

Eat Well, Live Well.



Food B2B Product Portfolio

AJINOMOTO CO., (THAILAND) LTD.

“Solution and
Ingredients division”



Our S&I

“Solution and Ingredients division”

We are the food solutions provider to the food industries and the food service sectors, with a primary focus on meeting customer needs. Our solutions integrate technology and creativity to promote sustainability and enhance well-being globally.



Mission

Provide solutions in food and health with **AminoScience®**



Vision

Leading in creation of “**well-being**”

Our expertise in “AminoScience”



The Ajinomoto Group has researched and applied amino acids for over 100 years, developing a unique scientific approach called “**AminoScience**” to help address social issues and improve people’s well-being. This commitment forms the basis of our corporate message, “**Eat Well, Live Well,**” for both people and the world. Our research focuses on 4 functional benefits of amino acids, including:





Food B2B Product Portfolio

Food Service

Japanese

Dry



HON-DASHI®



Takumi Aji®



Japanese Sauce



Salad Dressing



Tonkotsu Shabu
Soup Powder



Ramen Soup
(Small Sachet)

Soon

Frozen



Ajinomoto Pork Gyoza



Japanese Dumpling
(Pork & Chicken)



Chicken Karaage



Krispy Crisp Chicken Gyoza



Hanetsuki Pork Gyoza



Microwavable Gyoza

Tailored-made*

* Private Brand
* OEM Service
* CDMO Service



Soup & Sauce
Dry/Chilled/Frozen



Frozen Food
Frozen



Tailored-made
Solution
Liquid & Dry

Thai

Dry



AJI-NO-MOTO®



AJI-NO-MOTO® Plus



AJI NUA SUPER™



Lime Flavor
Seasoning



Pork Bone Soup
Stock Powder



Meatplus™



RosDee®



RosDee Menu™



RosDee Cube



RosDee® Noodle Soup



RosDee menu™
Crispy Flour Original



Food B2B
Product Portfolio

Food Service

Japanese
Thai



HON-DASHI®

Made from dried bonito and combine with selective ingredients, suitable for cooking Japanese menu and soup to provide good unique aroma and delicious taste.



Tonkotsu Shabu Soup Powder

- Provides a rich, authentic Japanese-style pork bone aroma and flavor without long simmering time
- Well-balanced, consistent, and easy to use
- Perfect for making shabu or ramen



Mentsuyu

Provide the original taste with authentic aroma of Katsuobushi for Japanese noodles soup. The soup made from high quality of shoyu and original Dashi with Katsuobushi flavor. Suitable for Japanese soup menu.



Teriyaki No Tare

Provide savoury and aromatic like original. Balanced mixture of ingredients produced under Ajinomoto's technology. It suits all Teriyaki menus such as Salmon, Saba, Chicken, Pork, Scallop.



Gyoza No Tare

Made from well-selected whole grain soy beans, this Gyoza sauce gives a nicely-balanced taste. The sauce is not too sour or too salty. It has a nice aroma of sesame oil like the authentic Gyoza sauce.



Takumi Aji® Sauce Pad

Sauce Pad, Brand “Takumi-Aji®” is produced from good quality of soy sauce. Sauce Pad contains sesame oil and pepper, only one bottle of Takumi-Aji Sauce Pad can apply with any vegetable stir-fried or meat stir-fried which provide well rounded taste, no need to add more seasoning.



Takumi Aji® Teriyaki

Teriyaki, Brand “Takumi-Aji®” is produced from good quality of Japanese soy sauce. For cooking, easily marinated Teriyaki Sauce with chicken, fish or meats for grill after that pour over the cooked meats then you can easily get teriyaki menu in Japanese style without adding any other seasoning.



Takumi Aji® Shoyu I Pun

Shoyu I Pun, Brand “Takumi Aji®” is produced from good quality of Japanese soy sauce. Shoyu I Pun gives well-blended taste suitable for dipping, dropping, stir frying, stewing, steaming and etc. It can apply for many Thai menus and Japanese menus as soy sauce or cooking sauce.



Goma Shoyu Salad Dressing

Provide the taste and aroma of Japanese soy sauce which blend perfectly with roasted sesame seeds. Outstanding with spices and complete taste of sour, mellow, salty and sweet which perfect for every salad menu.



Baisen Goma Creamy Sauce

Japanese roasted sesame sauce which can be eaten with Shabu/Hot pot or dip in deep-fried dishes, both are perfectly match. Well creamy intensity with mild roasted sesame aroma while outstanding sour and sweet taste which enhance all dipping menu delicious as Japanese style.



Kaori Goma Salad Dressing

Provide a rich aroma of roasted sesame Japanese style. Use well selected sesame seeds which roasted in the right temperature make it has an outstanding sesame aroma and taste, which perfect for all salad menu.



Pork Gyoza

- Rich in aromatic spices
- Generously filled for a full bite
- Thin, chewy, and soft dough that doesn't tear
- Beautiful shape



Krispy Crisp Chicken Gyoza

- The wrapper stays crispy for over an hour, thanks to the addition of rice flour in the dough.
- Made with hygienic chicken filling, suitable for everyone — all ages and genders.



Japanese Dumpling (Pork & Chicken)

- Gyoza with a rich, well-balanced flavor and juicy filling, crafted from perfectly blended ingredients in an authentic Japanese style.
- Can be served in various ways — pan-fried Japanese - style, deep - fried until crispy, or boiled — to suit your preference.



(Pork & Chicken 19 g)



(Pork & Chicken 15 g)



Hanetsuki Pork Gyoza

- Easy to fry — no need to add water or oil
- Generously filled for a full bite
- Crispy, aromatic Japanese-style wrapper





Microwavable Gyoza

- Simplify cooking; (Microwavable) no water added
- Thin and soft skin after reheating
- Various cooking styles (Microwavable, Pan-fry, Deep-fry, Steam, Boil)



Chicken Karaage

"Premium chicken outer cuts are marinated with flavorful seasonings and coated in Ajinomoto's special flour blend, creating rich, juicy, and delicious **Japanese-style Karaage** with an authentic, bold taste."



AJI-NO-MOTO® Plus



Ajinomoto® Plus, double-strength MSG, enhances the richness and umami of your dishes while bringing out a stronger aroma of spices — using only half the amount (1/2) compared to regular MSG.



AJI-NO-MOTO®

AJI-NO-MOTO® is No.1 MSG brand in Thailand. Our MSG product (Monosodium Glutamate) is pure more than 99.0% made from natural ingredients which are cassava and sugar cane. AJI-NO-MOTO® provides "Umami" taste to your favorite dishes. It can use in variety international dishes.





AJI NUA SUPER™

“AJI NUA SUPER™” is new umami seasoning which contains Ajinomoto’s unique ingredients that provides strong umami 10 times more than normal MSG. Therefore, it helps reduce cost effectively which suitable for medium - big entrepreneur who want to use umami seasoning in large volume to use in food that require high umami level especially hot and spicy food which this product can help maintain umami taste longer.



Lime Flavor Seasoning

Provides a consistent sour taste with a refreshing lime aroma. The powder dissolves easily, making it convenient for use in savory dishes, desserts, and beverages.





Pork Bone Soup Stock Powder

- Provides intense aroma and taste of pork bone soup without long simmering time
- Contain real pork meat and pork bone stock
- No spices, can be used in various menu
- Provides golden clear soup and free from any cloudy fat"



Meatplus™

- Provides the aroma and taste of real pork.
- Delivers a rich pork flavor with a delicious, well-balanced taste.
- Suitable for a wide variety of processed pork products.





RosDee®

RosDee® is the only one flavour seasoning powder that is suitable for cooking variety of menu which enhance the taste to be delicious with Thai authentic style, intense of ingredient, taste and full of nice aroma from the spices.





RosDee® Noodle Soup



RosDee® Noodle Soup is a noodle soup seasoning that enhances the mellow and concentrated taste of broth. It gives the aroma of pork bone and spices, made with pork bone soup base, vegetable stock, and balanced seasonings. The soup delivers a sweet, mellow taste and delicious flavor, while saving cooking time and reducing costs.



RosDee menu™

RosDee menu™ is a specific menu seasoning that making every dish easy to cook and delicious. Provide complete seasoning and spice in one sachet. Just only use RosDee menu™ following our instruction. You will enjoy your delicious dish with complete taste and aroma every day.

Available varieties include Chinese Five Spices, Tom Yum, Hot Basil Stir-Fry, Spicy & Sour Soup, Green Curry, Laab-Namtok, Marinade & Grilled Pork, Roasted Red Pork, Thai Spicy Salad, and Tom Yum 'Creamy'.





RosDee Cube

RosDee cube is a bouillon flavor seasoning in cube format that contains not only real meat and meat bone soup stock but also nice aroma from variety of Thai spices. Turn soup to mellow and delicious taste easily. There are 5 flavors in total:

- 1) RosDee Cube Pork
- 2) RosDee Cube Chicken
- 3) RosDee Cube Tom Yum
- 4) RosDee Cube Pork Bone Soup
- 5) RosDee Cube Hotpot Mala
- 6) RosDee Cube Hotpot Tonkotsu



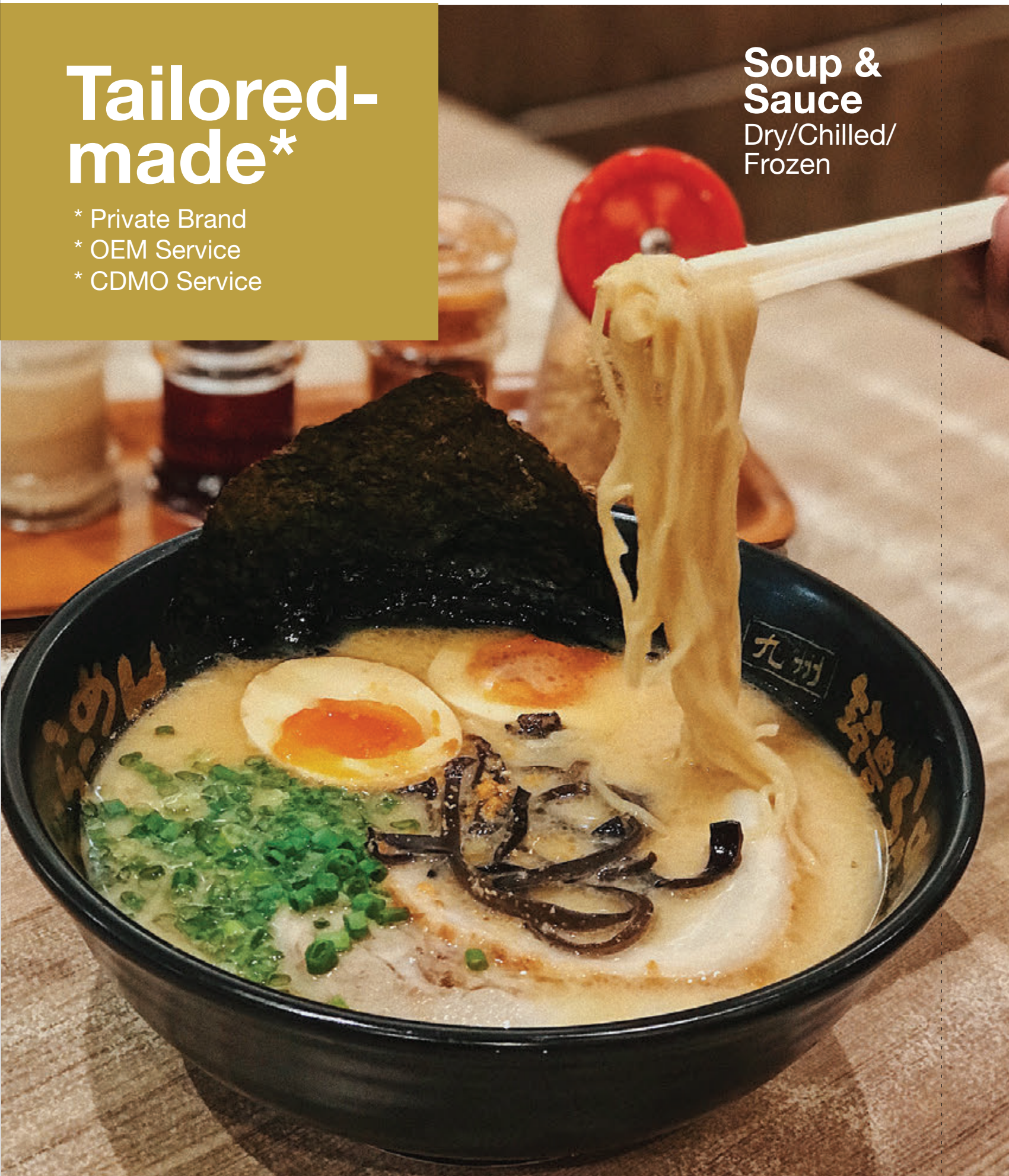
RosDee menu™ Crispy Flour Original

Crispy Flour Original Flavor with the mixture of spices, garlic, pepper and seasoning, just dip & fry and you can enjoy deliciousness easily without marinating and add seasoning, using for dip meat or vegetable and get long-lasting crispiness with delicious full flavor

Tailored-made*

- * Private Brand
- * OEM Service
- * CDMO Service

Soup & Sauce
Dry/Chilled/
Frozen




Frozen Food
Frozen


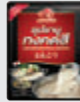





**Tailored-made
Solution**
Liquid & Dry





Appendix

Product Image	Product name	Product description	Example Menu	Application / Usage	Packing Size	Shelf life
Japanese						
	HON-DASHI®	Made from dried bonito and combine with selective ingredients, suitable for cooking Japanese menu and soup to provide good uniqe aroma and delicious taste.	- Shabu soup - Ramen soup - Oden soup - Steamed egg	Dilution usage Hondashi 7 g : Hot water 1 Ltr.	1,000 g/bag 12 bags/carton	18 months
	Mentsuyu	Provide the original taste with authentic aroma of Katsuobushi for Japanese noodles soup.The soup made from high quality of shoyu and original Dashi with Katsuobushi flavor. Suitable for Japanese soup menu.	- Ramen - Shabu soup	Dilution usage - Suki: Mentsuyu 1 : Water 6 - Stew: Mentsuyu 1 : Water 7 - Zaru Soba (Cold soba noodle): Mentsuyu 1 : Water 3 - Hot noodle: Mentsuyu 1 : Water 7	1,000 ml/bottle 6 bottles/carton	15 months
	Gyoza No Tare	Made from well-selected whole grain soy beans, this Gyoza sauce gives a nicely-balanced taste. The sauce is not too sour or too salty. It has a nice aroma of sesame oil like the authentic Gyoza sauce.	Gyoza dipping sauce	Dipping with Gyoza	1,000 ml/bottle 6 bottles/carton	6 months
	Teriyaki No Tare	Provide savoury and aromatic like original. Balanced mixture of ingredients produced under Ajinomoto's technology. It suits all Teriyaki menus such as Salmon, Saba , Chicken, Pork, Scallop.	- Teriyaki menu - Donburi	Perfect for pouring over meat or marinating meat.	1,000 ml/bottle 6 bottles/carton	12 months
	Baisen Goma Creamy Sauce	Japanese roasted sesame sauce which can be eaten with Shabu/Hot pot or dip in deep-fried dishes, both are perfecly match. Well creamy intensity with mild roasted sesame aroma while outstanding sour and sweet taste which enhance all dipping menu delicious as Japanese style.	- Goma Zaru Ramen - Sesame Dipping sauce - Spicy Sesame Dipping Sauce	- Dipping with Shabu/ Hot pot - Dipping with Chicken fried/Gyoza deep fried - Topping with Salad menu/Sushi.	1,000 ml/bottle 6 bottles/carton	8 months
	Goma Shoyu Salad Dressing	Provide the taste and aroma of Japanese soy sauce which blend perfectly with roasted sesame seeds. Outstanding with spices and complete taste of sour, mellow, salty and sweet which perfect for every salad menu.	- Shirauo Salad - Soft Shell Crab Salad	Serve with salad menu	1,000 ml/bottle 6 bottles/carton	11 months
	Kaori Goma Salad Dressing	Provide a rich aroma of roasted sesame Japanese style. Use well selected sesame seeds which roasted in the right temperature make it has an outstanding sesame aroma and taste, which perfect for all salad menu.	- Kinu salad - Crab Stick Spicy Salad	Serve with salad menu	1,000 ml/bottle 6 bottles/carton	8 months
	Takumi Aji® Shoyu I Pun	Shoyu I Pun, Brand “Takumi Aji®” is produced from good quality of Japanese soy sauce. Shoyu I Pun gives well-blended taste suitable for dipping, dropping, stir frying, stewing, steaming and etc. It can apply for many Thai menus and Japanese menus as soy sauce or cooking sauce.	Perfect for every kind of egg dish, such as fried rice with egg, marinated egg yolk, and shoyu-scrambled eggs.	Adjust the proportion as appropriate - Dipping/ Dropping (as appropriate) - Seasoning 3 eggs : Shoyu I Pun 1 tps - Marinade meat 250 g : Shoyu I Pun 1 tps	- 100 ml x 24 bottles - 100 ml (Pack 6) x 24 bottles - 200 ml x 24 bottles - 200 ml (Pack 6) x 24 bottles - 500 ml x 12 bottles - 1,000 ml x 6 bottles - 1,000 ml (Pack 2) x 6 bottles - 5 Liters x 2 bottles	12 months
	Takumi Aji® Teriyaki	Teriyaki, Brand “Takumi Aji®” is produced from good quality of Japanese soy sauce. For cooking, easily marinated Teriyaki Sauce with chicken, fish or meats for grill after that pour over the cooked meats then you can easily get teriyaki menu in Japanese style without adding any other seasoning.	- Chicken Teriyaki/ Yakitori - Salmon Teriyaki	For Marinade, topping, glazing Marinade meat (Pork, Chicken, fish) 150 g : Teriyaki Sauce 1 tps	- 200 ml x 24 bottles - 500 ml x 12 bottles - 1,000 ml x 6 bottles - 1,000 ml (Pack 2) x 6 bottles	12 months

Product Image	Product name	Product description	Example Menu	Application / Usage	Packing Size	Shelf life
Japanese						
	Takumi Aji® Sauce Pad	Sauce Pad, Brand “Takumi Aji®” is produced from good quality of soy sauce. Sauce Pad contains sesame oil and pepper, only one bottle of Takumi-Aji Sauce Pad can apply with any vegetable stir-fried or meat stir-fried which provide well rounded taste, no need to add more seasoning.	– Fried menu: Stir-fried vegetables – Marinated menu: Casseroled shrimps with glass noodles	For Stir-fried vegetable, meat and noodle	- 200 ml x 24 bottles - 500 ml x 12 bottles - 500 ml (Pack 3) x 12 bottles	12 months
	Tonkotsu Shabu Soup Powder	- Provides a rich, authentic Japanese-style pork bone aroma and flavor without long simmering time - Well-balanced, consistent, and easy to use - Perfect for making shabu or ramen	- Ramen - Hot Pot, Shabu	- For shabu : Put Tonkotsu Shanu Soup Powder 28 g in 1 L of hot water/boiled water - For ramen : Put Tonkotsu Shanu Soup Powder 28 g in 800 ml of hot water/boiled water	450 g/bag x 12 bags/carton	24 months
Frozen Foods						
	Gyoza, Japanese Dumpling (Pork & Chicken) 19 g 50 pcs	– Gyoza with a rich, well-balanced flavor and juicy filling, crafted from perfectly blended ingredients in an authentic Japanese style. – Can be served in various ways — pan-fried Japanese-style, deep-fried until crispy, or boiled — to suit your preference.	Appitizers	– Pan-Frying: Heat 1 tablespoon of oil in a pan over high heat. Add the frozen gyoza and fry for about 1 minute. Then, pour in ¼ cup (60 ml) of water and cover with a lid. Let it steam over medium heat for about 4 minutes. After that, remove the lid and continue cooking for another minute or until the remaining water evaporates.	950 g/bag 8 bags/carton	12 months
	Gyoza, Japanese Dumpling (Pork & Chicken) 15 g 80 pcs	– Gyoza with a rich, well-balanced flavor and juicy filling, crafted from perfectly blended ingredients in an authentic Japanese style. – Can be served in various ways — pan - fried Japanese - style, deep - fried until crispy, or boiled — to suit your preference.	Appitizers	– Deep-Frying (Crispy): Deep-fry the frozen gyoza in oil at 170–180°C for about 3 minutes until golden and crispy. – Boiling: Boil the frozen gyoza in boiling water for approximately 3 minutes and 30 seconds.	1,200 g/bag 6 bags/carton	12 months
	Krispy Crisp Gyoza (Chicken) 13 g 60 pcs	– The wrapper stays crispy for over an hour, thanks to the addition of rice flour in the dough. – Made with hygienic chicken filling, suitable for everyone — all ages and genders.	Appitizers	– Deep-Frying (Crispy): Deep-fry the frozen gyoza in hot oil at 170–180°C for about 4 minutes until golden brown and crispy. – Pan-Frying: Heat 1 tablespoon of oil in a pan over high heat. Add the frozen gyoza and fry for about 1 minute. Then pour in ¼ cup (60 ml) of water, cover with a lid, and steam over medium heat for about 4 minutes. After that, remove the lid and cook for an additional minute until the remaining water evaporates. – Steaming: Steam the frozen gyoza in a steamer for 4 minutes.	780 g/bag 6 bags/carton	18 months
	Pork Gyoza	- Rich in aromatic spices - Generously filled for a full bite - Thin, chewy, and soft dough that doesn't tear - Beautiful shape	Appitizers	– Pan-Frying: Pour 1 tablespoon of oil into a pan and heat it up. Place the frozen gyoza into the pan and cook for 1 minute. Add ¼ cup (60 ml) of water, cover with a lid, and let it steam over medium heat for 4 minutes. Then, remove the lid and continue cooking for another minute until all the water has evaporated. – Steaming: Steam for 5 minutes. – Boiling: Boil in boiling water for approximately 3 minutes and 30 seconds. – Deep-Frying: Fry at 170°C – 180°C for 3 minutes.	600 g/bag 6 bags/carton	18 months
	Hanetsuki Pork Gyoza	– Easy to fry — no need to add water or oil – Generously filled for a full bite – Crispy, aromatic Japanese - style wrapper	Appitizers	Pan-Fried: Remove from the freezer — do not thaw before cooking. Preheat the pan, then place each gyoza directly into the pan and cook for 6 minutes with the lid on to allow steaming. Wait until the wrapper turns light brown. Remove the lid and continue cooking for 1 more minute until the bottom is golden brown and crispy. Flip and transfer to a plate.	250 g/bag 6 bags/carton	18 months

Product Image	Product name	Product description	Example Menu	Application / Usage	Packing Size	Shelf life
Frozen Foods						
	Pork Gyoza 12 pieces	- Simplify cooking; (Microwavable) no water added - Thin and soft skin after reheating - Various cooking styles (Microwavable, Pan-fry, Deep-fry, Steam, Boil)	- Appetizers	<ul style="list-style-type: none">- Microwave: Open the bag and remove the gyoza sauce tray. Place the tray back into the bag and microwave at 800W for approximately 3 minutes.- Pan-Fried: Add 2 tablespoons of oil to a preheated pan. Fry 12 frozen gyoza over high heat for 1–2 minutes. Pour in 100 ml of water and cover with a lid. Steam over medium heat for about 3 minutes and 30 seconds. Remove the lid and continue cooking until the water has completely evaporated.- Deep-Frying: Fry at 170–180°C for about 3 minutes and 30 seconds.- Boiling: Boil for approximately 3 minutes and 30 seconds.- Steaming: Steam at 100°C for about 5 minutes.	238 g/bag 12 bags/carton	16 months
	Japanese Style Crispy Fried Chicken	Premium chicken outer cuts are marinated with flavorful seasonings and coated in Ajinomoto's special flour blend, creating rich, juicy, and delicious **Japanese-style Karaage** with an authentic, bold taste.	- Karaage Donburi - Appetizer	<ul style="list-style-type: none">- DEEP FRYING: Fry at 170 °C-180 °C for about 4 minutes 30 seconds- OVEN: Cook in a pre-heated oven at 220 °C for about 12 minutes- PAN FRY: Pour the oil into a heated frying pan and put frozen product into pan fry. Then Pan-fry for 8-10 minutes continuously turning	600 g/bag 10 bags/carton	18 months
Thai						
	AJI-NO-MOTO®	AJI-NO-MOTO® is No.1 MSG brand in Thailand. Our MSG product (Monosodium Glutamate) is pure more than 99.0% made from natural ingredients which are cassava and sugar cane. AJI-NO-MOTO® provides "Umami" taste to your favorite dishes. It can use in variety international dishes.	Suitable for all types of dishes, such as deep frying, stir-frying, soup, spicy salad, or dipping sauces.	Usage Instructions: (Used as a flavor enhancer) Deep Fried dishes: Use 1 teaspoon (4 g) per 500 g of meat Stir-fried dishes: Use 1 teaspoon (4 g) per 500 g of meat/vegetables Soup dishes: Use 1 teaspoon (4 g) per 1 liter of water Spicy salad /Dipping sauces: Use 1–1.5 teaspoons (4–6 g) per 500 g of food	1 kg x 20 Bag 3 kg x 8 Bag	5 Years
	AJI-NO-MOTO® PLUS	AJI-NO-MOTO® PLUS, double-strength MSG, enhances the richness and umami of your dishes while bringing out a stronger aroma of spices—using only half the amount (½) compared to regular MSG.	<ul style="list-style-type: none">• Northeastern Thai (Isaan) cuisine- Papaya Salad- Spicy minced meat salad• Noodles in thick soup- Thai boat noodles- Chicken noodles• Well-suited for rich, spicy dishes and all types of menus.	Use only half the amount (½) compared to regular MSG Usage Guide: <ul style="list-style-type: none">• For Somtum, Spicy salad, Stir fried, Marinated, Grilled, and Fry. Use ½ teaspoon (2 g) per food 500 g• For Boiled and Sauce. Use ½ Teaspoon (2 g) per water 1 liter	- 75 g x 20 x 5 PE - 210 g x 12 x 4 PE - 420 g x 12 x 2 PE - 840 g x 12 bags - 10 kg x 2 bags	730 days/ 2 years
	Lime Flavor Seasoning	Provides a consistent sour taste with a refreshing lime aroma. The powder dissolves easily, making it convenient for use in savory dishes, desserts, and beverages.	<ul style="list-style-type: none">• Seafood dipping sauce• Som Tum• Tom Yum (Thai spicy soup)• Spicy Thai salads (Yum)• Lime soda	Dissolve the lime flavor powder with water at a ratio of 1 part powder to 3 parts water. It can be used either by pre-dissolving in water or directly in powder form.	400 g/bag x 15 bags/carton	15 months
	AJI NUA SUPER™	<ul style="list-style-type: none">• Provides strong umami 10 times more than normal MSG.• Provide Umami in 'middle to long lasting' taste.• Helps reduce cost 20-40% vs normal MSG by use in small quantities.• Easy soluble (Powder form)• Saving storage space/transportation.	- Matches with hot & spicy menu. Enhance specific flavor in food and spice such as lime/tamarind flavour, Dipping sauce etc	Reduce 5-10 times of MSG.	2.5 kg/bag x 8 bags/carton	24 months

Product Image	Product name	Product description	Example Menu	Application / Usage	Packing Size	Shelf life
Thai						
	Pork Bone Soup Stock Powder	<ul style="list-style-type: none">• Provides intense aroma and taste of pork bone soup without long simmering time• Contain real pork meat and pork bone stock• No spices, can be used in various menu• Provides golden clear soup and free from any cloudy fat	<ul style="list-style-type: none">• Congee, boiled rice• Noodle soup• Hot Pot, Shabu, Mookrata	Put Pork Bone Soup Stock Powder 10 g in 1 L of hot water/boiled water.	1 kg/bag x 10 bags/carton	18 months
	Meatplus™	<ul style="list-style-type: none">• Provides the aroma and taste of real pork.• Delivers a rich pork flavor with a delicious, well-balanced taste.• Suitable for a wide variety of processed pork products.	Suitable for processed pork products such as meatballs, Vietnamese pork sausage, Isan sausage, fermented pork, and more.	Add 1 cup (200 grams) of Meat Plus to 20 kilograms of meatball mixture.	1 kg/bag x 10 bags/carton	12 months
	RosDee® Pork Flavor Seasoning Powder	RosDee® makes every dish aromatic, delicious, and perfectly seasoned with ease — all in one sachet. Each pack is carefully blended with high-quality ingredients:	Suitable for all types of dishes — soup, stir-fry, curry, or fried dishes.	<ul style="list-style-type: none">• Soup dishes: Add 1 tablespoon (10 g) of RosDee per 1 liter of water.	20 g : 12B x 20P 70 g : 10B x 16P 155 g : 10B x 8P 400 g : 5B x 4P 800 g : 10B 1.5 kg : 8B	12 months
	RosDee® Chicken Flavor Seasoning Powder	<ul style="list-style-type: none">• Real pork/meat/chicken powder with our unique recipe, made from the finest cuts.• Premium spices such as garlic and pepper, carefully selected for quality• Well-balanced seasonings for a complete and rich flavor<ul style="list-style-type: none">- Suitable for all types of dishes — boiled, stir-fried, curry, or fried- Convenient and easy to use for any menu- Helps you cook with confidence, ensuring tasty results every time"		<ul style="list-style-type: none">• Stir-fried dishes: Add 1/2 tablespoon (5 g) of RosDee for 250 g of vegetables or meat.• Curry dishes: Add 1/2 tablespoon (5 g) of RosDee per 1 liter of water.	20 g : 12B x 20P 70 g : 10B x 12P 155 g : 10B x 6P 400 g : 5B x 4P 400 g : 10B 1.5 kg : 8B	
	RosDee® Beef Flavor Seasoning Powder			<ul style="list-style-type: none">• Fried or grilled dishes: Marinate 500g of meat with 1 tablespoon (10 g) of RosDee.	70 g : 10B x 6P	
	RosDee menu™ Palo	"RosDee menu™ Palo" with the mixture of good quality spices and seasonings that can enhance the delicious taste within 30 minutes, you will get Palo that has the appetized color, with tender pork, nice aroma, and full flavor deliciousness.	Palo	1. Boil 1 litre of water, then add 'RosDee menu' (whole sachet). 2. Add pork belly, boiled eggs and bean curd. Cook with medium heat. 3. Simmer for 30 min and serve.	60 g : 10 bags x 10 inner box/carton 130 g : 10 bags x 6 inner box/carton	15 months
	RosDee menu™ Marinated & Grilled Pork	"RosDee menu™ Marinated & Grilled Pork" marinate meat to be tender is not hard! With special recipe from spices (garlic and pepper) and mixed of completed seasonings, whether using for any grilled or fried menus, just merinate only 30 minutes, can get the completely delicious tender meat without adding other seasonings	Grilled Pork	1. Marinate pork shoulder with 'RosDee menu' (whole sachet). 2. Mix well. Marinate for 30 min. 3. Grill the marinated pork until cooked through and serve.	60 g : 10 bags x 10 inner box/carton	15 months
	RosDee menu™ Laab-Namtok	"RosDee menu™ Laab" new recipe with bigger flakes of roasted rice than before, nice aroma with spices and delicious taste. With the completed mixture of high quality ingredients in the sachet, it can provide completely delicious taste as Thai authentic E-San style without adding other seasonings.	Laab-Namtok	1. Put minced meat and 3 tablespoons of water. Stir until cooked. 2. Add 'RosDee menu' (whole sachet) and mix well with minced meat. 3. Add shallots or red onions. Mix all well, add mint leaves and serve.	30 g : 10 bags x 10 inner box/carton	12 months
	RosDee menu™ Yum Woon Sen	"RosDee menu™ Yum Woon Sen" to make delicious spicy salad is not that hard anymore. With the completed mixture of ingredients in the sachet, every spicy salad menus will be completely delicious with ease that can provide sour, spicy, sweet and nice lime aroma. Using this product can make every spicy salad menus to be spicy and super delicious that you will love it.	Yum Woon Sen	1. Dissolve 2 tablespoons of 'RosDee menu' with 2 ladles of water. 2. Pour on boiled vermicelli, minced meat and shrimps. 3. Add sliced tomatoes and onions. Mix all well and serve.	40 g : 10 bags x 10 inner box/carton	12 months

Product Image	Product name	Product description	Example Menu	Application / Usage	Packing Size	Shelf life
Thai						
	RosDee menu™ Tom Yum Kung	"RosDee menu™ Tom Yum Kung" sour & spicy taste with well-balanced mixture from the spices and seasonings can provide the completely delicious taste as real spices of Tom Yum. With nice lime aroma in every spoon, just only one sachet, no need for adding any other seasonings!	Tom Yum Kung	1. Boil 500 ml of water, then add 2 tablespoons of 'RosDee menu'. 2. Once boiling, add shrimps and mushrooms. 3. Simmer until cooked through and serve.	40 g : 10 bags x 10 inner box/carton	12 months
	RosDee menu™ Ka Prao	"RosDee menu™ Ka Prao" Thai popular menu can be cooked deliciously and easily anytime with the completed mixture of chilli, garlic, and nice aroma of basil. Therefore, it can enhance the taste of Pad-Ka-Prao to be fully delicious and spicy in Thai style.	Ka Prao	1. Stir garlic and oil. Then add minced meat and stir until cooked. 2. Add 1 tablespoon of 'RosDee menu' and 60 ml of water. 3. Add basil leaves, mix all well and serve.	50 g : 10 bags x 10 inner box/carton	12 months
	RosDee menu™ Thai Sour Turmeric Soup	"RosDee menu™ Thai Sour Turmeric Soup" spicy and sour taste with well-balanced mixture from the spices and seasonings can provide the completely delicious taste just only one sachet, no need for adding any other seasonings.	Thai Sour Turmeric Soup	1. Boil 500ml of water, then add 'RosDee menu' (whole sachet). 2. Once boiling, add shrimps, cauliflower and Chinese cabbage. 3. Simmer until cooked through and serve.	40 g : 10 bags x 10 inner box/carton	15 months
	RosDee menu™ Green Curry	"RosDee menu™ Green Curry" only one sachet can easily make Green Curry due to the mixture of spices and seasonings with coconut milk that completely provides within the sachet, the taste will be intensified, full-flavored, and spicy in authentic Thai style.	Green Curry	1. Boil 300ml of water, then add 'RosDee menu' (whole sachet). 2. Once boiling, add chicken and eggplants. 3. Simmer until cooked through and serve.	55 g : 10 bags x 10 inner box/carton	12 months
	RosDee menu™ Red pork	"RosDee menu™ Red pork" with special recipe from the completed mixture of spices, seasonings and key edge technology to soften meat, just merinate only 2 hours, can get the completely delicious tender meat with less cooking steps, lower cost & cooking time.	Red pork	1. Dissolve 'RosDee menu' (Whole sachet) with 3 tablespoons of water. 2. Mix with pork and marinate for 2 hours. 3. Grill or roast marinated pork until cooked through and serve.	80 g : 10 bags x 10 inner box/carton	15 months
	RosDee menu™ Tom Yum Creamy	"RosDee menu™ Tom Yum Creamy" new menu that helps everyone cook delicious creamy Tom Yum easily. With convenience than before, it comes with chilli flavoured oil inside so it provides the completed taste, creamy and spicy as real spices of creamy Tom Yum.	Tom Yum Creamy	1. Boil 500ml of water, then add 'RosDee menu' (whole sachet). 2. Once boiling, add shrimps and mushrooms 3. Simmer until cooked through, add 'Chilli flavoured oil' and serve.	60 g : 10 bags x 10 inner box/carton	12 months
	RosDee Cube Pork	"RosDee Cube Pork" is a bouillon cube seasoning that contains not only real pork bone soup stock but also Thai spices needed to cook soup deliciously such as pepper, garlic with nice aroma of coriander root. It provides base soup which easy to adjust the taste as your preference.	Boiled Rice with Minced Pork	1 cube for 1 liter of water	20 g : 24 boxes x 6 trays / carton 40 g : 12 boxes x 12 trays/ carton 80 g : 6 boxes x 12 trays/ carton 120 g : 6 boxes x 6 trays/ carton	12 months
	RosDee Cube Chicken	"RosDee Cube Chicken" is a bouillon cube seasoning that made from natural ingredients with chicken bone and meat, variety of seasoning and Thai herbs which could be applied in various soupy dish menu to please everyone. It provides impacted aroma of well selected simmered chicken bone stock and real chicken meat combined with "Thai spice" i.e. coriander root, garlic and pepper which give your stock like simmering with fresh ingredients in every day.	Chicken and Potato soup	1 cube for 1 liter of water	40 g : 12 boxes x 12 trays/ carton 80 g : 6 boxes x 12 trays/ carton	12 months

Product Image	Product name	Product description	Example Menu	Application / Usage	Packing Size	Shelf life
Thai						
	RosDee Cube Pork bone soup	"RosDee cube Pork Bone Soup" is intense quality from increasing Pork concentration X2. Best selective part of Pork bone, Back bone & Leg bone provide sweet taste and nice unique aroma. Well combine with spices. Provides completed taste soup without need of any seasoning else.	Gaeng Orm	1 cube for 1 liter of water	20 g : 24 boxes x 6 trays/ carton 40 g : 12 boxes x 12 trays/ carton 80 g : 6 boxes x 12 trays/ carton	12 months
	RosDee Cube Hot Pot Mala	"RosDee Cube Hot Pot Mala flavor" is a complete menu cube that provides authentic and delicious Mala soup as authentic restaurant quality. You can enjoy flavorful spicy & numbing Mala Hot Pot at home without adding other seasonings and with easy measurement (2 cubes for 1 serve, 250 ml).	Mala Hotpot	2 cubes for 250 milliliters of water	40 g : 12 boxes x 12 trays/ carton 80 g : 6 boxes x 12 trays/ carton	12 months
	RosDee Cube Hot Pot Tonkotsu	"RosDee Cube Hot Pot Tonkotsu flavor" is the complete menu cube without adding other seasoning, cook various menu both Hotpot and Ramen with easy measurement, 2 cubes with 250 ml for Hot Pot or 2 cubes with 200 ml for ramen. Same quality as restaurant	Tonkotsu Hotpot/ Ramen	2 cubes for 250 milliliters of water	40 g : 12 boxes x 12 trays/carton	12 months
	RosDee Cube Tom Yum	"RosDee Cube Tom Yum" is a bouillon cube that provides full Tom Yum flavored and aroma especially nice chili paste's profile and appetizing soup's appearance which is ready for your own cooking's preference and give delicious dish due to it made from natural ingredients and variety of seasoning and herbs such as Galangal, Lemongrass, Kaffir lime leaf and Lime. With this product, you will get the delicious, well-rounded and concentrated based taste for Tom Yum menu. You can cook your favorite soup deliciously and can easily adjust your own taste.	Soft Pork Bones Spicy Soup	1 cube for 500 milliliters of water	24 g : 24 boxes x 6 trays/ carton 72 g : 6 boxes x 12 trays/ carton	12 months
	RosDee® Noodle Soup	RosDee® Noodle Soup is a noodle soup seasoning. Helps increase mellow concentration taste. Provide a nice aroma of bone broth and spices. Contains ingredients from vegetable boiled soup and perfectly seasoned. Make the soup sweet and delicious. Saves time and reduces costs.	Kuay Jub Nam Sai	165 g per 12 liters of water	2 SKUs 1) 165 g : 6 pouches/PE bag, 6 PE bags/carton box 2) 850 g : 5 pouches/PE bag, 2 PE bags/carton box	12 months
	RosDee® Concentrated Noodle Soup	RosDee® Concentrated Noodle Soup is a noodle soup seasoning. Provide a concentrated and mellow soup from pork bone broth. It is a soup base for making all types of noodle soup. Easy to cook.	Roast Pork Wonton Noodles	165 g per 12 liters of water	2 SKUs 1) 165 g : 6 pouches/PE bag, 6 PE bags/carton box 2) 850 g : 5 pouches/PE bag, 2 PE bags/carton box	12 months
	RosDee® Noodle soup Liquid Naam Sai	RosDee® Noodle soup Liquid Naam Sai is a soup base for clear noodle soup. It contains the long-simmered pork bone soup and radish which provides a concentrated and mellow taste. It will make the soup clear, have a nice aroma, be sweet, and delicious. It dissolves easily and can be used to make a variety of noodle dishes.	Pork Noodle Soup	350 g per 12 liters of water	1 SKU 1) 350 g : 3 bags/PP bag, 12 PP bags/carton box	12 months
	RosDee menu™ Crispy flour original	Crispy Flour Original Flavor with the mixture of spices, garlic, pepper and seasoning, just dip & fry and you can enjoy deliciousness easily without marinating and add seasoning, using for dip meat or vegetable and get long-lasting crispiness with delicious full flavor	Deep fried menu	- Prepare 5 kg meat or vegetable - Pour 900 ml of cold water into flour(500 g) mix well together - Dip meat or vegetable into batter and deep fry until crispy golden brown	500 g/bag x 12 bags/carton	12 months



Eat Well, Live Well.



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