

TROPICAL DRIED FRUITS BROCHURE



www.stq-int.com

**A Member
of
Taycatco.,Ltd**

STQ INTERNATIONAL
Add: No. 8A Tran Huu Trang, W.11, Phu Nhuan
dist, HCMC, Vietnam

Web: www.stq-int.com
Tel: +84703002353
Email: son.le@stq-int.com

ABOUT STQ INTERNATIONAL

Tay Cat., Ltd. We are Tay Cat group under the brand “ STQ International STQ nternational “ We are fruits producer in soft dried fruits, fruits chips, and fruits powder. Dehydrated fruits and Freeze-Dried fruit to serve all kinds of customers in a variety of needs. We have been established since 2011 in fruits products processing in the agriculture region of Vietnam (Mekong delta) by this factor we ensure that the quantity does not impact the availability of food crops. With the aim of developing Vietnamese agricultural products to the world. With start in deep processed products from local raw material that are our strengths. And we are not stopping continually searching for new technology to save cost and maximize mutual benefits.

OUR PARTNERS



SongViet Corp



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Description

Banana is the most popular fruit in the world and it is the biggest fruit industry from the tree to supply chain. There are many kind of banana and Pisang Awak is an edible banana cultivar belonging to the AABB banana cultivar group. This cultivar is grown worldwide. In Vietnam, Pisang Awak is popular from the N north to the South. It's raw material for the banana candy manufacturing.

The banana chips are made from fresh and delicious banana in modern production line, ensured food safety, remain natural color and flavor. Don't use additives in production process.

Specification:

Ingredients: ripe fruits (95%), sugar.

Drying method: cold dried to keep it's fresh & healthy.

Moisture is $\leq 12\%$.

Color: natural color of ripe fruits.

The product is soft and sweet naturally.

Instruction:

Use directly without cooking

Store in cool and dry place

Keep it tight from opening Packaging: 5-10 kg or customized



**Dried
Banana
(Chips)**

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Banana Powder



Description

Banana powder (is called banana flour) is made of 100% natural fresh bananas without preservatives, nor additives, colours or flavor.

Vietnam is a tropical country, and banana is one of popular fruit here with fresh and banana products. We are leading banana jam cake manufacturer and one of exporter of Raw Banana Powder / Green Banana Powder / Unripe Banana powder in bulk quantity for Food Industries, Pharma Industries & Bakery industries. It is manufactured by Hot air drying in a dryer. It is also used in Baby foods. It is very nutritious fruit.

Unripe or green bananas and plantains are used for cooking various dishes such as banana pudding, Banana bread, Banana chips and banana powders are used in Banana cream pie, Bananas Foster, Banana ketchup, Banana pudding, Banana sauce, etc.

Specification:

Raw material, 3 grades: 30% ripe bananas, green bananas and ripe bananas

Drying method: Sun-dried (for green bananas), freeze dried (for 30% ripe) and spray dried (for ripe).

Particle size of powder: 80 mesh (0.20 mm) or your requirement.

Moisture: 7-12% max.

Application: for medical, beauty and food

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Dried Mango

Description:

Vietnam is ranked 14th in world production of mangoes, and the fruit is one of the majorly produced in the country. There are a lot of native varieties and different localities where mango is produced. Here's a comprehensive guide to everything you need to know about mangoes in Vietnam!

Mangoes in Vietnam are traditionally grown in the southern part. There are very few locations growing mangoes in northern Vietnam. The most valuable mangoes come from Dong Thap region province alone, which is a significant mango producing area in Vietnam. Other popular provinces also have good sources of mango are: Can Tho, Tien Giang, Son La, Ha Giang, Lai Chau.

Each serving of mango is fat free, sodium free and cholesterol free. Mangos contain over 20 different vitamins and minerals, helping to make them a superfood. 3/4 cup of mango provides 50% of your daily vitamin C, 8% of your daily Vitamin A and 8% of your daily vitamin B6.

Our dried mango are made from the premium specialty mango in the Dong Thap of Vietnam, by modern production line, ensured food safety, remain natural color and flavor. Don't use additives in production process.

Specification:

Moisture is $\leq 12\%$.

Color: natural color of ripe mango (as in the photo).

The product is soft and sweet naturally.

This is premium dried mango that was made from 100% fresh ripe mango, not adding sugar or anything else.

Ingredients: mango (100%) (Cat Chu or Keow mango), sugar-free.

Drying method: freeze dried to keep it's fresh & healthy.

Instruction:

Use directly without cooking

Store in cool and dry place

Keep it tight from opening

Packaging: 5-10 kg or customized



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DRIED PINEAPPLE

Description

Summer in tropical land comes along with bright sunshine and extremely hot climate, and it is also the season of pineapple, the fruit with yellow meat that is grown all over Vietnam. In southern Vietnam, people call it “khom” or “thom” of “fragrant fruit” for its strong sweet smell when ripening. There are a wide range of products made from pineapple sold in the market: canned juice, pineapple liquor, pineapple roll (pineapple jam pie), dried pineapple and sweet preserved pineapple....

The smaller pineapples, mostly grown in the north of Vietnam, often has stronger fragrance and taste and less water content.

Our dried pineapple are made from the premium specialty pineapple in the southern of Vietnam, by modern production line, ensured food safety, remain natural color and flavor. Don't use additives in production process.

Specification:

Moisture is $\leq 12\%$.

Color: natural color of ripe pineapple (as in the photo).

The product is soft and sweet naturally.

Ingredients: ripe pineapple (97%), sugar.

Method of drying: freeze dried to keep it's fresh and healthy.

Instruction:

Use directly without cooking

Store in cool and dry place

Keep it tight from opening

Packaging: 5-10 kg or customized

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Dried Jackfruit

Description

The jackfruit (*Artocarpus heterophyllus*), also known as jack tree is a species of tree in the fig, mulberry, and breadfruit family. Jackfruit is commonly used in South and Southeast Asian cuisines. Both ripe and unripe fruits are consumed. The jackfruit is the national fruit of Bangladesh and Sri Lanka, and the state fruit of the Indian states of Kerala and Tamil Nadu. It's a healthy vegan meat replacement and it's one of the biggest food trends among vegetarians, vegans and even meat lovers. Best of all, it's the key to making an insanely delicious barbecue pulled "pork" sandwich that you won't believe is vegan.

Jackfruit is a healthful source of vitamin C, potassium, dietary fiber, and some other essential vitamins and minerals. According to the United States Department of Agriculture, a cup of raw, sliced jackfruit contains:

157 calories
2.84 g of protein
1.06 g of fat
38.36 g of carbohydrates
2.5 g of dietary fiber
31.48 g of sugars
48 mg of magnesium
739 mg of potassium

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22.6 mg of vitamin C

In Vietnam, it's also one of the most popular fruit. The Vietnamese is mostly used in fresh ripe form and dried one. It's crunchy and delicious snack for all people over the world. Dried Jackfruit are made from fresh ripe jackfruits in modern production line, ensured food safety, remain natural color and flavor. Don't use additives in production process.

Specification:

Moisture is $\leq 12\%$.

Color: natural color of ripe jackfruit (as in the photo).

The product is soft and sweet naturally.

Ingredients: ripe jackfruit (97%), sugar.

Method of drying: freeze dried to keep it's fresh and healthy.

Instruction:

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Quality is our top priority

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