



Dedicated to Excellence
in DRIED FRUITS

Manufacturing and Export



DRIED MANGO



**DRIED MANGO
SUGAR-FREE**



**DRIED DRAGON FRUIT
SUGAR-FREE**



DRIED MANGO BAR



DRIED PINEAPPLE



**DRIED PINEAPPLE
LESS SUGAR**



DRIED ORANGE



**DRIED PASSION
FRUIT BAR**



**DRIED PASSION
FRUIT STRIPS**



**DRIED PASSION FRUIT
WHOLE SLICE**



DRIED JACKFRUIT



DRIED GUAVA BAR



**DRIED DRAGON
FRUIT BAR**



DRIED SOURSOP



DRIED GUAVA



DRIED PAPAYA



DRIED JACKFRUIT BAR



DRIED POMELO PEEL



**DRIED POMELO
PEEL WITH
PASSION FRUIT**



**DRIED SPICY
MANGO**



DRIED PAPAYA BAR

CRISPY DRIED FRUITS



CRISPY TARO CHIPS



CRISPY BANANA CHIPS



CRISPY JACKFRUIT CHIPS



CRISPY COCONUT CHIPS

NUTS



**CHOCOLATE
CASHEW NUT**



**CHILI GARLIC
CASHEW NUT**



**SEAWEED
CASHEW NUT**



**WASABI
CASHEW NUT**



**TOMYUM
CASHEW NUT**



**CINNAMON
CASHEW NUT**



**DRIED SACHA
INCHI NUTS**



**SACHA INCHI
NUTS**

RELATED PRODUCTS



BROWN RICE BAR WITH FRUITS



**BROWN RICE BAR WITH
SEAWEED AND NUTS**



**BROWN RICE BAR WITH
FISH FLOSS**



**CRISPY SEAWEED
SANDWICH**



Instructions for Use and Preservation

Packing Material:	PE bag / MPET in carton boxes
Storage Temperature:	15°C - 18°C
Shelf Life:	12 months from the date of manufacture

Packaging Detail



< 1 kg PACKAGING

Inner Packaging: Retail packaging

Outer Packaging: Carton box

1 carton box: ± 120 packs per carton depends on packaging size

Container 20 feet: ± 420 carton with pallet

Container 40 feet: ± 840 carton with pallet



< 20 kg PACKAGING

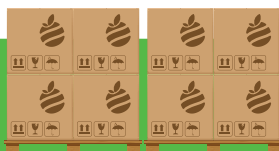
Inner Packaging: PE BAG

Outer Packaging: Carton box

1 carton box: max 20 kg per carton

Container 20 feet: ± 420 carton with pallet / ± 9 metric tons of products

Container 40 feet: ± 840 carton with pallet / ± 18 metric tons of products



Support Min MOQ > 5000 bags (25 g - 500 g/bag)

Seasonal Fruit Calendar

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OTC	NOV	DEC
Passion Fruit												
Mango												
Pineapple												
Coconut												
Soursop												
Papaya												
Dragon Fruit												
Durian												
Banana												
Guava												
Jackfruit												
Aloe Vera												

Nonglamfood

Nong Lam Food is a manufacturer and exporter of dried fruits from Vietnam. Our key principle of processing is "Preserving the value of nature".

Nong Lam Food originates from Nong Lam University, HCMC and our R&D is linked to the university.

The manufacturing process applies advanced infrared drying technology from Korea, which retains all the nutritional content and makes products softer and tastier.

Fresh fruits are carefully selected from our connected farms in regions of Vietnam. They are kept full of flavors and values from nature.

Core Values

We are a group of people sharing the same mindset and action. We have the passion to serve the consumers, our families, and society. Creativity is encouraged and essential in all activities we are committed. Within the organization, we learn to love each other, respect, and understand the differences among members.

Our Vision

Be a trusted partner to provide Vietnamese agricultural products, including dried tropical fruits and nuts, to other countries.

Ensure satisfaction of customers and partners with professionalism, sincerity and creativity.

Continuously research and apply new knowledge and technology to improve product quality and taste.

Develop into a strong and sustainable business in the field of dried fruits and agricultural products.

Our Mission

Our mission is to process and provide healthier products that also keep up with the consumers modern-life needs. We are motivated to bring Vietnam's best agricultural and food products to the World.

Preserving the Value of Nature



ESTABLISHMENT

2015



MORE THAN

100⁺

PRODUCTS

FIRST PRODUCTS



DRIED POMELO PEEL



DRIED PASSION FRUIT

the result of South Initiative Project with Ghent University (Belgium), sponsored by VLIR-UOS, Belgium.

Our Sponsors and Partners on R&D



Department of Science & Technology of
Ho Chi Minh City, Vietnam.



Faculty of Food Science & Technology,
Nong Lam University - Ho Chi Minh City (NLU)



Prof. dr. ir. Kathleen Raes, Department
of Food Technology, Safety and Health,
GHENT University, Belgium.



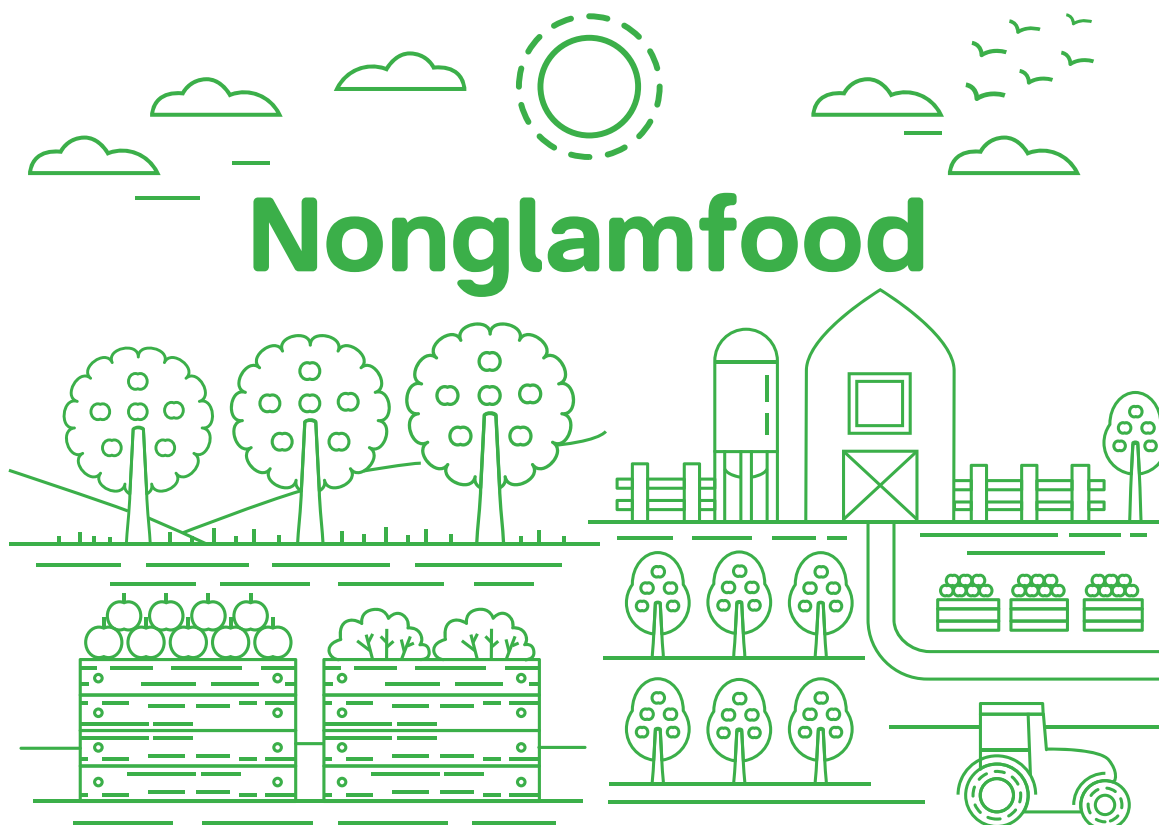
VLIR-UOS - Flemish Interuniversity Council, Brussels, Belgium.

Quality Certification:





EXPORTED MORE THAN **20⁺** COUNTRIES AROUND THE WORLD



*Preserving
the Value of Nature*

NONG LAM FOOD JSC.

Representative Office: 68 Nguyen Hue street, Ben Nghe ward, District 1, Ho Chi Minh City, Vietnam.

Head Factory: 450 Nguyen Xien Street, Long Thanh My Ward, Thu Duc City, Ho Chi Minh City, Vietnam.

Website: www.vietnamdriedfruit.com | www.nonglamstore.com

Email: vietnamdriedfruit@gmail.com

Hotline: (+84) 90 861 1213 - (+84) 90 172 3680