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# IC FOOD

IC FOOD VIETNAM

ICFOOD VIETNAM provides comprehensive agricultural solutions by combining **pristine produce** grown in the Vietnamese highlands with **cutting-edge food processing technology**.







The global food company ICFOOD  
always put a healthy and happy life with food on our mind

## ICFOOD VIETNAM'S VISION


**From Clean Nature of Advanced Technology**  
The Total Vegetable & Kimchi Solution: Rooted in Nature, Perfected by Technology


**TRUST | Pristine Raw Materials & Customization**

- Securing high-quality produce from the clean highlands of Northern Vietnam
- Offering 100% tailor-made solutions tailored to customer specs, including mesh and cut sizes


**EXPANSION | Total Vegetable Solutions**

- **Core Portfolio** : Dehydrated (AD) vegetables and frozen stir-fried vegetables
- **Future Pipeline** : Full-scale expansion into vegetable stocks, concentrates, AD powders, and VD seasonings


**GLOBAL | Global Kimchi Hub**

- Producing and exporting premium fresh Kimchi (Cabbage Kimchi, Radish Kimchi, etc.)
- Supplying integrated Kimchi-derived materials, including flakes, powders, seasonings, and concentrates

## ICFOOD VIETNAM'S VISION

### Strengths & Capabilities



#### Pristine Highland Raw Materials

Grown in the clean highlands of Son La and Moc Chau, ensuring premium quality and natural freshness.



#### PLS-Certified Contract Farming

Securing a stable and clean supply of agricultural raw materials through PLS-managed contract farms in the Hoa Binh region, situated over 1,000 meters above sea level.



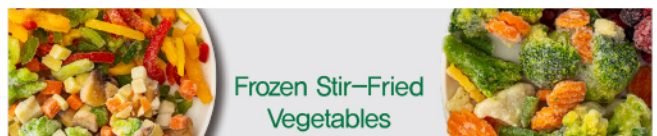
#### Strict Quality Control

As an export-grade supplier, we implement systematic management processes to strictly comply with global safety regulations and pesticide residue limits.

### Core Product Portfolio



Offering uniform cut sizes for consistent appearance and tailored custom specifications for diverse industry needs. Consistent mesh sizes (20-40 MESH) are also guaranteed for powder products.



We directly manage the entire process from washing, cutting, and stir-frying to freezing. This high-quality line helps food service and franchise businesses enhance competitiveness by reducing ingredient and labor costs.



# PRODUCT PORTFOLIO

## Flakes (Air-Dried)



**Kimchi Flakes**  
Size 10–20mm



**Dehydrated Cabbage**  
Size 10–20mm



**Dehydrated Mustard Greens**  
Size 10–20mm



**Dehydrated Carrots**  
Size 3–20mm



**Dehydrated Bok Choy**  
Size 10–20mm

## Powder



**Kimchi Powder**  
Size 20–40mesh



**Cabbage Powder (Green)**  
Size 20–40mesh



**Cabbage Powder (Brown)**  
Size 20–40mesh



**Carrot Powder**  
Size 20–40mesh



**Bok Choy Powder**  
Size 20–40mesh

## Processed Vegetables



**Frozen Stir-Fried Vegetables**  
(Onion, Cabbage, Zucchini, Carrot)



**Frozen Stir-Fried Vegetables**  
(Cabbage, Onion)

## Kimchi



**Fresh Kimchi**



# INTRODUCTION TO FACTORIES AND FACILITIES

## ICFOOD Son La Factory

An integrated production line from dehydration to packaging, delivering high-volume outputs under strict quality control.



<b>Business Area</b>	<ul style="list-style-type: none"> <li>Dehydrated vegetables, Kimchi, Pickled vegetables, etc.</li> </ul>
<b>Facility Scale</b>	<ul style="list-style-type: none"> <li>40,878 m<sup>2</sup></li> </ul>
<b>Production Capa</b>	<ul style="list-style-type: none"> <li>Dried-Vegetables : 10 tons/day</li> <li>Kimchi : 5 tons/day</li> <li>Frozen Stir-Fried Veg. : 5 tons/day</li> </ul>
<b>Address</b>	<ul style="list-style-type: none"> <li>Suoi Lin Village, Van Ho Ward, Van Ho District, Son La Province (Located in Moc Chau, 1,000m above sea level)</li> </ul>

## ICFOOD Ho Chi Minh Factory

A state-of-the-art facility optimized for the customized mass production of high-quality seasonings and sauces.



<b>Business Area</b>	<ul style="list-style-type: none"> <li>Production of various seasonings and sauce products</li> </ul>
<b>Facility Scale</b>	<ul style="list-style-type: none"> <li>3,000 m<sup>2</sup></li> </ul>
<b>Production Capa</b>	<ul style="list-style-type: none"> <li>Vacuum Drying (VD) : 1 ton/day</li> <li>Powder Blending : 24 tons/day</li> <li>Extraction &amp; Concentration : 12 tons/day</li> </ul>
<b>Address</b>	<ul style="list-style-type: none"> <li>Lot III/21, CN10 Road, Tan Binh Industrial Park, Tay Thanh Ward, HCMC(Ho Chi Minh City)</li> </ul>

### Status of facilities held

Facilities	Capacity	Details
Pre-treatment	100 ton/day	Raw Material
Cutter(Root/Leafy)	100 ton/day	Raw Material
Steamer	100 ton/day	Raw Material
AD Dryer(Batch/Belt)	10 ton/day	Finished Prod.
Metal Detector	-	Fe 1.0mm / Sus 1.5mm
X-ray Detector	-	Fe 1.0mm / Sus 1.5mm
Pulverizer	-	≤ 40 Mesh
Kimchi Line	5 ton/day	Finished Prod.
Veg. Roasting Line	5 ton/day	Finished Prod.
Chilling Line	5 ton/day	Cooled to 5°C
Storage(Cold/Frozen)	-	Cold(200m <sup>2</sup> ), Frozen(550m <sup>2</sup> )

### Status of facilities held

Facilities	Capacity	Details
Vacuum Dryer (VD)	1.5 ton/day	500 kg * 2units
Extraction / Sauce	3 ton/day	1 ton (W/V)
Blender	2 ton/day	500 kg (W/V)
Stir-frying	2 ton/day	500 kg (W/V)
Veg. Pulverizer	4 ton/day	Finished Prod.
Pin Mill	6.5 ton/day	Finished Prod.
Ribbon Mixer	4 ton/day	500 kg (W/V)



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