



DUY ANH



SCAN QR CODE

www.duyanhfoods.vn



ABOUT US





Duy Anh Foods Imp- Exp Co., Ltd was established in 2010 with a factory area of 15,000 m2 located at 368/4 Provincial road 15, Ben Co Hamlet, Phu Hoa Dong Ward, Cu Chi Dist, Ho Chi Minh City, Vietnam. The company is a typical representative in providing and introducing to people the best nutritional values of Vietnamese Cuisine especially products made from RICE- a traditional ingredient for many generations.

We would like to bring you unique products experiences, unique flavors such as: Fresh roll rice paper, Spring roll rice paper, Rice vermicelli, Fresh rice vermicelli, Square rice vermicelli, Hue rice vermicelli, Rice noodle, Roll rice noodle, Grain starch noodle, Mung bean vermicelli, Fine rice vermicelli, Dry noodle,... from Cu Chi and create jobs for more than 200 unskill workers. Products are produced and dried in a closed line according to ISO 22000: 2018 standard, controlled by HACCP process and granted FDA certification.

Currently, Duy Anh products have been exported to many countries around the world such as: USA, EU, Japan, Korea, Australia, Canada, Netherlands, Denmark, Sweden,...

CERTIFICATION



BÚN DƯA HẦU

WATERMELON RICE VERMICELLI



Size: 1mm **Packing:** 200g **Brand:** Mr Rice

Ingredient: rice flour, fresh watermelon juice

How to use: For making summer rolls or using with soup : Boil from 6-8 minutes then soak in cool water for better texture and let the vermicelli dry naturally. For stir- frying : Boil from 4- 5 minutes, then soak in cool water and let the vermicelli dry naturally.



BÚN NGŨ CỐC

CEREAL RICE VERMICELLI



Size: 1mm **Packing:** 200g **Brand:** Mr Rice

Ingredient: Rice, red rice, black beans, red beans, green bean, soy beans, black sesame, salt, water.

How to use : For making summer rolls or using with soup : Boil from 6-8 minutes then soak in cool water for better texture and let the vermicelli dry naturally. For stir- frying : Boil from 4- 5 minutes, then soak in cool water and let the vermicelli dry naturally.





How to use:

Take one piece of Rice Paper, make wet the surface. Then can use to wrap with vegetables, meat, seafood... Serve with fish sauces.

BÁNH TRÁNG THANH LONG

DRAGON FRUIT RICE PAPER



Size: 14x 20cm

Packing: 200g

Brand: Mr Rice

BÁNH TRÁNG KHÁC

OTHER RICE PAPER



BÁNH TRÁNG
MÈ ĐEN
Black Sesame Cracker



BÁNH TRÁNG
MÈ TÔM
Baby Shrimp Sesame Cracker



BÁNH TRÁNG
MÈ TRẮNG
White Sesame Cracker

Size: 22cm

Packing: 400g

Brand: Duy Anh

Shape: round

How to use: Roast in microwave from 2-3 minutes or deep fry with hot oil. Serve with salad, chilli fish sauce



How to use:

MAKING FRESH ROLLS

Take 1 piece of Rice Paper at a time, make wet the surface of rice paper, place it on a plate. Then can serve with meat, seafood, vegetable(depending on personal preferences). Serve with dipping sauce.

MAKING SPRINGROLLS

Take one piece of rice paper to the hand, a cup of water, dip rice paper into the cup of water, the mixed meat is made available in mid of wet rice paper, roll up 3 sides then fry. We have springroll .

BÁNH TRÁNG GỎI CUỐN

FRESH RICE PAPER

Ingredient: Rice flour, Tapioca flour, Salt, water.



Packing: 300,400g

Shape: square, round,...

Size: 16cm ,18cm ,22cm , customized

Brand: Duy Anh, Mr Rice

BÁNH TRÁNG CHẢ GIÒ

SPRING ROLL RICE PAPER



Packing: 300, 400g

Brand: Duy Anh, Mr Rice

Shape: square, round,...

Ingredient: Rice flour, Tapioca flour, Salt, water.

Size: 16 cm, 18 cm, 22 cm, 31 cm, customized



How to use:

MAKE FRESH VERMICELLI

Put vermicelli in the boiling water from 5 to 7 minutes (Try vermicelli strands pressing, soft is fine), then fish out, drain. It will get the same quality as fresh vermicelli. Can be used with pork soup, springroll, grilled pork or beef noodle ...

FRIED VERMICELLI

Put Vermicelli into boiling water from 3-5 minutes, or press the Vermicelli to check the softness. Then cool the Vermicelli under water and drain. Boiled vermicelli will have the quality as same as fresh vermicelli and can be used for rolls, salads, stir-fry or with soups.

BÚN

RICE VERMICELLI



Size: 0.8mm, 1.0mm, 1.2mm

Ingredient: Rice flour, water.

Brand: Duy Anh, Mr Rice

Packing: 300g, 400g





How to use:

MAKING HUE'S RICE VERMICELLI

Put noodles in the boiling water from 15-20 minutes(try noodle strands pressing , soft is fine). Then fish out and drain. Can be used with beef noodle soup

BÚN KHÁC

OTHER RICE VERMICELLI



BÚN BÒ HUẾ
Hue's rice vermicelli
Size: 1.8mm



BÚN RAU MÁ
Centella Asiatica
Rice Vermicelli



BÚN GẠO LỨT
Brown Rice Vermicelli



BÚN CHÙM NGÂY
Moringa Rice Vermicelli



BÚN ĐẬU BIẾC
Butterfly Pea
Rice Vermicelli



BÚN LÁ DỨA
Pandan Leaf Rice
Vermicelli



BÚN GẠO LỨT
Brown Rice Vermicelli



BÚN TRÀ XANH
Green Tea Rice
Vermicelli

Size: 1.0 mm
Packing: 300, 400g
Brand: Duy Anh, Mr Rice



How to use:

FOR FRIED NOODLE

Put noodles in the boiling water about 3-5 minutes, fish out and wash in cold water, drain and mix with a little vegetable oil. Then you can make stir-fry with meat, shrimp, crab, eggs, vegetables, spices,....

FOR NOODLE SOUP

Put noodles in the boiling water about 6-8 minutes, fish out and wash in cold water, drain. Then you can use them to make the beef noodle soup, chicken noodle soup, seafood noodle soup.

PHỞ

RICE NOODLE



PHỞ KHÁC

OTHER RICE NOODLE



PHỞ GẠO LỨC
Brown Rice Noodle

PHỞ GẠO LỨC
Brown Rice Noodle

Ingredient: Rice flour, water, salt

Size: 1, 2, 3, 4, 5, 7, 10 (mm)

Packing: 100g, 200g, 250g, 300g, 400g, 454g, 500g, 908g, 1 kg, 5 kg

Brand: Duy Anh, Mr Rice



How to use:

Cook noodles in boiling water for 3-4 minutes. Occasionally stir the noodles loose until tender, but not over cooked. Take them out into cool water about 30 seconds, stir loose and take out to drain. Add a little oil and mix well to make them non-stick.

FOR SOUP:

Put noodles into bowl add with meat, shrimp, onion, spices and pour boiling soup.

FOR STIR- FRIED:

With assorted meat, shrimp, seafood, mushroom and spices according to your taste

MÌ KHÔ

DRY/ WHEAT NOODLE



Ingredient: Wheat flour, salt, Pentasodium Triphosphat (E451i), Gardenia Yellow (E 164)

Size: small size, large size

Packing: 400g.

Brand: Duy Anh

Shape: round, square

MÌ RAU CỦ

VEGETABLE NOODLE



MÌ ĐẬU BIẾC
Butterfly Pea Wheat Noodle



MÌ CÀ RỐT
Carrot Wheat Noodle



MÌ THẬP CẨM
Vegetable Noodle



MÌ CỦ DÈN
Beetroot Wheat Noodle



MÌ MÈ ĐEN
Black Sesame
Wheat Noodle



MÌ CẢI BÓ XÔI
Spinach Wheat Noodle

Ingredient: wheat flour, spinach, beetroot, carrot, black sesame, butterfly pea, salt, water

Size: small size, large size

Packing: 200g

Brand: Le Brothers

SẢN PHẨM KHÁC OTHER PRODUCT



NUI GAO
Rice Macaroni



MÌ QUẢNG
Quang Noodles



HỦ TIẾU KHÔ
Dried Rice Noodle



MIẾN ĐẬU
Mung Bean Vermicelli



BÁNH HỜI TƯƠI
Fine Rice Vermicelli



HỦ TIẾU NAM VÀNG
Grain Starch Noodle



BÁNH ĐA CUA
Rice Noodle With
Caramel Color



BÁNH ƯỚT
Rice Flake

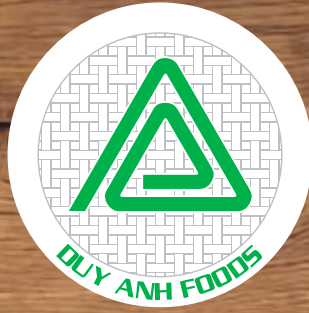



ỐNG HÚT GẠO
Rice Straw

THANK YOU


from DUY ANH





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