% Pangasius
(Pangasianodon hypophthalmus)
Sizes: 60-80g, 80-120g, 120-170g, 170-220g
200-300g, 300-400g, 400g-up



Pangasius Portion

Ingredients: 100% Pangasius
(Pangasianodon hypophthalmus)
Sizes: 60-100g, 80-130g, 90-120g,
125-160g, 130-150g



Pangasius Cube

Ingredients: 100% Pangasius
(Pangasianodon hypophthalmus)
Sizes: 10-20g, 20-40g, 40-60g



Pangasius Skin-off Red Meat On

Ingredients: 100% Pangasius
(Pangasianodon hypophthalmus)
Sizes: 140-200g, 220-up



Pangasius Slice Cut

Ingredients: 100% Pangasius
(Pangasianodon hypophthalmus)
Sizes: 10-20g, 17-22g, 20-40g



Pangasius Kiritimi

Ingredients: 100% Pangasius
(Pangasianodon hypophthalmus)
Sizes: 10-20g, 20-30g, 30-40g,
40-50g, 50-60g, 90-110g



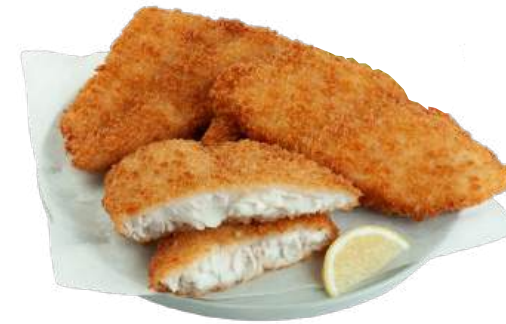
Pangasius Strip

Ingredients: 100% Pangasius
(Pangasianodon hypophthalmus)
Sizes: 15-25g, 20-40g, 30-55g

Breaded Products

The Art Of The Crunch

A masterful fusion of pristine, mildly flavored fish encased in shatteringly crisp coatings, developed to maintain texture and minimize sogginess after cooking. Our breaded portfolio includes a variety of coating styles, from classic batter to customized flavor profiles.



Pre-fried Breadcrumb Pangasius Portion

Ingredients: Pangasius 55%, coating 45%

Sizes: 55g ($\pm$ 5)

Cooking Method:



Air Fryer



Oven



Crispy Battered Pangasius Strip

Ingredients: Pangasius 55%, coating 45%

Sizes: 35g ($\pm$ 5)

Cooking Method:



Air Fryer



Oven



Raw Lemon Herb Breaded Pangasius Strip

Ingredients: Pangasius 55%, coating 45%

Sizes: 35g ($\pm$ 5)

Cooking Method:



Deep-fry



Salt & Vinegar Battered Pangasius and Chips

Ingredients: Pangasius 45%, potato chips 15%, coating 40%

Sizes: 20g (± 5)

Cooking Method:



Air Fryer



Oven



Breaded Savoury Pangasius Strip

Ingredients: Pangasius 55%, coating 45%

Sizes: 35g (± 5)

Cooking Method:



Deep-fry



Oven



Pre-fried Breaded Smoked Pangasius Fish Cake

Ingredients: Core 65% (smoked pangasius 33%, potato, onion, soybean oil, lime, parsley, chili, white pepper, garlic, lime zest), coating 35%

Sizes: 120g (± 10)

Cooking Method:



Air Fryer



Oven



Breaded Crumb Pangasius Kiritimi

Ingredients: Pangasius 55%, coating 45%

Sizes: 60g (± 5)

Cooking Method:



Deep-fry



Oven



Pangasius Nugget Fritter

Ingredients: Pangasius 55%, coating 45%

Sizes: 35g (± 5)

Cooking Method:



Air Fryer



Oven



Pakora Crispy Battered Pangasius Strips

Ingredients: Pangasius 55%, coating 45%

Sizes: 35g (± 5)

Cooking Method:



Air Fryer



Oven



Breaded Pangasius Strips - Curry Flavor

Ingredients: Pangasius 55%, coating 45%

Sizes: 35g ($\pm$ 5)

Cooking Method:



Air Fryer



Oven



Breaded Pangasius With Tartar Sauce

Ingredients: Pangasius 35%, coating tartar 47%, sauce 18%

Sizes: 70g ($\pm$ 5)

Cooking Method:



Deep-fry



Oven



Chili Yuzu Breaded Pangasius Popcorn

Ingredients: Pangasius 60%, coating 40%

Sizes: 15-20 g

Cooking Method:



Air Fryer



Oven



Pre-fried Breaded Hot & Spicy Pangasius Strips

Ingredients: Pangasius 55%, coating 45%

Sizes: 35g ($\pm$ 5)

Cooking Method:



Deep-fry



Oven



Raw Breaded Panko Pangasius Portion

Ingredients: Pangasius 55%, coating 45%

Sizes: 50g ($\pm$ 5)

Cooking Method:



Deep-fry



Breaded Salt & Pepper Pangasius Donut

Ingredients: Pangasius 55%, coating 45%

Sizes: 30g ($\pm$ 5)

Cooking Method:



Deep-fry



Oven



Lemon Herb Tempura Breaded Pollock Finger

Ingredients: Pollock 55%, coating 45%

Sizes: 25g ($\pm$ 5)

Cooking Method:



Air Fryer



Oven



Pre-fried Breaded Shrimp And Leek Croquettes

Ingredients: Core 65% (shrimp 34%, potato, leek, onion, mayonnaise sauce, seasonings and spices), coating 35%

Sizes: 50g ($\pm$ 5)

Cooking Method:



Air Fryer



Oven



Salt & Pepper Karaage Breaded Pollock Cube

Ingredients: Pollock 50%, coating 50%

Sizes: 30g ($\pm$ 5)

Cooking Method:



Deep-fry



Oven



Okra Tempura

Ingredients: Okra 70%, coating 30%

Cooking Method:



Deep-fry



Oven



Prawn & Pangasius Croquettes

Ingredients: Filling 70% (pangasius, shrimp, potato, lime juice, black pepper, parsley, salt), coating 35%

Sizes: 25g ($\pm$ 5)

Cooking Method:



Air Fryer



Oven



Sweet Potato Tempura

Ingredients: Sweet potato 70%, coating 30%

Cooking Method:



Deep-fry



Oven

Marinated Products

Gourmet Flavors, Instantly Delivered

Experience maximum taste with minimal effort. Meticulously infused with exceptional global flavors, ranging from vibrant Sweet Chilli to aromatic Tikka Masala, our ready-to-cook marinated line provides a sophisticated and seamless solution that allows you to effortlessly present elegant dishes.



Pangasius Skewers with Pepper - Cajun Flavor

Ingredients: Pangasius 57%, red and green bell pepper 33 %, Cajun seasonings 10%

Sizes: 55g ($\pm$ 5)

Cooking Method:



Air Fryer



Oven



Marinated pangasius skewer - Ginger lime flavor

Ingredients: Pangasius 90%, Ginger lime seasonings 10%

Sizes: 35g ($\pm$ 5)

Cooking Method:



Air Fryer



Oven



Grilled pangasius fillet with Kabayaki

Ingredients: Pangasius 90%, Kabayaki sauce 10%

Sizes: 145g ($\pm$ 5)

Cooking Method:



Microwave



Tuscan Rub Marinated Pangasius Skewer with Pepper

Ingredients: Pangasius 57%, red and green bell pepper 33 %, Tuscan seasonings 10%

Sizes: 100g (± 5)

Cooking Method:



Air Fryer



Oven



Marinated Pangasius & Shrimp Skewer - BBQ Flavor

Ingredients: Shrimp 45%, Pangasius 45%, BBQ seasoning 10%.

Sizes: 50g (± 3)

Cooking Method:



Air Fryer



Oven



Pangasius, Shrimp & Vegetables Skewers

Ingredients: Vegetables 40% (red bell pepper, okra), Pangasius 35%, Shrimp 20%, Spices 5% (turmeric, chilli, ginger, galangal, black pepper, clove, coriander, cumin, coconut milk, shallot)

Sizes: 55g (± 5)

Cooking Method:



Air Fryer



Oven



Burger & Sausages

Reimagined Classics: Balance & Versatility

Transforming the finest seafood into culinary masterpieces. Our Value-Added options marry robust flavors with premium ingredients, providing convenience without compromise. Take your menu from freezer to feast in minutes, with zero prep time required.





Shrimp & Pollock Burger

Ingredients: 55% shrimp, pollock 40%, seasoning and spices 5%

Sizes: 100g ($\pm$ 5)

Cooking Method:



Pan-fry

Custom Options Available:

Shrimp & Basa Burger



Smoked Seafood Sausage

Ingredients: Pangasius 75%, water, refined soybean oil, garlic powder, sesame oil, black pepper, food color (paprika, annatto, turmeric), collagen edible casing, seasonings

Sizes: 60g ($\pm$ 3)

Cooking Method:



Pan-fry

Custom Options Available:

Smoked Fish & Shrimp Sausage Skewers



Lemon & Herb Fish Burger

Ingredients: Pangasius 95%, Seasoning and spices 5% (salt, lemon, onion, garlic, white pepper, parsley, soybean oil)

Sizes: 100g ($\pm$ 5)

Cooking Method:



Pan-fry

Custom Options Available:

Thai Vegetable Fish Burger

Pre-fried Thai Fish Burger



Bubble & Squeak Patties Sweet Potato

Ingredients: Potato 65%, carrot, onion, spinach, potato flakes, butter, corn starch, coconut milk, buttermilk powder, natural flavouring (butter, garlic), spices (black pepper, turmeric), herbs (parsley flakes, rosemary, thyme), soybean oil.

Sizes: 30g ($\pm$ 5)

Cooking Method:



Air Fryer



Oven



Seafood Sausage - Italian Herb

Ingredients: Pangasius 75%, soy bean oil, starch (corn), garlic, onion herbs (parsley flakes, rosemary, oregano), tomato powder, natural flavouring (garlic, lemon, rosemary), spices seasonings 10%

Sizes: 60g ($\pm$ 3)

Cooking Method:



Pan-fry

Custom Options Available:

Fish & Shrimp Sausage with different flavors: Curry, Chili Coriander, India Tikka, Lemongrass, Italian Herb



Ready-to-cook Product

*Culinary Indulgence,
Effortlessly Crafted*

We offer flexible, durable, and visually striking packaging solutions designed for both dynamic retail shelves and demanding foodservice environments.



Spaghetti with Fish in Garlic Olive Oil Sauce

Ingredients: Fish 34%, spaghetties 33%, sauce 33% (vegetables stock (carrot, onion), Olive oil, garlic, corn starch, salt, white pepper, yeast, parsley, garlic powder, onion powder, emulsifier (E322)).

Sizes: 300g

Cooking Method:



Microwave

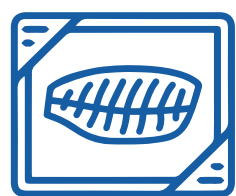
Custom Options Available:

Spaghetti with Fish in Creamy Mushroom Sauce

Spaghetti with Fish in Thai Green Curry Sauce

Packaging Options

We offer flexible, durable, and visually striking packaging solutions carefully designed to meet the rigorous demands of the global market. Whether optimizing for dynamic retail shelves or demanding high-volume foodservice environments, our packaging ensures product integrity, extends shelf life, and delivers absolute convenience for your operations.



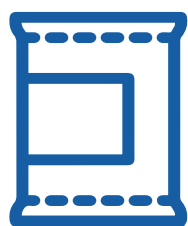
Skinpack



Shatterpack



Retail Bag/ Box



Bulk Pack



Block

Packaging Options	IQF Bulk	Retail Box/ Bag	Skinpack Tray
Weight	5kg	200g, 210g, 240g, 250g, 300g, 320g, 350g, 360g, 400g, 420g, 470g, 480g, 500g, 600g	100g, 110g, 140g, 145g, 220g, 360g

