Farming for Tomorrow, TODAY Grande Delta



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Established in 1989 with operations in Cantho City, Vietnam, **Grande Delta** has its head office in Singapore in order to cater for the global reach of customers today.

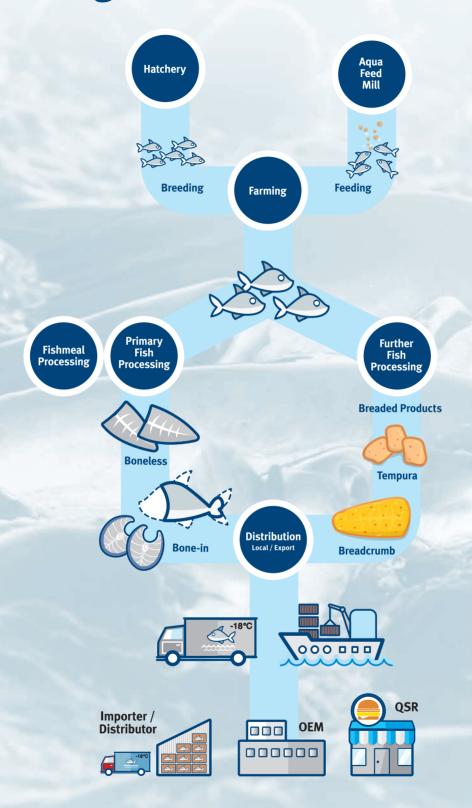
We are a professional and dynamic partner that is highly attuned to our customers demand. Over the years, the group has acquired international recognition as a reliable and sustainable producer of quality fish products.



Worldwide Distributionto 80+ countries

Our global network currently spans over 80 countries, covering markets in Asia, North and South America, Europe, Australia, Africa and the Middle East. With our advancement in further fish processing, we have expanded into coated fish (breaded & tempura) products for distribution in existing and new markets.

Integrated Business Model



Grande Delta has established an **INTEGRATED BUSINESS MODEL** which ensures traceability and quality control of fish products that is critical in the seafood export market. It enables us to maximize resources and opportunities for value creation across the full spectrum of the supply chain. Our integrated farming management provides customers with access to a stable supply of quality fish all year-round.

The group owns Pangasius fish farms in the heart of Mekong Delta that covers approximately 110 hectares and fish feed production and fish processing facilities strategically located facing the Mekong River.

From Feed to Farm An Integrated Solution



Our fish farms consume a specially formulated feed that is internally produced by our fish feed mill for different stages of their growth. These farms have a production capacity of around 40,000 metric tons (MT) yearly. The fish farms, in turn, supply 100% to the group's fish processing factory.





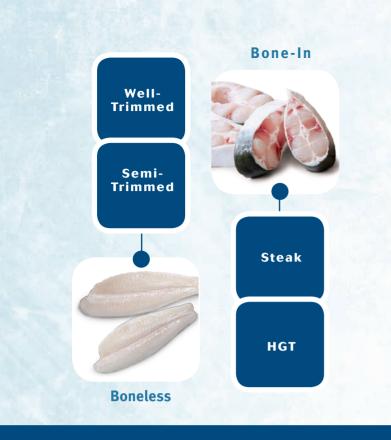
Primary Fish Processing Stringent Production Control



Our fish processing factory was built with its back bordering the Mekong River and its front, National Highway 91. This distinctively advantageous location enables the factory to receive live fish directly from our transport boats for efficient processing, thereby reducing the mortality during transportation.



Our proprietary processes for quality control allow us to deliver high quality products.





Pangasius is easy to cook and fits every cuisine with its neutral taste.

The adaptability of Pangasius to an array of cooking styles and cuisines naturally renders the fish a highly practical, tantalizing addition to any menu. It delights palates in its pure simplicity, and immense versatility on the plate.

Serving as the perfect complement to a medley of ingredients and seasonings, Pangasius presents fish lovers ample opportunity to express and experiment various savors of fish!







Further Fish Processing

World-Class Automation Systems

Driven by the world's most modern technologies, the factory's production capacity is bolstered by its deployment of best-in-class automation systems – Provisur Technologies. It allows us to meet the most stringent process requirements, with the highest food hygiene and safety standards, to ensure premium product quality and consistency

The core of Grande Delta's operations is in adoption of acclaimed food production practices, supported by a well equipped wet chemistry laboratory, Kjeldahl protein analyzer, NIR analyzer and a microbiological laboratory, for regular daily testing and quality assurance.



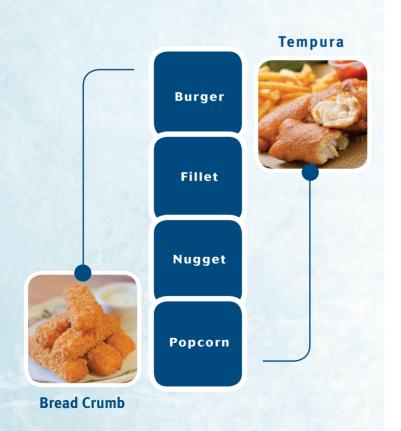


We work closely with Griffith to develop innovative coated (breaded & tempura) products to meet the evolving needs of customers. Griffith Foods' professionalism in coated products ensures consistency in quality and distinctive flavors and textures of the fish products.

Our team of international culinary specialists highlights the fish's signature texture and fine flavor in a distinctive coat, delicate flake and firm, moist bite. The coated products also make frying much quicker and easier, optimizing preparation and cooking time, and extending pleasure of dining.

Coated Delicacies

with Uncompromising Quality





Collaborative Partnership

leads to Goal Achievement







Our close partnerships with best-in-class equipment and ingredient suppliers, Provisur Technologies and Griffith Foods, allow us to be the leading coated product producer in the region. We work with Provisur Technologies to build our state-of-the-art further fish processing facilities and Griffith Foods to develop a new range of products.

This collaboration provides a competitive edge in the marketplace which is increasingly valued by customers.

Sustainable, Traceable, Simply Delectable!



Our value-added products go well beyond the palate to encompass an uncompromising, on-going commitment to consistency in quality and excellence in food security and hygiene. The products are highly customizable to meet your demands from the market.

Our fundamental practices ensure sustainability through responsible farming management and greater transparency throughout the entire supply chain. This empowers us to initiate and drive products, processes, and projects that contribute toward healthier food, and more sustainable social and ecological systems.

Crafting the Best Quality conforming to Certification & Accreditation

Grande Delta is the leading integrated provider of fish products with MSC, ASC, ISO (UKAS), IFS and BRC certifications; all internationally acclaimed and recognized for sustainable fish farming management. Our fish products are also certified by the HALAL Certification Agency.

We have also secured food safety certification by the National Agro-Forestry-Fishery Quality Assurance Department (NAFIQAD) and currently operate two EU trade codes – DL 432 and DL 69.

We are registered with the Brazilian authority of **DIPOA** (Department of Inspection of Animal Origin Products) and the **US FDA**.





Aquaculture Stewardship Council







Standards







US FDA