



Vianco

The Simple Flavours Of Joy



ABOUT US


From The Natural Lands to Your Meals of Joy

Resourcing from Vietnam's rich agriculture, VIANCO has re-introduced spices into the community. From organic farms, natural ingredients have been carefully handpicked, and measured into a perfected formulae that balances nutrition and flavour.

Over 60 years the VIANCO Spice Company has served generations of Vietnamese in all events, from large formal parties to every day family meals. VIANCO has consistently adapted to changing customs and kitchen culture, to be an integral part of meals everywhere.

As our company grows, the core values remain the same: committing to always giving you the best natural authentic flavours. In your busy lives, we know those little moments of joy are everything.

Tổng Giám Đốc



Mr. Châu Thịnh Lân



For over 65 years, Vianco is proud to be a quality assurance enterprise with products from natural components.

SOUP CONCENTRATE



VIETNAMESE CURRY SAUCE CHILLI OIL PASTE VIETNAMESE BEEF STEW SAUCE



VIETNAMESE BEEF STEW SAUCE 210G

Packing

01 Carton = 6 boxes x 60 bags x 210 g



VIETNAMESE CURRY SAUCE 210G

Packing

01 Carton = 6 boxes x 60 bags x 210 g



CHILLI OIL PASTE 210G

Packing

01 Carton = 6 boxes x 60 bags x 210 g



BOX SPECIFICATIONS

Packing

01 Box = 10 bags x 210 g

USAGE

Curry Sauce: Cook authentic Vietnamese curry easily, without additional seasoning. Suitable for vegetarians and non-vegetarians.

Chilli Oil Paste: With the natural flavor of fresh chili combined with natural ingredients like lemongrass, ginger, etc., enhancing the taste of every dish

Beef Stew Sauce: Cook delicious and authentic Vietnamese beef stew (Bo Kho) easily in just 3 minutes.

FEATURES

Curry Sauce: Soybean Oil, Garlic, Ginger, Chilli, Lemongrass, Onion, Curry Powder (10%), Almercrème, Coconut Powder, Salt, High Fructose Corn Syrup, Stabilizers (E1442), Yeast Extract, Flavor Enhancer (E621, E635),...

Chilli Oil Paste: Soybean Oil, Chilli (30%), Lemongrass, Ginger, Garlic, Peanut, Sesame, Annatto Powder, Salt, High Fructose Corn Syrup, Flavor Enhancer (E621), Chilli Extract, Preservatives: Sorbic Acid (E200).

Beef Stew Sauce: Soybean Oil, Garlic, Ginger, Chilli, Lemongrass, Onion, Beef Stew Marinade Powder (10%), Almercrème, Salt, High Fructose Corn Syrup, Yeast Extract, Stabilizers (E1442), Chilli Extract, ...

RECIPE

Curry Sauce: Marinate 210 g sauce with 1.5 kg of meat for about 45 minutes. Fry the chopped onion, garlic, lemongrass and marinated meat for a few minutes to enhance the mixed flavor of the spices marinade and mix of herbs. Add 2.5 liters of water and simmer until the meat is tender. Then add chopped sweet potatoes (or potatoes), carrots to cook until soft. Extra salt to taste, as desired. Enjoy with bread, noodles or rice.

Chilli Oil Paste: Used as a condiment, dipping sauce for boiled, fried, grilled meat and vegetables and can be added to the broth of Noodles and Pho.

Beef Stew Sauce: Marinate 210 g sauce with 1.5 kg Beef Tenderloin for about 45 minutes. Fry the chopped onion, garlic, lemongrass and marinated meat for a few minutes to enhance the mixed flavor of the spices marinade and mix of herbs. Add 3 liters of water and simmer until the meat is tender. Then add chopped carrots, extra onion flakes to cook until soft. Extra salt to taste, as desired. Enjoy with bread, noodles or rice.

SOUP CONCENTRATE



ANNATTO OIL EXTRACT BBQ SAUCE CHAR SIU FLAVOR BBQ SAUCE FIVE SPICES FLAVOR



ANNATTO OIL EXTRACT 180G

Packing

01 Carton = 6 boxes x 60 bags x 210 g



VIETNAMESE BBQ SAUCE FIVE SPICES FLAVOR 210G

Packing

01 Carton = 6 boxes x 60 bags x 210 g



VIETNAMESE BBQ SAUCE CHAR SIU FLAVOR 210G

Packing

01 Carton = 6 boxes x 60 bags x 210 g



BOX SPECIFICATIONS

Packing

01 Box = 10 bags x 210 g

USAGE

Annatto Oil Extract: Annatto oil naturally adds a beautiful reddish-orange hue, making everything from braises to stir-fries, grills, Vietnamese noodle soups (Bun Bo Hue, Bun Rieu...), and curries look super appetizing.

BBQ Sauce Char Siu Flavor: This convenient product allows for effortless preparation of Char Siu meat with a single marinating step.

BBQ Sauce Five Spices Flavor: is specialized to cook grilled dishes, stir-fried dishes, and roasted meats, stew, ... Boosts flavor and aroma for dishes.

FEATURES

Annatto Oil Extract: Soybean Oil (70%), Annatto Seeds (30%)

BBQ Sauce Char Siu Flavor: Vegan fish sauce, Soybean oil, Onion, Garlic, Pepper, Five spice powder, Salt, High fructose corn syrup, Yeast extract, Flavor enhancer (E621, E635), Stabilizers (E1442), Chilli extract, Food colour: carmine, Allura Red AC (E120, E129), Preservatives: Sorbic acid (E200).

BBQ Sauce Five Spices Flavor: Vegan fish sauce, Soybean oil, Onion, Garlic, Lemongrass, Chilli, Pepper, Five spice powder, Salt, High fructose corn syrup, Yeast extract, Flavor enhancer (E621, E635), Stabilizers (E1442), Chilli extract, Caramel colour (E150a, E150c), Antioxidants (E316), Preservatives: Sorbic acid (E200).

RECIPE

Annatto Oil Extract: Used to impart a naturally vibrant reddish-orange color to Vietnamese traditional dishes such as Bún Riêu, Bún Bò Huế, as well as various braised and stir-fried preparations

BBQ Sauce Char Siu Flavor: Marinate 210 g of BBQ Sauce Char Siu Flavor with 1.5 kg of meat for about 45 minutes. Grill the marinated meat (frying or searing is suitable).

BBQ Sauce Five Spices Flavor: Marinate 210 g of BBQ Sauce Five Spices Flavor with 1.5 kg of meat for about 45 minutes. Grill the marinated meat. (frying or searing is suitable).

SOUP CONCENTRATE



PHO CHICKEN/BEEF FLAVOUR “BUN BO HUE” SPICY BEEF FLAVOUR



**KANKOOK “PHO” BEEF FLAVOR
SOUP CONCENTRATE 210GR**

Packing

01 Carton = 6 boxes x 60 bags x 210 g



**KANKOOK “PHO” CHICKEN
FLAVOR SOUP CONCENTRATE 210GR**

Packing

01 Carton = 6 boxes x 60 bags x 210 g



**KANKOOK “BUN BO HUE” SPICY BEEF FLAVOR
SOUP CONCENTRATE 210GR**

Packing

01 Carton = 6 boxes x 60 bags x 210 g



BOX SPECIFICATIONS

Packing

01 Box = 10 bags x 210 g

USAGE

Soup Concentrate Pho Chicken/Beef Flavour: This versatile complete soup base allows you to effortlessly prepare authentic traditional chicken/beef pho with a full, well-rounded flavor in just 3 minutes. It also offers a quick and convenient way to create innovative stir-fried pho and mixed pho dishes.

Soup Concentrate “Bun Bo Hue” Spicy Beef Flavour: This versatile complete soup base allows for the quick and easy preparation of authentic traditional Bún Bò Huế with a well-rounded flavor in just 3 minutes. It also provides a convenient base for creating innovative stir-fried vermicelli (Bún Xào) and mixed vermicelli (Bún Trộn) dishes.

FEATURES

Soup Concentrate Pho Chicken/Beef Flavour: Soup made with natural ingredients 47% (Black Cardamom, Onion, Cinnamon, Coriander, Star Anise, Pepper), Salt, High fructose corn syrup, Powdered chicken(5.6%), Yeast extract, Flavor enhancer (E621, E635), Stabilizer (E415, E407), Synthetic flavor used in food (chicken flavour/beef flavour, coriander flavour), Antioxidants (E316), Preservatives – Potassium sorbate (E202).

Soup Concentrate “Bun Bo Hue” Spicy Beef Flavour: Soup made with 35% natural ingredients (Lemongrass, Chilli, Garlic, Onion), Shrimp paste, Soybean oil, Annatto powder, Salt, High fructose corn syrup, Flavor enhancer (E621), Stabilizer (E415, E407), Synthetic flavor used in food (beef flavor), Antioxidants (E316), Preservatives- Sorbic acid (E200).

RECIPE

Add the Kankook Soup Concentrate 210g into 1.5 liters of boiling water and stir well. Add Pho noodles/rice noodles, beef, beef balls/ chicken meat, onions, bean sprouts, herbs, lime and chili and enjoy your dish.

MIXED SPICES



CURRY POWDER



"INDIAN CHEF" CURRY POWDER
3.5 GR

Packing

20 sachets/60 strips/box



"INDIAN CHEF" CURRY POWDER
5 GR, 10 GR

Packing

5 GR: 100 bags/10 boxes/carton

10 GR: 50 bags/10 boxes/carton



"QUEEN" CURRY POWDER 15 GR

Packing

50 sachets/10 boxes/carton



"INDIAN CHEF" CURRY POWDER
500 GR

Packing

24 bottles/carton



"INDIAN CHEF" CURRY POWDER
50 GR, 100 GR

Packing

50 GR: 15 bags/10 boxes/carton

100 GR: 10 bags/10 boxes/carton



"INDIAN CHEF" CURRY POWDER
PET 8 OZ

Packing

24 bottles/carton



"INDIAN CHEF" CURRY POWDER
500 GR

Packing

20 bags/10 kg/carton

USAGE

"Indian Chef" Curry Powder is used for marinate Vietnamese Curry dishes with a variety of meats, seafood, fish, stir fried along with lemongrass.

Helping to create the golden color characteristic of the fragrant flavor of the Indian style.

Curry Powder combined with curry oil paste "Indian Chef" Curry Powder for having the flavour of Vietnamese Traditional Curry dishes and coconut water to create the match and fat for curries.

FEATURES

Ingredients of the "Indian Chef" Curry Powder contain Turmeric, Color Thing, Cilantro, Dried Chili, Anise, Anise, Dill Seeds, Cloves, Cinnamon,...

The delicious taste would be kept in high temperature in cooking.

Curry Powder has a high content of turmeric – there are many good usages for health that help reduce blood sugar, fight cancer. Also used for vegetarian dishes.

RECIPE

1 pack of "Indian Chef" Curry Powder 10 gr used with 500 gr meat + 1.5 liters of water + 150 ml coconut milk.

1 package of "Queen" Curry Powder 18 gr used with 500 gr meat + 1.5 liters of water + 150 ml coconut milk.



SAUCES PRODUCT



CURRY OIL PASTE



CURRY OIL PASTE 18 GR, 25 GR

Packing

18 GR: 10 bags/20 strips/carton
25 GR: 25 bags/20 boxes/carton



CURRY OIL PASTE GLASS 150 GR

Packing

12 jars/carton



CURRY OIL PASTE GLASS 50 GR

Packing

12 jars/6 trays/strip



CURRY OIL PASTE PET 7 OZ

Packing

24 bottles/carton

USAGE

Used to marinate curry dishes for a variety of meats, fish, seafood,.. Make a delicious, rich flavor, with a strikingly golden color of traditional curry dishes. Used in conjunction with the "Indian Chef" Curry Powder. Used for vegetarian dishes.

FEATURES

Ingredients: Soybean Oil, Pumpkin, Tomato, Sweet Potato, Garlic, Ginger, Peanut, Cashew Nuts, Cinnamon, Chili... Make a striking flavor of curry or be one of the ingredients that combine other spices for a more flavored, delicious dish.

RECIPE

2 tablespoons curry sauce = 500 gr of meat + 1.5 liters of coconut water + 150 ml of coconut milk.

MIXED SPICES



FIVE SPICE POWDER



"DEER BRAND"
FIVE SPICE POWDER 3.5 GR

Packing

20 sachets/60 strips/box



"DEER BRAND"
FIVE SPICE POWDER 500 GR

Packing

24 bottles/carton



"DEER BRAND"
FIVE SPICE POWDER 5 GR, 10 GR

Packing

5GR: 100 bags/10 boxes/carton

10GR: 50 bags/10 boxes/carton



"DEER BRAND"
FIVE SPICE POWDER PET 8 OZ

Packing

24 bottles/carton



"DEER BRAND"
FIVE SPICE POWDER 50 GR, 100 GR

Packing

50 GR: 20 bags/10 boxes/carton

100 GR: 10 bags/10 boxes/carton



"DEER BRAND"
FIVE SPICE POWDER 500 GR

Packing

20 bags/10 kg/carton

USAGE

"Deer Brand" Five Spice Powder is specialized to cook grilled dishes, stir-fried dishes, and roasted meats, stew,... Boosts flavor and aroma for dishes. Also used for producing moon cake.

FEATURES

Ingredients of "Deer Brand" Five Spice Powder has Anise, Ginger, Clove, Anise, Pepper... Cook at a high temperature.

Having good ingredients for health like cinnamon, which helps stimulate digestion, warm the belly, relieve pain, improve the immune system. Help to create a dish of sufficient natural spices: salty, bitter, spicy, sour, sweet. Also used for vegetarian dishes.

RECIPE

2 teaspoons five spice powder = 500 grams of meat.


**BEEF STEW MARINATE
POWDER 18 GR**
Packing
25 bags/10 boxes/carton
USAGE

Used for Vietnamese Beef Stew Marinade. Combined with broth and coconut water create sweet and aromatic dishes. Can be used with beef braised oil sauce in VIANCO to add flavor to traditional braised beef dishes.

The sauce is added to the broth 15 minutes after it enters the braised beef dough to the broth 15 minutes after it enters the braised beef dough.

FEATURES

Ingredients: Anise, Cinnamon, Turmeric, Cilantro, Herb, Clove,... With these ingredients to be cooked, the taste is rich and delicious. Perfect combination with VIANCO Beef Stew Paste Sauce to create the match and concentrate of beef braised dishes.

Also used for vegetarian dishes.

RECIPE

18 gr/20 gr = 2 litres, 1 kg beef, 20 gr Beef Stew Marinade Powder.

100 gr = 10 litres water, 5 kg beef, 100 gr Beef Stew Marinade Powder.

500 gr = 50 litres water, 25 kg beef, 500 gr Beef Stew Marinade Powder.

1 kg = 100 litres water, 50 kg beef, 1 kg Beef Stew Marinade Powder.


**VIETNAMESE
PHO SOUP POWDER 18 GR**
Packing
25 bags/10 boxes/carton
USAGE

Cooking Vietnamese traditional noodle soup.

Keep the spice sachet intact and add to boiling bone water for 1-2 hours at low heat. Use with VIANCO 250ml "Phở" Noodle Soup Base.

FEATURES

Ingredients contain Cinnamon, Anise, Cilantro and Garlic. Cinnamon and Anise have natural immune benefits.

Perfect combination with VIANCO "Pho" Soup Concentrate.

Used for veggie noodle soup.

RECIPE

18 gr/20 gr = 3 litres water, 200 gr meat 1 kg bone, beef tenderloin.

100 gr = 16 litres water, 2 kg bone beef, 1 kg beef tenderloin (or rare meat).

500 gr = 83 litres water, 3 kg bone beef, 3-4 kg beef tenderloin (or rare meat).

1kg=166 litre water, 5 kg bone, 5 kg encrusted cow (or rare meat)

USAGE

Cooking traditional Hue beef noodle soup.

Spice sachet is put in boiling bone broth at low heat for 1-2 hours.

FEATURES

Ingredients of Bun Bo Hue Soup Powder contains Anise, Herb, Clove, Cinnamon, Pepper, Dried Chili,....

Create spicy and fragrant flavor according to the tradition of Hue noodle soup. Used for hue vegetarian noodle soup.

RECIPE

18 gr/20 gr = 3 litres water, 1 kg bone, 200 gr encrusted beef.

100 gr = 16 litres water, 2 kg aitchbone, 1 kg encrusted beef (or rare meat).

500 gr = 83 litres water, 3 kg aitchbone, 3-4 kg encrusted beef (or rare meat).


**"VIETNAMESE" BUN BO HUE
CONDIMENT POWDER 18 GR**
Packing
25 bags/10 boxes/package

SAUCES PRODUCT



SATAY SAUCE ANNATTO OIL EXTRACT



SHRIMP SATAY SAUCE 18G

Packing

10 bags/20 strips/carton



DRIED SATAY 500 GR

Packing

10 kg/carton



SHRIMP SATAY SAUCE 210GR

Packing

24 bottles/package



CHILLI SATAY SAUCE 150 GR

Packing

12 jars/box



SHRIMP SATAY SAUCE 150 GR

Packing

12 jars/box



ANNATTO OIL EXTRACT 150 GR

Packing

12 jars/carton

USAGE

Satay Sauce: Used to make the sauce for fried, and stir fried with noodle, vegetables, broths soup also use as a dipping sauce.

Annatto Oil Extract: Used to cook dishes that need a bright red color, marinating a few tablespoons of cashew oil with meats, seafood, and fish gives the dish a beautiful color and delicious taste.

FEATURES

Satay Sauce: Ingredient: Soybean Oil, Fresh Chilli, Pigment Powder, Garlic, Ginger, Lemongrass, Fructose Syrup, Peanuts, Salt. Other flavours available are Chilli Satay Sauce and Shrimp Satay Sauce.

Annatto Oil Extract: Extracted from natural ingredients is the fruit of the red cashew tree (curry seeds). Contains a lot of vitamin A good for vision, in addition to a lot of selenium, magnesium, calcium,...

RECIPE

3 teaspoons of Sauce Sauce = 500 gr of meat, 2 tablespoons of dipping beef dipping sauce for Beef Pho, Tofu noodles ...



SAUCES PRODUCT



BEEF STEW MARINATE BASE
MEAT MARINATING SAUCE
TOMATO OIL PASTE
CHAR SIU SAUCE



BEEF STEW MARINATE BASE
18 GR, 25 GR
Packing

18 GR: 10 bags/20 strips/carton
25 GR: 25 bags/20 strips/carton



BEEF STEW MARINATE BASE
PET 7 OZ
Packing

24 bottles/carton



BEEF STEW MARINATE BASE 150 GR
Packing

12 jars/carton



BBQ SAUCE 150 GR

Packing

12 jars/carton



CHAR SIU SAUCE 150 GR

Packing

12 jars/carton



TOMATO OIL PASTE 40 GR

Packing

12 jars/6 trays/strip

USAGE

Beef Stew Paste Sauce: Used for cooking beef, La-gu, sauce... Beef with braised meats or vegetarian ingredients. Used in combination with a tomato sauce for a more delicious flavor.

Tomato Oil Paste: Roasted soup with tomato sauce: used for fried, stir-fried rice with tomato, fried noodles,... and combining other spices to create a rich dish.

BBQ Sauce: Used to marinate grilled dishes for a variety of meats: beef, pork, chicken, fish, seafood,... An essential product in every family kitchen.

Char Siu Sauce: The perfect recipe for marinating char siu retains the traditional flavor of char siu meat, only one step convenience.

FEATURES

Beef Stew Marinade Base: Soybean Oil, Beef Stew Powder, Ginger, Chilli, Annatto Powder, Salt... Used with vegetarian dishes.

Tomato Oil Paste: Products containing ingredients of Soybean Oil, Tomato, Annatto Powder, Garlic, Salt,... Create a standard spice for the dish. Used with vegetarian dishes.

BBQ Sauce: With a full combination of spices such as Fish Sauce, Honey, Garlic, Lemongrass, Pepper, Five Flavors, ... creating a rich and delicious flavor for dishes, saving cooking time, ensuring sufficient flavours to adjust the right taste.

Char Siu Sauce: Products containing ingredients of Refined Oil, Garlic, Pepper, Char Siu Powder,... create a unique flavour of Char Siu.

RECIPE

Beef Stew Marinade Base: 1 pack of braised beef powder = 200 grams of meat + 1 liter of fresh coconut water + 1 liter of filtered water.

Tomato Oil Paste: 2 -3 tablespoons Tomato Sauce for fried rice, stir-fried macaroni, ... adjust to preference.

BBQ Sauce: Marinate 3 tablespoons of BBQ Sauce with 500g of optional meats such as beef, pork, chicken,...

Char Siu Sauce: Marinade 500gr of pork belly with 70gr of Char Siu Sauce for 60 minutes to absorb the tangy spices then grill for 30 minutes.



SOUP CONCENTRATE



BEEF, CHICKEN, VEGETARIAN,
BUN BO HUE SOUP CONCENTRATE



"PHO" BEEF
SOUP CONCENTRATE 210 GR

Packing

50 Zipper Bags/carton



"PHO" CHICKEN
SOUP CONCENTRATE 210 GR

Packing

50 Zipper Bags/carton



"PHO" VEGETARIAN
SOUP CONCENTRATE 210 GR

Packing

50 Zipper Bags/carton



"BUN BO HUE" SOUP
CONCENTRATE 210 GR

Packing

50 Zipper Bags/carton

USAGE

"Pho" Soup Concentrate: Concentrated seasoning, prepared in 8 minutes is a blend of spices that creates the flavor of Pho. Making it easier to cook Pho while still achieving the perfect taste.

"Bun Bo Hue" Soup Concentrate: Concentrated seasoning, prepared in 8 minutes is a blend of spices that creates the flavor of traditional Vietnamese Bun Bo Hue. Making it easier to cook Bun Bo Hue while still achieving the perfect taste.

FEATURES

"Pho"Soup Concentrate: The ingredients are extracted completely from nature such as Cinnamon, Star Anise, Cardamom, that help brings out the flavor and richness of the broth. The key to the success of a delicious bowl of Pho.

"Bun Bo Hue" Soup Concentrate: The ingredients are extracted completely from nature, such as lemongrass, garlic, chilli, onion, annatto powder... Moreover, there is a special taste from shrimp paste, it makes Bun Bo Hue delicious and rich in taste.

RECIPE

"Pho" Soup Concentrate: Cook 1.2L of boiled water, add 200ml of Vianco noodle soup, stir for about 2 minutes, then season to taste.

"Bun Bo Hue" Soup Concentrate: Cooking 1,5 litres of broth (pork bones, beef shank) or 1,5 litres of water to boil.

NOODLE SET



"PHO" BEEF NOOLE SET
"PHO" CHICKEN NOOLE SET
"BUN BO HUE" NOODLE SET



DRIED RICE NOODLE DRIED SPRING ONION

"PHO" BEEF
NOODLE SET 185 GR

Packing

40 Boxes/carton



DRIED RICE NOODLE DRIED SPRING ONION

"PHO" CHICKEN
NOODLE SET 185 GR

Packing

40 Boxes/carton



DRIED RICE NOODLE DRIED SPRING ONION

BUN BO HUE" NOODLE SET
185 GR

Packing

40 Boxes/carton

USAGE

"Pho" Beef/Chicken Noodle Set: Boil the dried noodles & stir fry with beef/chicken slices, vegetables and add the Soup Concentrate "Pho" to have a great taste for Stir Fried Pho.

"Bun Bo Hue" Noodle Set: Boil the dried noodles, place with beef slices, vegetables and add the Soup Concentrate "Bun Bo Hue" to have a great taste for Bun Bo Hue.

FEATURES

"Pho" Beef/Chicken Noodle Set: Soup Concentrate Bag is extracted from natural spices such as Cinnamon, Star Anise, Coriander, Black Cardamon,...that help brings out the flavour and richness of the broth.

"Bun Bo Hue" Noodle Set: Soup Concentrate Bag is extracted from natural spices such as Lemongrass, Garlic, Chilli, Onion, Dried Shrimp Paste,...it makes Bun Bo Hue delicious and rich in taste.

RECIPE

"Pho" Beef/Chicken Noodle Set: Boiling 600ml of water with 100ml of Beef/Chicken Pho Soup, cook over medium heat for 2 minutes, stir well. Add salt as require.

"Bun Bo Hue" Noodle Set: Boiling 600ml of water with 100ml of Bun Bo Hue Soup, cook over medium heat for 2 minutes, stir well. Add salt as require.



GROUND SPICES



TURMERIC POWDER



TURMERIC POWDER 500 GR

Packing

24 bottles/carton



TURMERIC POWDER 500 GR

Packing

20 bags/10 boxes/carton



TURMERIC POWDER 500 GR

Packing

20 bags/10 kg/carton



TURMERIC POWDER 8 OZ

Packing

24 bottles/carton

USAGE

VIANCO Turmeric Powder is used for making spices cooked for fried meat, stir fry, grilled... and cooking café, pancake, steamed rice...

1. Turmeric powder's effects help prevent inflammatory symptoms.
2. Better Digestive Support.
3. Help prevent cancer.
4. Skin glowing effects.

FEATURES

Pure Turmeric Powder contains many active antioxidants, antibacterial, preventing and inhibiting the growth of cancer cells, anti-inflammatory...
Contains Proteins, Dietary Fiber, Vitamin B3 (Niacin), Vitamin C, Vitamin E, Vitamin K, Calcium, Potassium, Copper, Iron, Magnesium and Zinc.
Essential mineral supplements for the body.
Used with vegetarian dishes.

RECIPE

Based on the customer's usage.

GROUND SPICES



ANNATTO POWDER
CHILI POWDER
CRUSHED CHILI POWDER
CORIANDER POWDER
ANISE STAR POWDER



ANNATTO POWDER 500 GR

Packing

20 bags/10 kg/carton
24 bottles/carton



ANNATTO POWDER PET 60 GR

Packing

24 bottles/carton



CORIANDER POWDER 500 GR

Packing

20 bags/10 kg/carton
24 bottles/carton



ANISE STAR POWDER 500 GR

Packing

20 bags/10 kg/carton
24 bottles/carton



CHILLI POWDER 500 GR

Packing

20 bags/10 kg/carton



CRUSHED CHILLI 500 GR

Packing

20 bags/10 kg/carton

USAGE

Annatto Powder: Create nice colors for food. Put in hot oil for about 5 minutes, the color is red as the color of shrimp is used to cook beef braised dishes, Bun Bo Hue, Bun Rieu crab. Used for grilled dishes, fried marinated directly the powder that covers the meats for red is beautiful, delicious and attractive.

Coriander Powder: Enhance flavours by mixing with curry, five spice powder, and marinates of meats.

Anise Star Powder: Used as spices marinated meats: sheep, goats, cows, ducks, vegetables and seafood, stir fried, broths stew, roasted meat, barbecue and baking.

Chilli Powder: Is produced from the specialty chili sauce of Quang Nam, Thua Thien Hue famous spicy. Use more on the dish to taste a spicy aroma.

Annatto Seed Powder: Use pure natural ingredients. Used with vegetarian dishes.

Coriander Powder: Warm, fragrant, appetizing, detoxify, improve digestion. Used with vegetarian dishes.

Anise Star Powder: Digestive benefits, soothing pain, soothed, used in stomach pain, bowel pain. Used with vegetarian dishes.

Crushed and Chilli Powder: Use the pure natural ingredients. Increase vitamins A and C. Natural chilli powder contains Capsaicin for the treatment of aches, seasickness. Used for vegetarian dishes.

FEATURES

RECIPE

Based on the customer's usage.



GROUND SPICES



GARLIC POWDER LEMONGRASS POWDER



GARLIC POWDER 500 GR

Packing

24 bottles/carton



GARLIC POWDER 70 GR

Packing

24 bottles/carton



GARLIC POWDER 500 GR

Packing

20 bags/10 kg/carton



LEMONGRASS POWDER 500 GR

Packing

24 bottles/carton



LEMONGRASS POWDER 40 GR

Packing

24 bottles/carton



LEMONGRASS POWDER 500 GR

Packing

20 bags/10 kg/carton

USAGE

Garlic Powder: Marinate meats, seafood to fry, stir fry, cook, bake or store, removes the strong meat aroma.

Lemongrass Powder: For cooking coffee, Thai hot pot, baking or making spices marinated meats, seafood, soup cooked, fried, stir-fried, grilled Barbecue creates delicious flavor, removes the strong meat aroma.

FEATURES

Garlic Powder: Garlic is said to have antibiotic properties and increase the likelihood of cancer prevention, high blood pressure, blood fat.

Lemongrass Powder: Dried citronella powder has a bitter taste, warmth, aroma, odor-melting effect, hot sauce, treatment of cold abdominal pain, vomiting.

Use lemongrass as a cooking spice in winter is very suitable, good for the body.

RECIPE

Based on the customer's usage.

GROUND SPICES



VANILLA - CINNAMON GINGER POWDER



VANILLA POWDER
BUTTERFLY BRAND 25 GR

Packing

100 tubes/50 boxes/carton



GINGER POWDER 500 GR

Packing

20 bags/10 kg/carton



CINNAMON POWDER 500 GR

Packing

20 bags/10 kg/carton



CINNAMON POWDER 500 GR

Packing

24 bottles/carton



CINNAMON POWDER PET 50 GR

Packing

24 bottles/carton

USAGE

Vanilla Powder: Used for baking, jam, ice cream, tea or roasted, coffee for a for an attractive aroma.

Cinnamon Powder: Cinnamon is the kind of ingredient that is used in a variety of foods such as: making cakes, cooking soups, pho, or cinnamon tea.

Ginger Powder: It's an ideal ingredients for baking and adds slight punch to savory dishes. Can be use for variety dishes and drinks.

FEATURES

Vanilla Powder: Raw vanilla are imported directly. Help your dish to be significantly enhanced in flavor, contributing to the cake, ice cream and tea.

Cinnamon Powder: Contains many different vitamins and minerals such as vitamins A, Ca, K, Mn, Fe, Zn, Mg, niacin, pantothenic acid, pyridoxine. Contains many dietary fiber and antioxidants.

Ginger Powder: Ginger has hot properties, the scent of ginger can relieve stress, minimizing sensation of headache. Ginger is good for gastrointestinal. Effective in curing stomach pains. Helps purify the liver, purifies toxins in the body, protects the health. Strengthens the immune system for the body.

RECIPE

Based on the customer's usage.



ANNATTO SEEDS 100 GR, 1 KG

Packing

100 gr/120 bags/carton

1 kg/10 bags/carton



BAY LEAVES 100 GR, 1 KG

Packing

100 gr/120 bags/carton

1 kg/10 bags/carton



STAR ANISE 50 GR

Packing

50 gr/120 bags/carton

1 kg/10 bags/carton



CORIANDER SEED 50 GR

Packing

50 gr/120 bags/carton

1 kg/10 bags/carton



DRIED CHILI 100 GR

Packing

100 gr/120 bags/carton

1 kg/10 bags/carton



CINNAMON 100 GR

Packing

100 gr/120 bags/carton

1 kg/10 bags/carton

USAGE

Annatto Seeds: Variety of seeds for natural red food colouring in dishes like Bun Bo Hue, Rice Noodle Soup, etc.

Bay Leaves: A common spice used to marinate and stew spices, can puree into a marinade for grilled dishes giving a light scent and slightly bitter taste.

Star Anise: Star Anise's aromatic tangy taste is used in many traditional broths of Vietnamese noodle soups.

Coriander Seeds: Can be used for meat marinades, noodle soups, stir-fry, broths...

Dried Chili: Used in any variety of dishes to have a rich roasted aroma with the spicy taste.

Cinnamon: Making desserts, soaking wine, or brewing tea. Indispensable ingredient for cooking flavourful broths for noodle soup.

FEATURES

Annatto Seeds: Contains vitamin A and antioxidants that repair skin cells. Tocotrienol compounds from the staining colour can prevent cancer.

Bay Leaves: Prevent cancer, infectious diseases and improve cardiovascular function.

Star Anise: Digestive benefits: prevent vomiting, abdominal pain, detoxification. Used in rubbing alcohol to ease pain.

Coriander Seeds: Stimulates digestive system, treats rheumatic diseases with good anti-inflammatory effects.

Dried Chili: Very high in vitamin C for absorption of iron to prevent blood clots and other cardiovascular diseases.

Cinnamon: Strengthens heart, stimulates the brain activity and helps relieve stress, and improve memorisation abilities.

RECIPE

Based on the customer's usage.



DRIED GINGER 100 GR

Packing

120 bags/carton

1 kg/10 bags/carton



DRIED TURMERIC 100 GR

Packing

120 bags/carton

1 kg/10 bags/carton



FENNEL SEED 100 GR

Packing

120 bags/carton

1 kg/10 bags/carton



CARDAMOM 100 GR

Packing

120 bags/carton

1 kg/10 bags/carton



DILL SEED 100 GR

Packing

120 bags/carton

1 kg/10 bags/carton



NUTMEG 100 GR

Packing

120 bags/carton

1 kg/10 bags/carton

USAGE

Dried Ginger: Reduce the strong flavours of a dish, used as spices or in medicine.

Dried Turmeric: Cooking curry, Vietnamese pancakes or as a dye.

Fennel Seed: Used to make herbal tea, stir fry dishes, fish and roasted meats dishes.

Nutmeg: A warm comforting aromatic herb used in homemade desserts, nutmeg can also be used for strong flavours in food and in traditional medicine.

Dill Seed: Can be cooked in stir fry, broths, vegetables, and on top of bread.

Cardamom: A strong herb used in aromatherapy or for food like bread, dessert pastries, sauces, stews and even beverages.

FEATURES

Dried Ginger: Contains antioxidants that improves digestive health, eases joint pains for arthritis and lowers blood sugar levels.

Dried Turmeric: Maintains cholesterol levels, improves digestive health and joint inflammatory.

Fennel Seed: Regulate digestive processes, prevent cancer, insomnia and prevents cancer cell growth.

Nutmeg: Stimulates digestive health, ease abdominal pain and cold flu symptoms.

Dill Seed: Prevents cancer, decreases chances of kidney failure, diarrhoea, insomnia and stops pimples and gastrointestinal diseases.

Cardamom: Medicinal effects for malaria, arthritis, stomach pains and synovial diseases.

RECIPE

Based on the customer's usage.



**DRIED ORANGE PEEL –
CHEN PI 100 GR**

Packing

120 bags/carton

1 kg/10 bags/carton



BLACK PEPPER 100 GR

Packing

120 bags/carton

1 kg/10 bags/carton



WHITE PEPPER 100 GR

Packing

120 bags/carton

1 kg/10 bags/carton



CLOVE 100 GR

Packing

120 bags/carton

1 kg/10 bags/carton

USAGE

Dried Orange Peel - Chen Pi: Used in many Asian cuisine dishes for stir fry fish and meats, or used in traditional medicine.

Black & White Pepper: Pungent aroma enhances flavours while adding a warm spicy aftertaste. Can be used to cover overwhelming strong fishy or meaty smells.

Clove: Can be used as a whole spice or powdered version for preserving meats and spices in soups.

FEATURES

Dried Orange Peel – Chen Pi: Antibacterial effect to help with gastrointestinal and respiratory diseases.

Black & White Pepper: Pepper is good for treating cold symptoms, like sore throats and coughing. It also helps prevent breast cancer, supports weight loss and digestive systems.

Clove: Has anaesthetic and antimicrobial properties to help improve oral health, and soothing teeth pains.

RECIPE

Based on the customer's usage.

RICE PRODUCTS



VIETNAMESE DRIED RICE PAPER VIETNAMESE PHO NOODLES



VIETNAMESE PHO NOODLES

Packing

300 gr x 30 bags/carton



VIETNAMESE PHO NOODLES

Packing

500 gr x 20 bags/ carton



VIETNAMESE DRIED RICE PAPER

Packing

500 gr x 30 bags/carton

250 gr x 80 bags/carton

USAGE

Vietnamese Pho Noodles: Use as ingredients for pho.

Vietnamese Dried Rice Paper: Mixed with many dishes as a roll.

FEATURES

Vietnamese Pho Noodles: Processed from starch are the indispensable ingredients of the dish called Pho. It has the flavor of white rice, slightly cloudy, flat surface, and).

Vietnamese Dried Rice Paper: Made from natural ingredients include wheat flour, flour, salt, water,... Non-toxic chemicals.

A unique combination of traditional recipes and cutting-edge processing brings the best quality.

RECIPE

Based on the customer's usage.





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