



# Banh Vang Presentation

2026



A wooden rolling pin is positioned vertically on the right side of the image. The background is a dark, textured surface, possibly a table or counter, covered with a layer of white flour. The rolling pin has a smooth, polished wooden handle and a cylindrical wooden body. The flour is scattered across the surface, with some clumps and a fine dust. The overall scene suggests a baking or food preparation environment.

# Our Company

Bánh

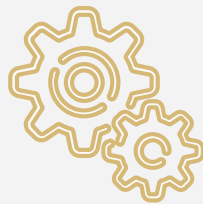
**VÀNG**

2018-2019



**Christophe  
Vaudry  
R&D  
Manager**

# Who are we?



**Biggest production capacity in Vietnam:  
800.000 rolls or 100.000 baguettes/day**



**Quality & Consistency**



**Full control on hygiene,  
food safety  
&  
traceability**



# Who are we?

**French bakery  
know-how**

**World's top  
industry standards**

**Vietnamese low-  
cost environment**



**French quality at Vietnamese cost**





# Our Markets & Clients



# 4 Sales channels



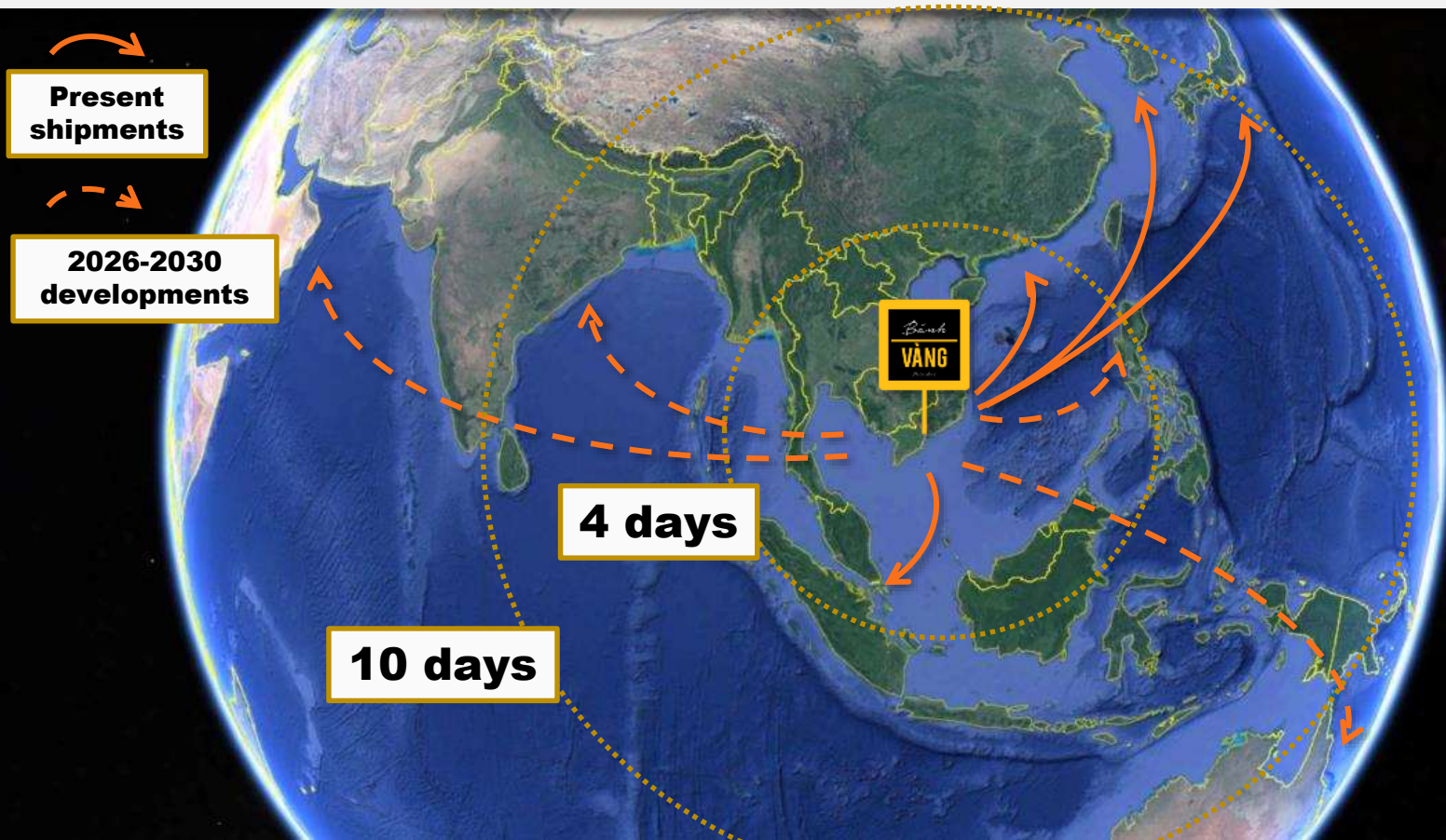
**Modern Trade**

**Distributors  
& HORECA**

**Industry  
for local  
or export  
products**

**Overseas  
customers**

# A convenient location for exports





# Main clients

**LSG**  
**Sky Chefs**

Emirates QANTAS AIR INDIA DELTA

gategourmet

ASIANA AIRLINES KOREAN AIR UNITED

sats

LOTTE

SINGAPORE AIRLINES

## Domestic



## Industry





# Our Values





# Our Values

Satisfying our clients on **long term** relationships

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Manufacturing the **best products** that **French know-how** has to offer

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Selecting the **best quality ingredients** and ensuring **traceability**

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Guaranteeing the highest levels of **food safety** and **hygiene**

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Ensuring to our employees a **respectful work ethic**

# The Factory





# 1 Fully Automated Line



**Versatile**

**Mass producer**

**Reliable**

**A wide range of production possibilities :**

- From 6 to 70cm
- 20 to 2000g
- Any possible finishing (seeds, nuts, chocolate ...)
- Up to **4500** baguettes/hour
- **100.000** baguettes/day or **250 millions** rolls/year
- **1 container production time: 6 to 8 hours**
- **Similar lines operating all over the world**
- **Our machine supplier has 50 years of experience ([www.mecatherm.fr](http://www.mecatherm.fr))**
- **Factory design & operation**, to ensure business continuation whatever the conditions (climate, electricity or water shortage, ...)



**1 - Mixers ( 1.5 T/h)**

**2 - Bowl elevator**



**3 - Divider**

**4 - Moulder**



Main  
production  
line

  
**MECATHERM**



**5 - Proofer (3 T capacity)**



**6 - Flour & seeds duster**



**8 - Oven**



**7 - Scoring unit**



**9 - Cooler**



**Main  
production  
line**

# 1 Cake Production Line

**Artisanal line with  
industrial capacity**

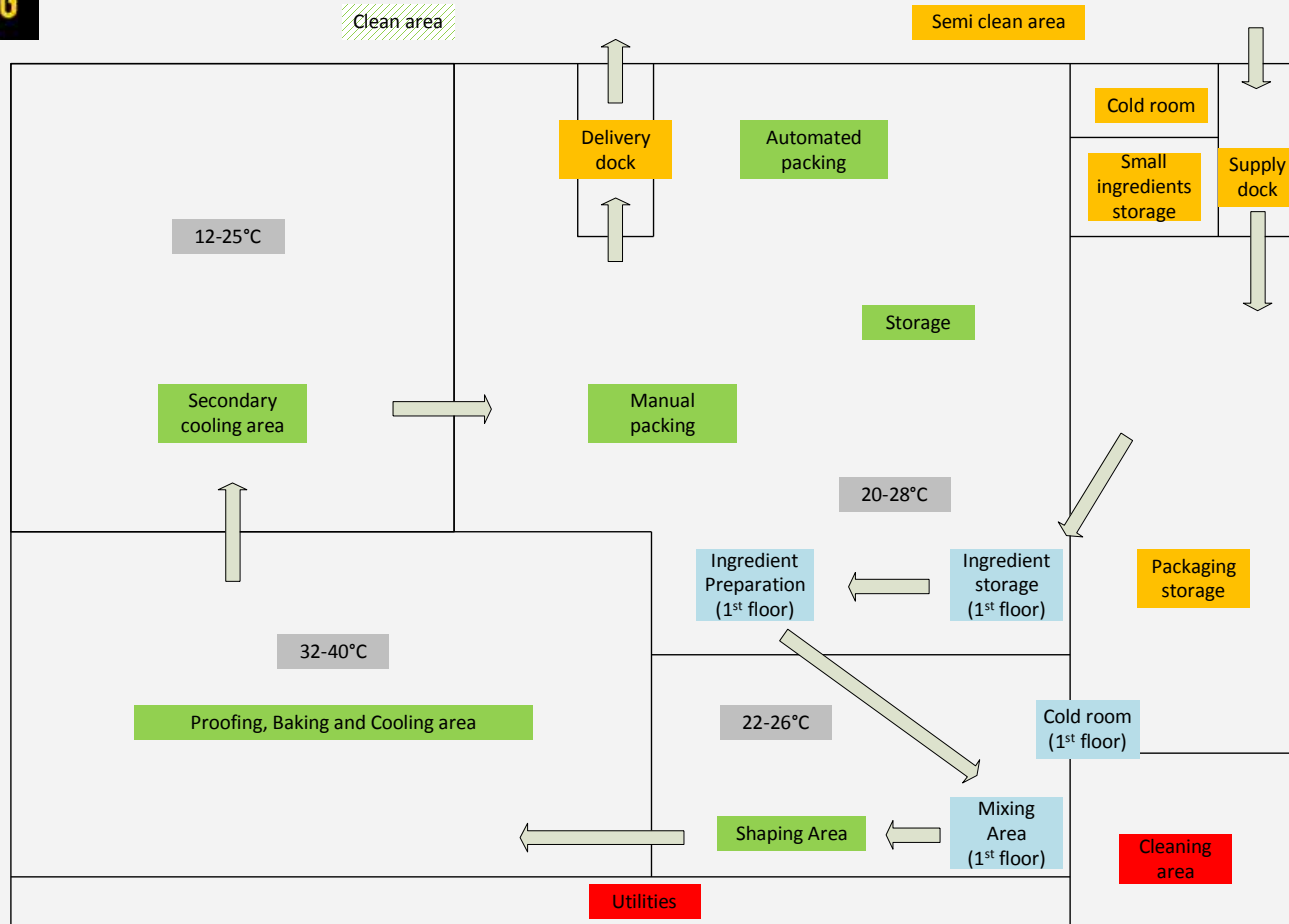


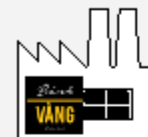
**Capacity  
50.000 muffins per day**

**Adaptability: recipe, shape, weight**



# Process flow & factory zoning

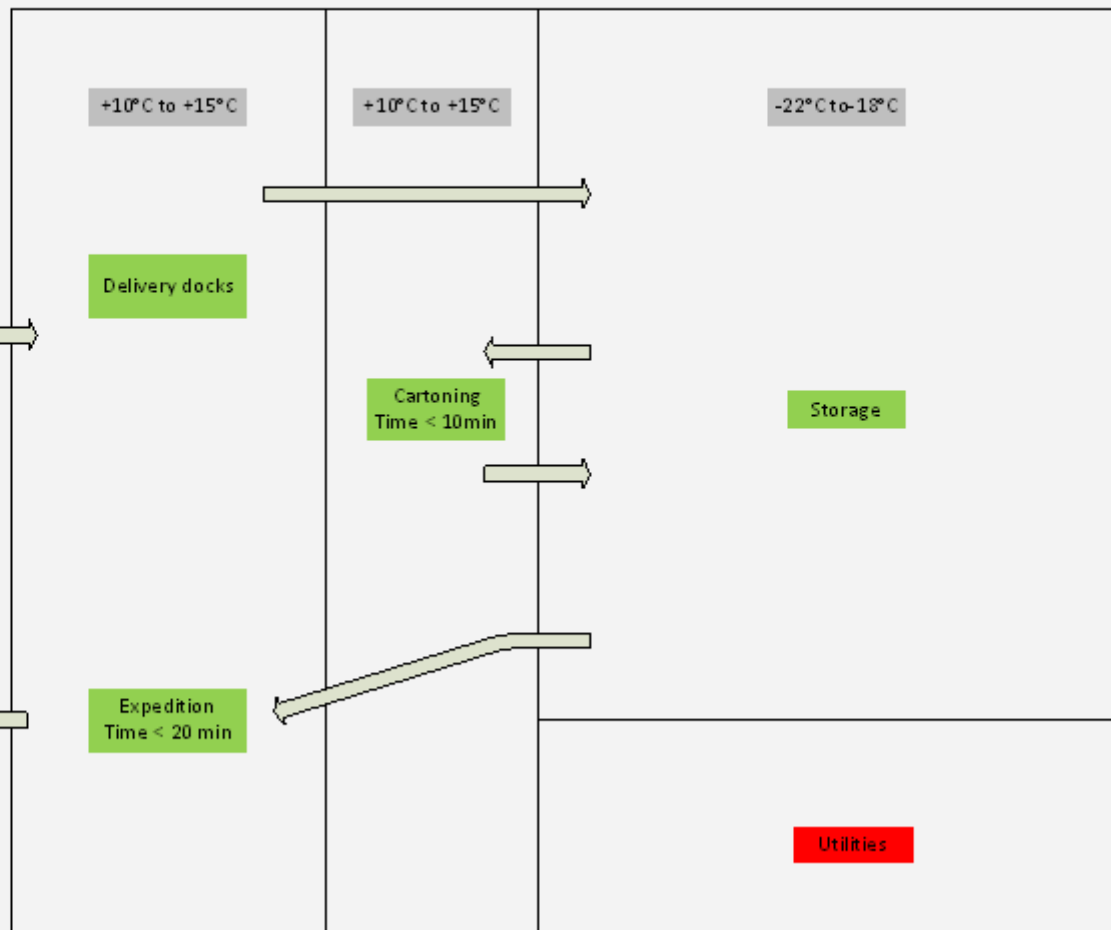




Transfer :  
cooling below  
 $+30^{\circ}\text{C}$



40' high cube  
Container  
Reefer- $18^{\circ}\text{C}$



# Process flow of cold storage

# Certifications

FSSC 22000

Bureau Veritas Certification



**Certificate of Registration**  
**SOCIÉTÉ DE PAIN DORÉ**  
 LOT 8/11, Hiep Phouc Industrial Park, Hiep Phouc Commune, Ho Chi Minh City, Vietnam  
 CSD - VSN-1-4750-11234

Bureau Veritas Certification hereby SUE, UK Branch certifies that the food safety management system of the above organization has been assessed and determined to comply with the requirements of:

Standard  
**FSSC 22000**

Certification scheme for food safety management systems, consisting of the following elements:  
 ISO 22000:2018, ISO 11 2200 + 2019 and additional FSC 22000 requirements to

This certificate is applicable for the scope of:  
**MANUFACTURE (MIXING, SHAPING, PROOFING, BAKING, COOLING, PACKING) OF SANDWICH, BREAD, PASTRY STORED AT AMBIENT, FROZEN CONDITION**

FSSC - Food Chain Category: **CB - Processing of plant: cereals/based products**  
**CB - Processing of perishable animal plant and products (meat products)**  
**CV - Processing of ambient stable products**

Date of the last assessment audit: **04-07-2025**  
 Initial certification date: **29-07-2025**  
 Expiry date of previous cycle: **04-07-2025**  
 Certification decision date: **29-07-2025**  
 Certification cycle start date: **29-07-2025**  
 Valid until: **28-07-2028**  
 Certificate No./Version: **W013750 - 1**  
 Issue Date: **29-07-2025**

At least one (1) surveillance audit is required to be undertaken unannounced after the initial certification audit within each three (3) year period thereafter.

Signed on behalf of BVCH SAS UK Branch

UKAS MANAGEMENT SYSTEMS

ISO 22000

Further identification regarding the scope of this certificate and the applicability of the management system requirements may be obtained by consulting the organization.

This certificate remains the property of Bureau Veritas Certification (UK - UK Branch). The authenticity of this certificate can be verified on the FSSC 22000 Database of certified Organizations available at [www.fssc.com](https://www.fssc.com)

ISO 22000:2018 (EN, ISO 9001:2) January 07 2025



**KOSHER VIETNAM**  
 בהשגחת הרב מנחם מ. הרטמן  
 Rabbi Menachem M. Hartman

**case by case**



**CERTIFICATE**

**SOCIÉTÉ DE PAIN DORÉ**

Registered address: Lot 8/11, Hiep Phouc Industrial Park, Hiep Phouc Commune, Ho Chi Minh City, Vietnam.  
 Production address: Lot 8/11, Hiep Phouc Industrial Park, Hiep Phouc Commune, Ho Chi Minh City, Vietnam.

**HAS BEEN ASSESSED AND FOUND TO COMPLY WITH THE REQUIREMENTS OF:**

**HACCP CODEX  
 CXC 1-1969 Rev 2022**

**SCOPE: Manufacture of fruit, frozen, dry bakery, and baked products.**  
 Industry code: CVY

Certificate No.: **18000020N**  
 Issue Date: **June 10, 2025**  
 Expiry Date: **June 9, 2028**

SAIGON INSPECTION JOINT STOCK COMPANY  
 No. 2/36, 3rd Floor, Office - Commercial - service - Office and Apartment Building, 38 Truong Quynh Dang, Ward 06, The Thao District, Ho Chi Minh City, Vietnam.  
 ☎ +84 90 7671 819    ✉ info@saigon.com    <https://saigon.com>



**100% products**

**Next steps**



*Bánh*  
**VÀNG**  
*Plain donut*




# Products



# R&D - Innovation

**Custom made recipes  
to address all tastes and all  
expectations**

**Size & weight adjustments  
to match clients' packing  
constraints**



**Customer  
oriented product  
development**

**Tailor made packaging  
to meet the supply chain  
requirements**

**Adaptability & Flexibility  
Quick time to market**

# Crusty Range



**10 recipes**  
**30 to 350g**



**Our traditional crusty range**  
**The beloved French style**  
**baguette**

**And the traditional**  
**Vietnamese Banh Mi**



# Soft Range



**3 recipes**



**The sweet and soft range**  
**Tasty and long lasting**

# Bun / Hamburger



**30g to 60g**

**Options : topping / pre cut**

**4 recipes : adjusted softness /  
sweetness**

# Long buns



**40g to 100g**

**Options : topping  
pre cut**

**4 recipes**

# Buffet bakery

**25g Ciabatta olive**



**25g Mushroom brioche**



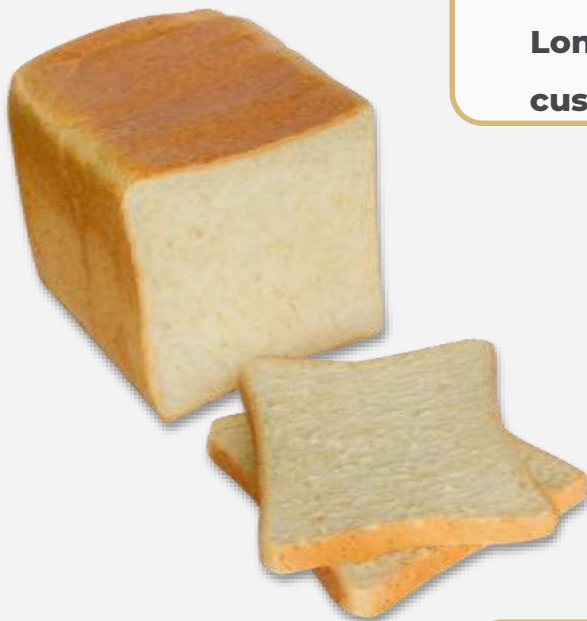
**25g Bullion brioche**



**25g Mini roll**



# Sandwich range



**The sandwich bread**  
**Long shelf life and endless**  
**customization possibilities**

**10 recipes**

**5 densities**

**3 slice thickness**

**3 sizes**

**The quality reference of the**  
**Vietnamese market**



# Airline Roll range



Weight	Diameter	Height
30 to 50g	6 to 9cm	4 to 6cm

**20+ recipes**

# Muffins



**40g-60g-85g - 9 recipes**



**Discover the alliance of  
the French taste of Butter  
with the deep flavours of  
the Vietnamese fruits**

# Madeleine



**25g - 8 recipes**

**Discover the alliance of  
the French taste of Butter  
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the Vietnamese fruits**



# Quatre-quarts



**58g - 6 recipes**



**Discover the alliance of  
the French taste of Butter  
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the Vietnamese fruits**

# Louis



**The French  
golden  
coin  
LOUIS**



**Discover the alliance of  
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with the deep flavours of  
the Vietnamese fruits**

**25g - 6 recipes**

# Financier



**25g - 3 recipes**

# Brioche range

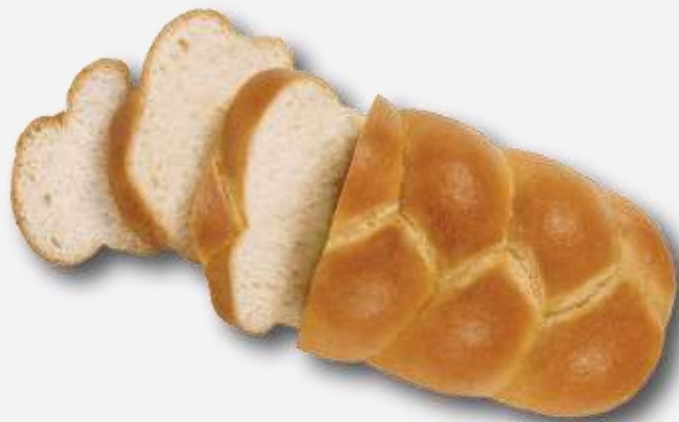
**150g Braided  
Brioche**

**40g or 70g  
Twisted Brioche**

**30g to 50g  
Brioche Roll**

**6 recipes**

**3 shapes**



# Decrusted Sandwich bread



**Ideal to prepare buffet finger food**

**Versatile use: Fresh – Toasted – Fried**

**Higher density to give strength and resilience**

**Convenient use in central kitchen or industry**

**4 recipes**

# Fully documented data sheets

**Technical Data Sheet**  
**DARK RYE ROLL - 35g export**  
 Data sheet version: 1.0 | Date of issue: 22/04/2024

**PRODUCT DESCRIPTION**  
 Fine roll with dark eye.  
 Designed for the Export market.  
 Sold in individual or bulk packaging.  
 Internal reference number: RD-0142

**GENERAL INFORMATION**  
 Product Name: Dark Rye Roll 35g  
 Allergen Declaration: NOT applicable  
 Distribution: Export  
 Country of Origin: Vietnam  
 Internal reference: RD-0142

**INGREDIENT LIST**

Flour	45 - 68%	Vietnam
Water	36 - 32%	Vietnam
Dark 2		
Yeast		
Sugar		
Salt		
Short		
White		
Three		
Imp		

**Detailed ingredients list**

Wheat and derivatives of Triticum aestivum (44.7%)  
 Sodium carbonate (E501) (4.0%)  
 Calcium carbonate (E170) (0.0%)  
 Soy flour (0.0%)  
 Yeast (0.0%)  
 Magnesia Green (E172) (0.0%)  
 Wheat flour (0.0%)  
 Calcium carbonate (E170) (0.0%)  
 Acidifier (E330) (0.0%)  
 Yeast (0.0%)

CTY TNHH BÁNH VÀNG - Share capital: 140.351.130.000 VNĐ - 0312.990.521  
 Lot 83C, Street 45, Hiep Phuoc Industrial zone, Nha Be district, Ho Chi Minh-City - VNM Nam

**Technical Data Sheet**  
**DARK RYE ROLL - 35g export**  
 Data sheet version: 1.0 | Date of issue: 22/04/2024

**GENERAL CHARACTERISTICS**

Color	Yellowish
Shape	Roll - 35mm
Weight	35 - 38mm
Moisture	35 - 38 g

**INTERNAL INFORMATION** (average per 100 g)

Energy	kJ	1600
Energy	kcal	380
Protein	g	10.0
Carbohydrate	g	65.0
Fat	g	0.5
Sugar	g	0.5
Fiber	g	0.5
Salt	g	0.5

**CONTAMINANTS**  
 Materials are guaranteed food grade in conformity with the applicable law on:

- Mycotoxins
- Heavy metals
- Pesticide residues

**KEY MICROBIOLOGICAL VALUES** (average per 100 g)

Total viable count	< 10 <sup>6</sup> CFU/g
Coliforms	< 10 <sup>6</sup> CFU/g
Staphylococcus aureus	< 10 <sup>5</sup> CFU/g
Salmonella	< 10 <sup>2</sup> CFU/g
Escherichia coli	< 10 <sup>3</sup> CFU/g
Yeast and mold	< 10 <sup>6</sup> CFU/g

**Product information**

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**Food safety information**

Storage conditions: Between -18°C and -22°C / Keep away from food container.  
 Use when thawed or opened.  
 Shelf life after opening: 305 days.  
 Shelf life after thawing in sealed bag: 2 days.  
 Shelf life after bag opening: 1 day.

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**Technical Data Sheet**  
**DARK RYE ROLL - 35g export**  
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**PACKAGING**

Individual packaging: 35g  
 Bulk packaging: 25kg

**USE SCHEDULE**

5 layers of 2 bags + 1 bag inside vertically

**Packaging information**

5 pallets = 25 cartons = 225 cartons/container  
 5 cartons = 5 layers = 30 cartons/pallet  
 20 pallets = 50 cartons = 800 cartons/container

**Technical Data Sheet**  
**DARK RYE ROLL - 35g export**  
 Data sheet version: 1.0 | Date of issue: 22/04/2024

**DIETARY INFORMATION**

Ingredients: Wheat flour, Sodium carbonate, Calcium carbonate, Soy flour, Yeast, Magnesia Green, Wheat flour, Calcium carbonate, Acidifier, Yeast.

**Dietary information**

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**Customization**



# Tailor made products

**Taste**

**Color**

**Shape**

**Weight**

**Flavor**





# Supply chain



# Packing

**Individual sealed bags**

Or

**Oven grade bags (15 to 20 pieces)**

Or

**Bulk bags (20 to 60 pieces)**

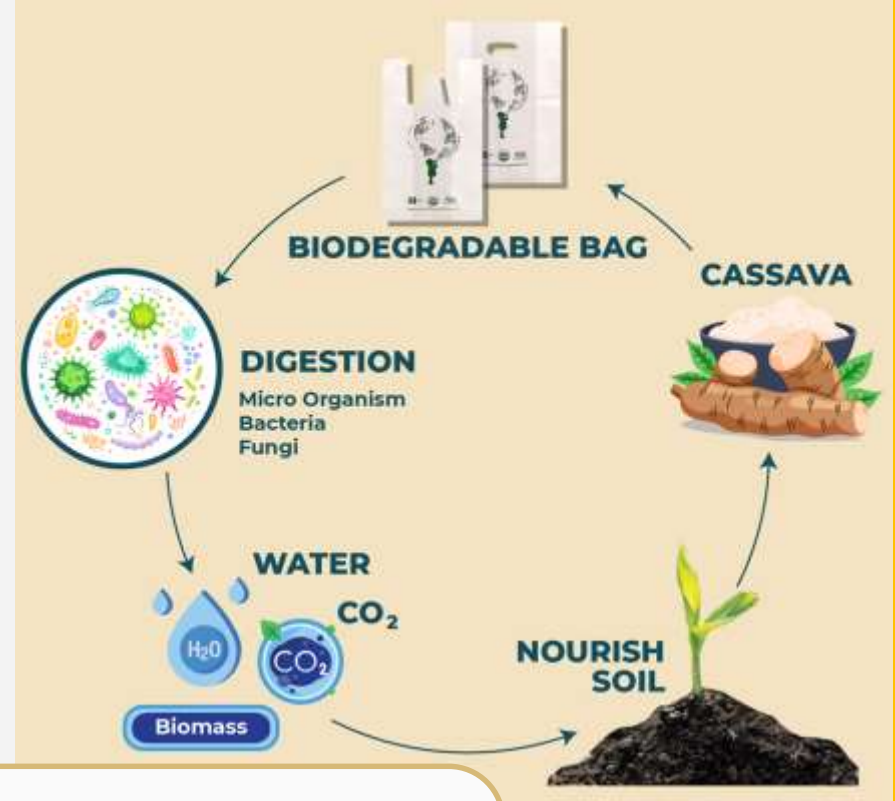
Or

**Any customized solution to fit your needs**

**Customized printing on  
packing film, bag, carton  
(logo, message, legal information...)**



# Sustainable Packaging



**Environment care : Plastic free solution with 100% compostable/biodegradable packaging**

# Container loading

**40' high cube reefer containers** are loaded in a cold area to ensure the cold chain



**20 pallets** (120x100 or 110x110) / container  
**30 to 80 cartons** per pallet

**230 to  
380mm**



**300 to  
400mm**

**500 to  
600mm**





# Shipment

Loaded at **Cat Lai** port

**1 to 3 weeks** transit time to everywhere in Asia Pacific (vessels every day or at least every two days)

**EXW, FOB, CFR or DAP** delivery

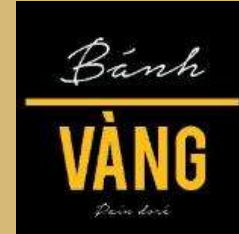
# CONTACT

<https://goo.gl/maps/m2UqZSWPAHCvpL8QA>



## CTY TNHH BÁNH VÀNG

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**CCI FRANCE  
VIETNAM**

