

OUR DRIED PRODUCTS PROCESSING JOURNEY

1. Raw Material Selection & Sourcing

Premium long-grain rice from the Mekong Delta fully traceable from farm to factory.
 Non-GMO - Global G.A.P. certified
 No Preservatives



2. Wet Milling & Proprietary Blending

Precise wet milling with controlled water ratio.
 Exclusive formula delivers natural color, clarity and texture.
 100% free from bleaching agents.



3. Extrusion & Low-Temperature Drying



Modern extrusion for uniform noodles
 Convection drying at

- 45–55°C
- Moisture ≤12%

Preserves natural nutrients & chewiness



4. Quality Control & Safety Testing

Every batch undergoes rigorous testing for microbiology, pesticides and heavy metals.

- HACCP
- ISO 22000
- ISO 9001,
- FSANZ (Australia)
- Codex standards



5. Packaging & Market-Ready Labeling



Vacuum / MAP packaging (12–18 months shelf life)
 OEM / Private Label options
 Multilingual labels compliant with target markets

6. Export

Documentation & Global Delivery

Flexible C/O (Form B, AANZ, EUR.1,...)
 FCL / LCL shipping to Australia, NZ, Asia

Real-time tracking
 Tariff optimization

