



DAKO

**Dako
Farm**



CONTENT

01	INTRODUCTION	3
02	FRESH PRODUCTS	5
	2.1 Asparagus.....	6
	2.2 Radicchio lettuce.....	9
	2.3 Banana.....	12
	2.4 Pineapple.....	14
03	PROCESSED FOODS	16
	3.1 Cool Sweet Potato.....	19
	3.2 Dried Chili Pineapple.....	23
	3.3 Dried Mango.....	25
	3.4 Dried Chili Mango.....	27
	3.5 Dried Passion Fruit.....	28
	3.6 Dried Chili Guava.....	30
	3.7 Dried Red & White Dragon Fruit.....	32
	3.8 Chili Garlic Chickpeas.....	35
	3.9 Chili Garlic Cashews.....	36
	3.10 Nut and Seed Boat Tartlets.....	37
04	PACKAGING	40



INTRODUCTION

Dako Farm brings you fresh produce, tasty nuts, and dried fruits made from Vietnam's rich harvests.

We chase global flavor trends and keep things natural and convenient just how modern shoppers like it. With a wide network of factories and our own growing areas, we control the supply from farm to pack. And we're always cooking up new products to keep up with the market and keep quality solid.

FARMING LANDS



CONTRACT FARM

FACTORIES NETWORK & OEM

PRODUCTS PORTFOLIO

Overview of fresh products

RADICCHIO



Weekly capacity around 250,000 kg. Three-step quality control from field to packing house. Packed in 5 kg cartons or customized as required. Orders delivered within 48 hours in a continuous cold chain.

ASPARAGUS



Weekly capacity around 500,000 kg. Cut length 18–22 cm. Water-cooled and keep at 3°C. Defective rate below 3% by weight. Export packaging 2 kg and 5 kg with full traceability.

BANANA



Weekly capacity about 660,000 kg. Packing CP of various types 10-12-16-18-24-25-33-34 CP. Packed in ventilated cartons of 18–20 kg and wooden or plastic pallets or depending on partner requirements.

PINEAPPLE



Weekly capacity ~150,000 kg. MD2 variety, crowned or crownless on request. Class I/II with full traceability. Standard pallets 72–96 cartons. Pre-cool 7–10 °C and maintain closed cold chain.

POPULAR VARIETIES

Despite their similar appearance, asparagus comes in three types that differ not only in color but also in nutritional composition.



Purple

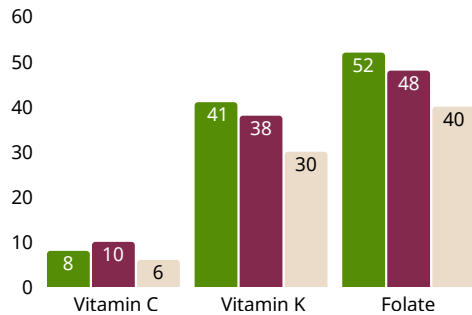


Green



White

NUTRITION



SYMBOLISM

Originating around the Mediterranean, asparagus has long stood as a symbol of spring vitality and refinement. Its young spears rise straight and grow quickly yet remain slender, suggesting resilience and natural discipline. Rich in nutrients, it is hailed as the king of vegetables, representing standards of purity, energy, and health in the world of greens.

SORTED HARVEST

Size 1: > 10mm 25-27cm

Size 2: > 7-9.9 mm 25-27cm

Size 3: > 4-6.9 mm 20-23cm

PLANTING AREAS

+200ha

Total Owned & Contract
Asparagus Planted Area

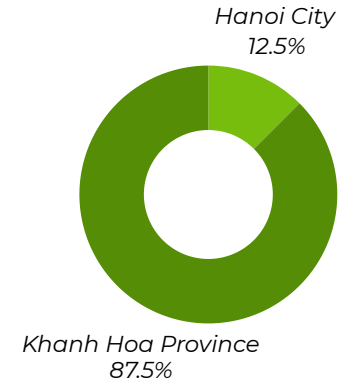
The total cultivated area is over 200 hectares, with an average yield of 15-20 tonnes per hectare per year. Further, Khanh Hoa accounts for more than 50% of national output. Green asparagus can be harvested year round, with daily cutting and a peak season from December to May.



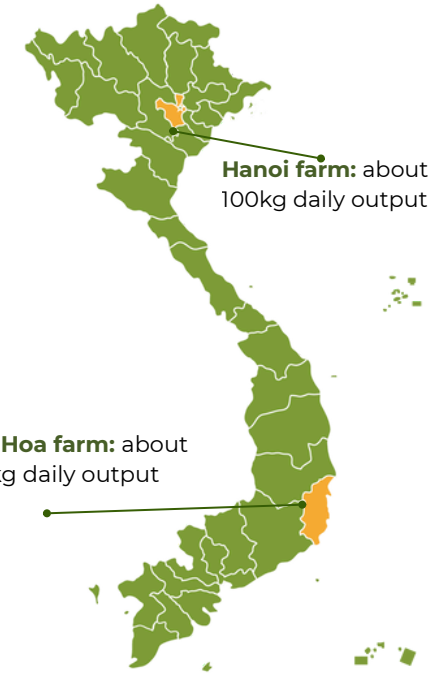
YOU KNOW?

Asparagus acts like a green ally for your body, supporting liver detox, smooth radiant skin, and a happier mood with only a few spears. It is rich in glutathione, a powerful antioxidant and detox compound.

REGIONAL OUTPUT



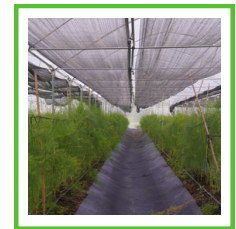
MAPPING



GROWING AREAS



KHANH HOA FARM



HANOI FARM

Khanh Hoa grows open field asparagus on sandy loam with sea breeze and long sunshine, giving fast regrowth, straight and clean spears. Hanoi uses a net house to manage rain and humidity, buffer winter swings, reduce disease pressure, and keep grades consistent throughout the year.

Asparagus - Gallery



Asparagus - Serving Suggestions



POPULAR VARIETIES



Treviso

Elongated head, crisp leaves, burgundy with white ribs. Medium bitterness that softens with heat. Holds shape well for roasting or grilling.



Chioggia

Round, compact head with tight layers. Slightly stronger bitterness when raw, sweeter after roasting. Great thinly sliced for salads.

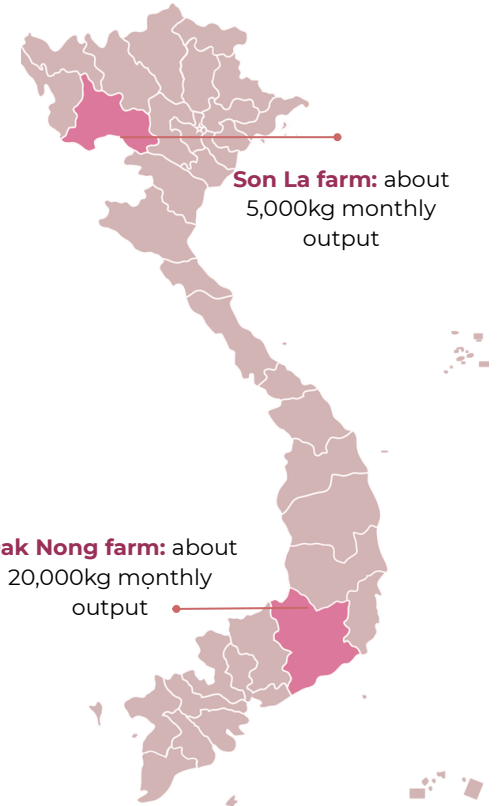
PLANTING AREAS

+100 ha

Total Owned & Contract
Radicchio Planted Area

With an average annual output of about 240 tonnes per year, Dak Nong accounts for 60% of radicchio production. The main harvest season runs from autumn to winter (October to March), and crops are typically harvested 85 to 90 days after planting.

MAPPING



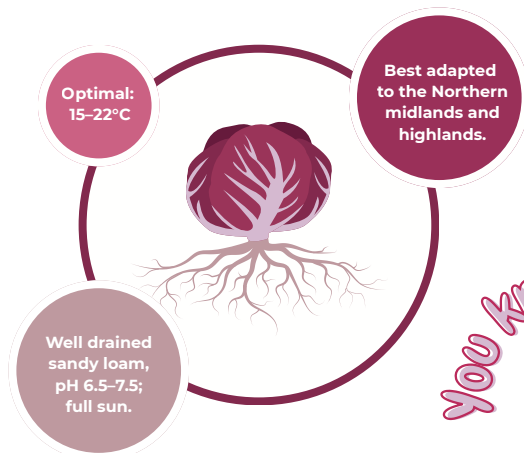
NUTRITION FACTS IN 100G

Calories	23Kcal	Vitamin	Vitamin K, Vitamin C, Vitamin A, Vitamin B9
Carbohydrate	4,5 g	Minerals	Copper, zinc, potassium, iron, phosphorus
Fiber	1,2 g	Fat	0,2 g
Protein	1,4 g	Water	92 g



Radicchio Lettuce

GROWTH CONDITIONS



YOU KNOW?

Radicchio wears that bold purple-red thanks to anthocyanins, tiny antioxidant bodyguards with anti-inflammatory swagger. It naturally packs inulin, a soluble fiber that helps keep blood sugar on an even keel. With lots of water for a gentle “spring clean,” plus fiber that feeds your gut and keeps you fuller for longer, this leafy diva brings both color and calm to the plate.

REGIONAL OUTPUT



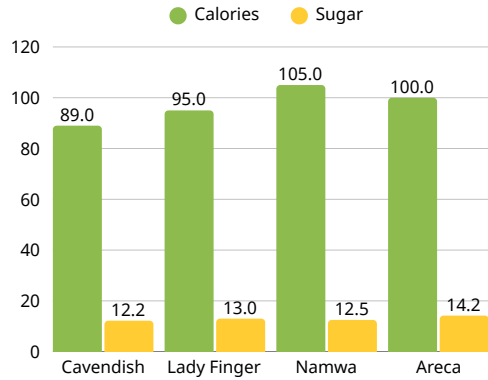
Radicchio - Gallery



Radicchio - Serving Suggestions



NUTRITION



CLIMATE BENEFITS

Bananas capture large amounts of CO₂, reducing greenhouse gas emissions. Plant waste can be turned into organic compost or biodegradable packaging as a sustainable replacement for plastic.

POPULAR VARIETIES



Green Cavendish banana

Firm and mildly starchy; good for cooking or pickling.



Cavendish banana

Sweet and creamy; classic fresh-eating banana.



Lady Finger banana

Small, very sweet, delicate aroma; dessert friendly.



Namwa banana

Dense and sweet when ripe; great for frying or steaming.



Areca banana

Tiny golden fruit, intensely sweet and fragrant; bite-size snack.



You know?

Bananas bring the a team: B6, potassium, and tryptophan, the building blocks your body uses to craft serotonin, helping keep energy steady and vibes sunnier.

PLANTING AREAS

+300 ha

Total Contract Farming Area for Cavendish Banana

With 60 ha currently in production, we supply about 300–350 metric tons per month, equivalent to roughly 17–20 40-foot containers. If we partner across the full growing areas in Dak Lak and Gia Lai, the maximum capacity for Green Cavendish bananas could reach about 100,000kg per month.

PLANT HEIGHT



Banana

MAPPING

Son La Province

With a temperate, cool climate year round, the bananas develop naturally high sweetness and a pronounced aroma.

Gia Lai & Dak Lak Province

Thanks to fertile basalt soils, the plants absorb trace minerals well, yielding fragrant, firm fruit with high productivity.

Dak Lak farm: roughly 20,000kg monthly output

HIGHLAND



600–800 m or higher; cooler with wider day-night range. Slower growth; denser flesh, higher Brix, stronger aroma; slower ripening, travels well; lower yield but steadier Grade 1.

LEAVES

Banana leaves are a biodegradable, versatile food wrap that retains moisture, adds light aroma, and improves presentation. They reduce plastic use and waste costs, extend freshness, and enhance brand value. Farms and retailers can also sell trimmed leaves to HORECA and retail for extra revenue.



& LOWLAND

≤600 m; warm and humid. Faster growth; larger fruit, softer and juicier; faster ripening; ideal for quick-turn fresh markets; needs tighter water and disease control.

Banana - Gallery



CORE FORMS



Puree



Diced



Rings



Dried

Our pineapple products are available in core forms: purée, IQF diced, rings, and dried, produced under HACCP, FDA and ISO 22000 with full farm-to-pack traceability and MRL compliance.

TYPICAL PACKAGING

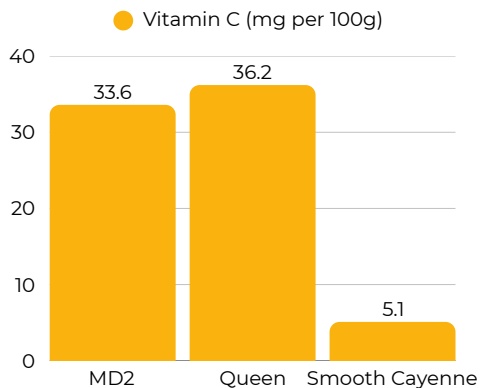
10kg bag-in-box (purée), 10 kg cartons (IQF), 565g-1kg cans (rings), and 5-10kg cartons (dried). Shelf life ranges 12-36 months depending on format, suitable for beverage, bakery, dessert, and food-service applications.

MD2 IS?

MD2, created by Del Monte in Hawaii, offers sweet low-acid flavor, golden flesh, gentle aroma, and long keeping quality, making it the export benchmark.

NUTRITION

MD2 delivers vitamin C at roughly 4 times the level of Cayenne, serving as a natural antioxidant. The flesh stays vivid and does not darken easily.



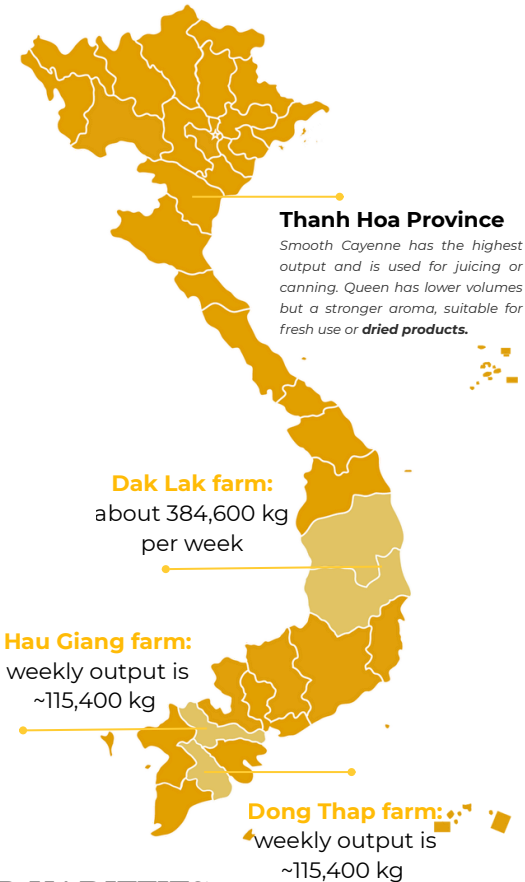
PLANTING AREAS

+500 ha

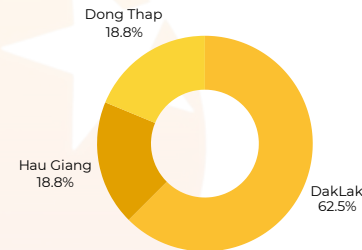
Total Contract Farming Area for MD2 Pineapple Planted.

The national MD2 pineapple area totals 500 ha, with Dak Lak the largest at 200 ha, while Dong Thap and Hau Giang each account for 150 ha. Using a benchmark yield of 18 tonnes per hectare per year, estimated outputs are ~3,600 tonnes in Dak Lak and ~2,700 tonnes in both Dong Thap and Hau Giang, giving a national total of roughly 9,000 tonnes per year.

MAPPING



REGIONAL OUTPUT



You know?

Each slice of pineapple contains bromelain, a valuable enzyme that helps reduce inflammation, aids digestion, and speeds tissue recovery, a rarity among fruits.

POPULAR VARIETIES



Golden Sweet

Deep yellow flesh, very sweet with low acidity; fine texture, great for fresh eating and export.



Smooth Cayenne

Large, juicy slices with balanced sweet-tart flavor; holds shape well for canning and juicing.



Queen

Small, round fruit with bold aroma; crisp, sweet flesh and bright golden skin, ideal for fresh desserts.

MD2 Pineapple - Gallery





Overview of processed products

DRIED CHILI PINEAPPLE



A sweet-and-spicy dried pineapple everyone loves. Gently dried at low temperature to lock in natural color and aroma with no artificial preservatives. Chewy slices with sun-sweet flavor and a gentle chili kick. They are a healthy snack packed with enzymes, dietary fiber, and antioxidants.



DRIED CHILI MANGO

Dried chili mango delivers a bold chili-salt kick that wakes up the palate. Chewy slices with lively heat and tang, perfect straight from the pack or sprinkled over salads and desserts. A snack that adds instant excitement to any bite.

DRIED MANGO

Dried mango is a true tropical delight with less sugar under 5%. This treat lets you enjoy the luscious sweet-tang of real mangoes anytime and anywhere. Try this dried mango as a snack or as part of a dessert.



DRIED PASSION FRUIT

Bright, chewy passion-fruit pieces with low sugar and a gentle, refreshing tartness. Aromatic with crunchy intact seeds that add a light nutty pop. A lively, palate-cleansing bite that finishes clean and tropical.





DRIED WHITE DRAGON FRUIT

Thin, circular slices exhibit a soft, elastic bite with subtle textural contrast from the minute seeds. The flavor profile is clean and refreshing, closely resembling fresh-cut fruit.

Formulated with no added sugar, the white cultivar conveys a refined, understated character when consumed, making it suitable for frequent, guilt-free snacking.



DRIED RED DRAGON FRUIT

Thin, circular slices present a supple chew with delicate seed texture. The flavor profile is clean and refreshing, closely recalling fresh-cut fruit.

With no added sugar, the red dragon cultivar conveys an alluring, subtly enigmatic character that sparks curiosity and keeps the palate engage.



DRIED CHILI GUAVA

Tender guava pieces coated in chili salt, where bold heat intertwines with a lively, tingling tartness, saturated with the flavors of summer. Ripe guava aroma bursts the moment you open the pack.

A bright tang lands first, then a warm glow spreads across the palate. One bite is all it takes to fall in love.



CHILI GARLIC CHICKPEAS

Select large chickpeas with thin skins, roasted to a crisp crunch all the way through. Bold garlic-chili seasoning clings to every piece, delivering deep savory heat over a buttery, nutty core. Irresistibly snackable with a clean, lingering finish, perfect on its own or paired with drinks.



CHILI GARLIC CASHEWS

Large premium cashews roasted to a light crisp outside with a rich buttery center. Fragrant garlic and chili cling to every nut for deep savory heat and an irresistible aroma. Each bite starts crisp then melts into creamy nuttiness with a warm lingering finish.



NUT & SEED BOAT TARTLETS

Golden boat-shaped tart shells loaded with roasted cashews, almonds, pumpkin and sesame seeds, all bound in a glossy honey-caramel. Every bite starts with a fragrant crunch, then melts into buttery nuttiness and a warm toasted finish. Beautiful on a dessert tray, perfect with tea, milk or coffee, and irresistible as a premium gift snack.

CORE FORMS



Puree

Cool

Dried

Our sweet potato products come in three core forms: puréed, vacuum-packed cooled, and soft-dried. Each form is produced under HACCP, FDA, and ISO standards, ensuring full farm-to-pack traceability and MRL compliance. The processing methods are designed to preserve natural sweetness, color, and texture, making them ideal for both industrial use and retail consumption.

TYPICAL PACKAGING

Our sweet potato products are packed in formats suited for both industrial processing and retail use. Standard sizes include 500 g, 1 kg, and 2 kg vacuum-sealed bags for puréed and cooled forms, and 100 g to 500 g resealable pouches for soft-dried products. We also offer OEM and private-label packaging, using flexible, food-grade materials designed to maintain product freshness, color, and natural sweetness throughout storage and transport.

PLANTING AREAS

+350 ha

Total Contract Farming Area for Sweet Potatoes

Contract farms in Lam Dong Province cover a total of 350ha, including 200ha of Japanese sweet potatoes and 150ha of honey sweet potato. The region's highland climate and fertile soil support consistent yields throughout the year. On average, Japanese sweet potatoes produce around 110 tonnes per month, while the honey variety delivers over 80 tonnes per month.

Lam Dong's crop rotation system and cool weather help maintain stable quality and sweetness, making it a leading production hub for premium-grade sweet potatoes in Vietnam.

You know?



Sweet potatoes aren't actually potatoes! They belong to the morning glory family (Convolvulaceae), not the potato family. That's why their flowers look like little purple morning glories, beauty and flavor on the same vine!

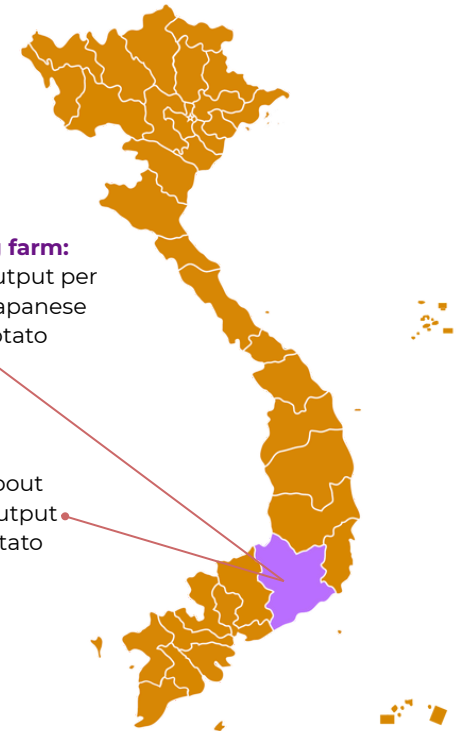
Sweet Potato



NUTRITION

Calories	95 Kcal
Fiber	8 g
Vitamin	A, B5, B6, E
Minerals	Kali, Calcium, Mangan, Zinc ...

MAPPING



Lam Dong farm:
~110,000kg output per month for Japanese sweet potato

Lam Dong farm: about 80,000kg monthly output for Honey sweet potato

POPULAR VARIETIES



Japanese Sweet Potato

Deep purple skin with golden flesh, naturally rich and creamy with a chestnut-like sweetness. Perfect for baking, purée, and soft-dried products.



Honey Sweet Potato

Amber skin and bright orange flesh, moist and tender with a caramel-like flavor that intensifies when roasted or dried. Ideal for snacks and desserts.



Purple Sweet Potato

Vibrant purple flesh packed with natural anthocyanins, offering a mildly sweet and nutty flavor. Perfect for chips, baking, or colorful desserts.



White Sweet Potato

Pale cream flesh with a gentle sweetness and fluffy texture. Great for savory dishes, purees, and crispy dried slices.

COOL JAPANESE SWEET POTATO



DESCRIPTION

Our frozen roasted honey sweet potatoes are made from select Da Lat roots, roasted with convection heat to keep their natural sweetness and soft texture, then flash-frozen at -40°C to seal in flavor and nutrients. Just thaw or warm in a microwave, air fryer, or oven for a few minutes to enjoy a sweet, soft, and wholesome treat.

TEXTURE

Soft, chewy, and fragrant with a signature honey aroma. The skin is slightly crisp, the flesh golden and naturally sweet.

FAT

Low in saturated fat and cholesterol-free.

Size

Each root weighs about 250–400 g, vacuum-packed in 1 kg bags or customized on request.

Classify

Whole root, depends on the weight of the sweet potato.

Processing and preservation

- Ready to eat after thawing.
- Reheat or bake for 3–5 minutes.
- Perfect as a snack or a topping for yogurt, cereal, or smoothies.



Nutrition Facts (100g)

Calories	119 Kcal
Carbohydrate	21g
Protein	1,3g
Fiber	8g
Fat	0,2g
Vitamin	C,B-group
Minerals	Kali, Săț, Canxi



QUALITY
CONTROLLED
BAKING



SUSTAINABILITY



NUTRITION
BALANCE



WHOLE FOOD
PLANT-BASED

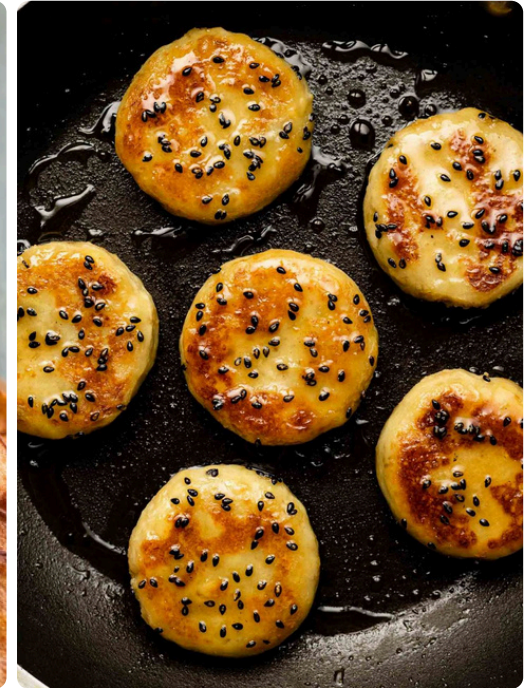


100%
HEALTHY FOOD

Sweet Potato - Gallery



Sweet Potato - Serving Suggestions



CORE FORMS



Puree

Diced

Rings

Dried

Our pineapple products are available in core forms: purée, IQF diced, rings, and dried, produced under HACCP, FDA and ISO 22000 with full farm-to-pack traceability and MRL compliance.

TYPICAL PACKAGING

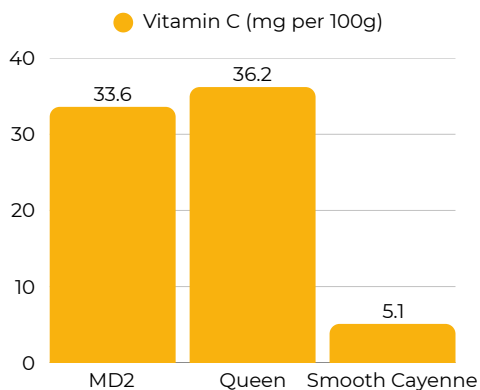
10kg bag-in-box (purée), 10 kg cartons (IQF), 565g-1kg cans (rings), and 5-10kg cartons (dried). Shelf life ranges 12-36 months depending on format, suitable for beverage, bakery, dessert, and food-service applications.

EYES

As mentioned, a pineapple's surface is made up of hundreds of tiny flowers fused together, each "eye" is a mark left by a flower that once bloomed, which is why the skin forms that perfect spiral pattern.

NUTRITION

MD2 delivers vitamin C at roughly 4 times the level of Cayenne, serving as a natural antioxidant. The flesh stays vivid and does not darken easily.



You know?

Each slice of pineapple contains bromelain, a valuable enzyme that helps reduce inflammation, aids digestion, and speeds tissue recovery, a rarity among fruits.

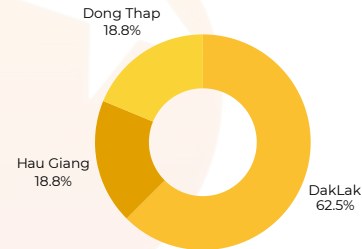
PLANTING AREAS

+500 ha

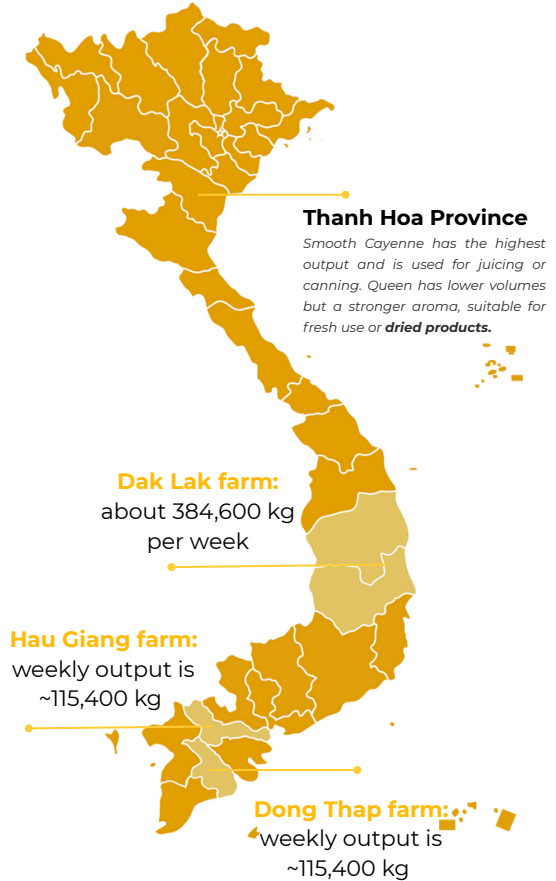
Total Contract Farming Area for MD2 Pineapple Planted

The national MD2 pineapple area totals 500 ha, with Dak Lak the largest at 200 ha, while Dong Thap and Hau Giang each account for 150 ha. Using a benchmark yield of 18 tonnes per hectare per year, estimated outputs are ~3,600 tonnes in Dak Lak and ~2,700 tonnes in both Dong Thap and Hau Giang, giving a national total of roughly 9,000 tonnes per year.

REGIONAL OUTPUT



MAPPING



POPULAR VARIETIES



Golden Sweet

Deep yellow flesh, very sweet with low acidity; fine texture, great for fresh eating and export.



Smooth Cayenne

Large, juicy slices with balanced sweet-tart flavor; holds shape well for canning and juicing.



Queen

Small, round fruit with bold aroma; crisp, sweet flesh and bright golden skin, ideal for fresh desserts.

Pineapple

Dried Chili Pineapple



DESCRIPTION

Pineapples are picked when the eyes just open, showing firm, fragrant, and sweet flesh beneath a golden-yellow peel. After trimming the eyes and removing the core, the fruit is sliced into rings or bite-sized pieces, then quickly rinsed to preserve its aroma. Each batch is lightly coated with low-sugar syrup for balanced sweetness, then mixed with fine sea salt, chili, and a hint of paprika to enhance the warm hue and natural tropical flavor.

TEXTURE

Soft and chewy; pineapple fibers remain tender, surface clean and dry, with a thin, even spice coating that doesn't flake off.

FAT

Very low; no cholesterol, no trans fat.

Size

- Slice/Piece thickness: approximately 3–6 mm, small size.
- Target final moisture content: 18–22%.

Classify

- Shape: triangular pieces.
- Spice level: fairly spicy.
- Flavor: original chili-salt with low sugar; rich-colored chili powder coating.

Processing and preservation

- Ready to eat; great as a topping for granola or baked goods.
- Toss into Thai-style salads with mint and roasted peanuts.
- Can be infused for fruit tea or mixed into soda, mocktail, or cocktail.



Nutrition Facts (100g)

Calories	315kcal
Carbohydrate	75,1g
Protein	0,6g
Fiber	8g
Fat	0,1g
Total Sugar	70,5g
Minerals	Kali, Canxi, Magie
Sodium	419mg



QUALITY
CONTROLLED
DRYING



SUSTAINABILITY



NUTRITION
BALANCE



WHOLE FOOD
PLANT-BASED



100%
HEALTHY FOOD

PLANTING AREAS

+200ha

Total Contract Farming Area for Mango

It can be grown and harvested year-round, with the main season from March to June. The average growth period is nine to ten months. Thanks to off-season flowering techniques, farmers keep supply stable for both domestic and export markets. With 200 ha under cultivation and an average output of about 3,500 tonnes a year, mango is becoming one of Vietnam's strategic fruits in the tropical produce value chain.

SYMBOLISM

In Asian culture, mango symbolizes luck, wealth, and prosperity. In Southern Vietnam, "mango" (xoài) is a wordplay on "xài" to spend in the 5 Fruits Tray "**Câu-Dừa-Đù-Xoài**", expressing a wish for "enough to spend and prosperity all year." A smooth, plump, golden mango also symbolizes fulfilled achievements and completeness.

you know?

Mango cultivation in India dates back more than 5,000 years, preceding its spread throughout Southeast Asia.

CORE FORMS



Puree



Diced



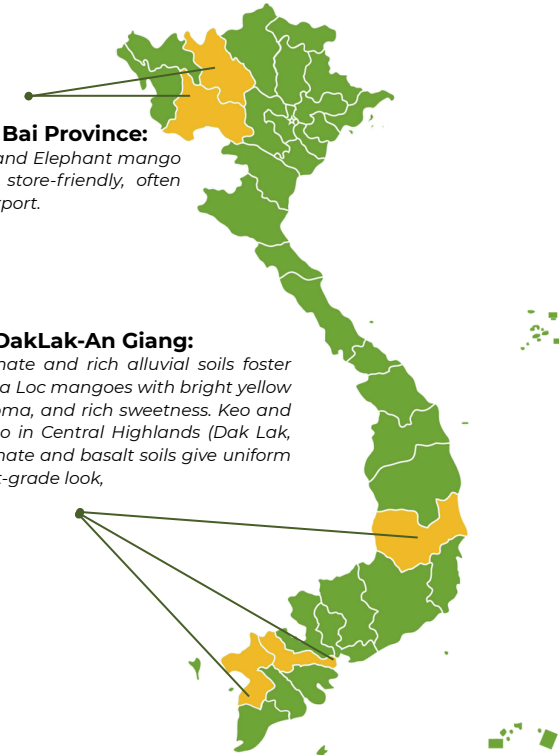
Dried

Our mango products are available in three core forms: purée, IQF diced, and dried, all produced under HACCP, FDA and ISO 22000 with full farm-to-pack traceability. Each form preserves the natural tropical flavor, vibrant color, and rich nutrients of fresh mango, ensuring consistent quality for both retail and industrial use.



Mango

MAPPING



Son Tay-Yen Bai Province:

Known for Keo and Elephant mango crisp, low-fiber, store-friendly, often off-season for export.

Dong Thap-DakLak-An Giang:

Hot, humid climate and rich alluvial soils foster Cat Chu and Hoa Loc mangoes with bright yellow flesh, strong aroma, and rich sweetness. Keo and Elephant mango in Central Highlands (Dak Lak, Gia Lai), dry climate and basalt soils give uniform color and export-grade look.

POPULAR VARIETIES



Cat Chu mango

Golden flesh, honey-sweet and low-acid; nearly fiberless with a silky bite.



Hoa Loc mango

Bright yellow, intensely aromatic; ultra-creamy sweetness that melts in the mouth, premium dessert mango.



Elephant mango

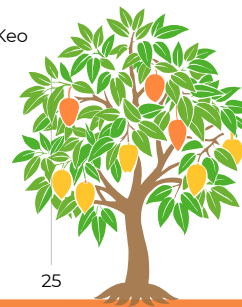
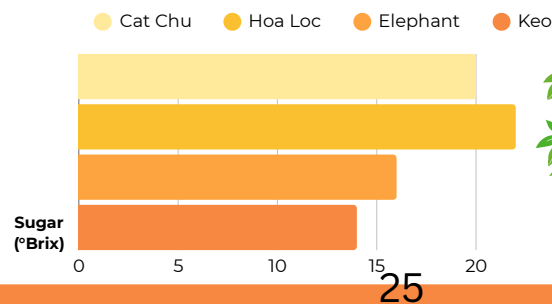
Large fruit with crisp, pale-green flesh; mild sweet-tart taste, delicious half-ripe for a refreshing crunch.



Cambodian Keo mango

Firm texture with gentle sweetness even when slightly green; holds shape well—ideal for fresh cuts and processing.

NUTRITION



Dried Mango



DESCRIPTION

Our mangoes are handpicked at perfect ripeness from Cat Chu and Keo varieties in the Mekong Delta. Cat Chu is fragrant, mildly sweet, and bright golden; Keo is thicker, less fibrous, and richer in flavor. Each bite is sweet, slightly tangy, and ends with a smooth honey-mango note. Low sugar, soft, chewy, and naturally pure.

TEXTURE

Soft and chewy with balanced texture; clean, dry surface; slices evenly thick (1.5–3.2 mm), keeping their natural mango shape and non-sticky finish.

FAT

Low in saturated fat and cholesterol-free.

Size

- Slice thickness: 1.5–3.2 mm (measured).
- Final moisture: $\leq 20\%$.
- Acidity at pH 8.1: $\leq 2\%$.

Classify

- Shape: flat pieces / small slices.
- Texture: moderately chewy.
- Flavor: original low-sugar | low-sugar small slices .

Processing and preservation

- Sprinkle over yogurt, granola, or baked goods.
- Use in fruit tea, or mix into soda, mocktails, and cocktails.
- Dice into cubes for cake fillings or chewy candy toppings.



Nutrition Facts (100g)

Calories	301 kcal
Carbohydrate	73,6 g
Protein	2 g
Fiber	2,64g
Total Fat	0,13g
Sodium	50,4mg
Minerals	Kalli ,Canxi ,Magie

Dried Chili Mango



DESCRIPTION

Mangoes are washed, sliced, blanched to fix color, then semi-dried with circulating air. Each slice is coated with a dry chili-salt mix — fine sea salt, paprika, bird's-eye chili, a hint of sugar, and citric acid for light tang. Low-temp drying keeps slices clean, non-sticky, and chewy with a thin, even coating. The taste starts sweet, turns tangy, and ends with a warm chili kick.

TEXTURE

Soft and chewy with balanced texture; thin, dry spice coating; golden-orange slices speckled with tiny chili flakes.

FAT

Very low; cholesterol-free and trans-fat-free.

Size

- Slice thickness: 1.5–3.2 mm.
- Spice level: customizable to customer preference.

Classify

- Shape: flat pieces / small slices.
- Texture: moderately chewy.
- Flavor: original low-sugar | low-sugar.

Processing and preservation

- Ready to eat; sprinkle over yogurt, granola, or baked goods.
- Use in fruit tea, or mix into soda, mocktails, and cocktails.
- Dice into cubes for cake fillings or gummy candy toppings.



Nutrition Facts (100g)

Calories	309 kcal
Carbohydrate	73,2 g
Protein	2 g
Fiber	5,1 g
Total Fat	1,1 g
Sodium	450 mg
Minerals	Kalli ,Canxi ,Magie



QUALITY
CONTROLLED
DRYING



SUSTAINABILITY



NUTRITION
BALANCE

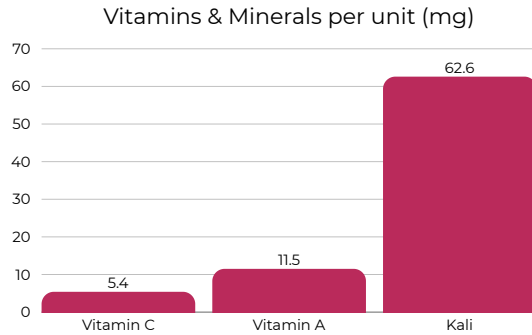


WHOLE FOOD
PLANT-BASED



100%
HEALTHY FOOD

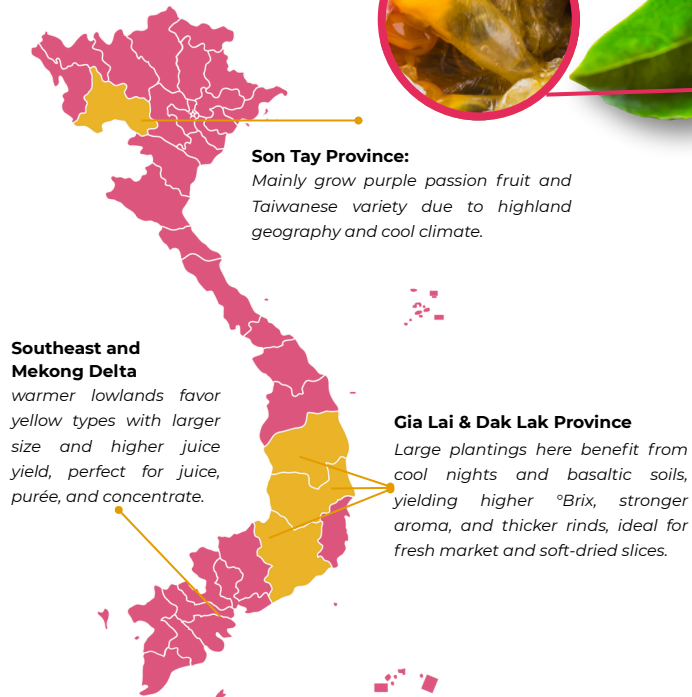
NUTRITION



SEEDS

Passion fruit seeds contain 20–25% oil, rich in omega-6, vitamin E, and natural antioxidants. Passion fruit seed oil is used in premium skincare for its moisturizing, skin-repairing, and anti-aging benefits.

MAPPING



GROWTH CONDITIONS

Passion fruit thrives in a mild climate with abundant sunlight at elevations from 800 to 1,200 meters. It grows well at temperatures from 20 to 28 °C in soils that drain well and are not waterlogged. With a short growth cycle, harvesting can begin only 6 to 8 months after planting, and average yields reach 40 to 60 tons per hectare per year, bringing strong economic returns to growers.

CORE FORMS



Puree (seedless)

Puree

Diced

Dried

Our passion fruit products are available in core forms: purée, IQF diced, and dried, produced under HACCP, FDA and ISO 22000 with full farm to pack traceability and MRL compliance. The production process can choose to retain or remove seeds in any core form of the product.

TYPICAL PACKAGING

Our products are available in multiple packaging formats, tailored for both retail and bulk export. Standard sizes include 100 g, 500 g, and 1 kg retail pouches, as well as 5 kg to 10 kg bulk cartons. We offer OEM and private-label design options, with flexible packaging materials such as vacuum-sealed bags, zip-lock pouches, and frozen IQF packs.

You know?

Inside the bright pink rind lie thousands of seeds packed with betalains and vitamin C, powerful partners for detox, anti-inflammatory support, skin radiance, and cellular rejuvenation.

POPULAR VARIETIES



Purple passion fruit

Small to medium fruit with a purple rind and strong aroma. Sweet and tart flavor, ideal for fresh eating and desserts.



Yellow passion fruit

Larger fruit with a yellow rind and higher juice yield. More tart flavor, excellent for juice and concentrate.



Taiwanese passion fruit

Adapts well to tropical and subtropical climates; high yields, firm skin, and strong disease resistance.



PLANTING AREAS

+200ha

Total Contract Farming Area for Passion Fruit

Contract growing areas produce an average of 9,000 to 10,000 tonnes per year. The crop can overlap year round, with peak yields in the dry season and a main harvest from April to October. Vietnamese passion fruit is now recognized as a strategic product in the premium tropical fruit segment.

Dried Passion Fruit



DESCRIPTION

Dried Red Dragon Fruit is carefully selected from key growing regions in Binh Thuan and Long An, harvested at peak ripeness when the flesh reaches its natural vibrant red-purple hue and stable Brix level. The moisture is controlled at $\leq 10\%$, ensuring each slice is dry on the surface yet soft and chewy inside, while minimizing oxidation and discoloration. The product contains no preservatives or artificial coloring.

TEXTURE

Chewy – tender – pleasantly firm; slices retain round or fan shape; small seeds with light crunch; clean and dry surface.

FAT

Very low; no cholesterol, no trans fat.

Size

- Slice thickness: ~1-2 mm.
- Slice diameter: ~4-7 cm, depending on fruit size.
- Final moisture content: $\leq 10\%$.

Classify

- Shape: round slices / half-moon slices / customized upon request.
- Texture: soft chewy | moderately chewy.
- Flavor: original (no added sugar).

Processing and preservation

- Ready to eat; ideal as topping for yogurt, granola, or baked goods.
- Can be soaked or infused for fruit tea; mixed into soda, mocktail, or cocktail.
- Finely chopped for cake filling or decorative edging.



Nutrition Facts (100g)

Calories	275kcal
Carbohydrate	66,9g
Fiber	6,5g
Protein	1g
Total Fat	0,4g
Vitamin	Vitamin A, C
Minerals	Kali, Magie
Sodium	106mg



QUALITY
CONTROLLED
DRYING



SUSTAINABILITY



NUTRITION
BALANCE



WHOLE FOOD
PLANT-BASED



100%
HEALTHY FOOD

PLANTING AREAS

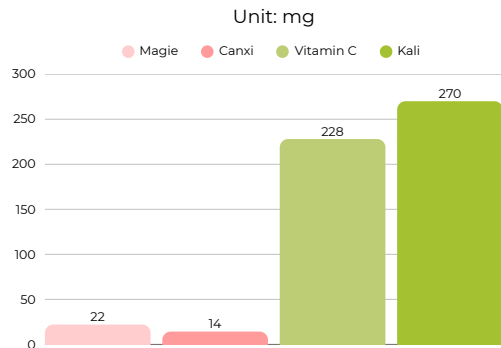
+300ha

Total Contract Farming
Area for Guava

Hanoi Farm supplies +56,000 kg of Bo guava weekly, while contract farms procure ruby guava to produce our dried chili guava.

In the South, roughly 300 hectares of ruby guava support processing for juice, purée, and dried products for the domestic market and for export to Singapore, China, and South Korea, helping raise the global profile of Vietnamese produce. The area's output is about 9,000 tonnes per year, supported by year-round flowering and flexible harvesting

NUTRITION VALUE IN 100G



If the guava's flesh is the sweet part, its peel is the powerhouse. The peel contains roughly twice the polyphenols and flavonoids of the pulp, helping neutralize free radicals, reduce inflammation, and slow cellular aging.

You know?

It releases plenty of ethylene, putting one ripe guava in a paper bag with bananas or avocados can speed-ripen them overnight. Further, Ruby guava can rival or even exceed ripe tomatoes in lycopene per 100 g.

TYPICAL PACKAGING

Our products are available in multiple packaging formats, tailored for both retail and bulk export. Standard sizes include 100g, 500g, and 1kg retail pouches, as well as 5kg to 10kg bulk cartons. We offer OEM and private-label design options, with flexible packaging materials such as vacuum-sealed bags, zip-lock pouches, and frozen IQF packs.

Ruby Guava



CORE FORMS



Puree



Diced



Dried

Our ruby guava products are available in three core forms: purée, IQF diced, and dried, all produced under HACCP, FDA and ISO 22000 with full farm-to-pack traceability. Each form preserves the natural tropical flavor, vibrant color, and rich nutrients of fresh mango, ensuring consistent quality for both retail and industrial use.

POPULAR VARIETIES

Taiwan Pear Guava

Crisp, low-seed, mildly sweet with clean aroma; great for fresh eating and slicing.



Ruby Guava

Bright pink pulp, juicy and fragrant; balanced sweet-tart taste ideal for desserts and drinks.



Xa Ly Guava

Small to medium fruit with rosy flesh; aromatic, fine-grained, and pleasantly sweet.

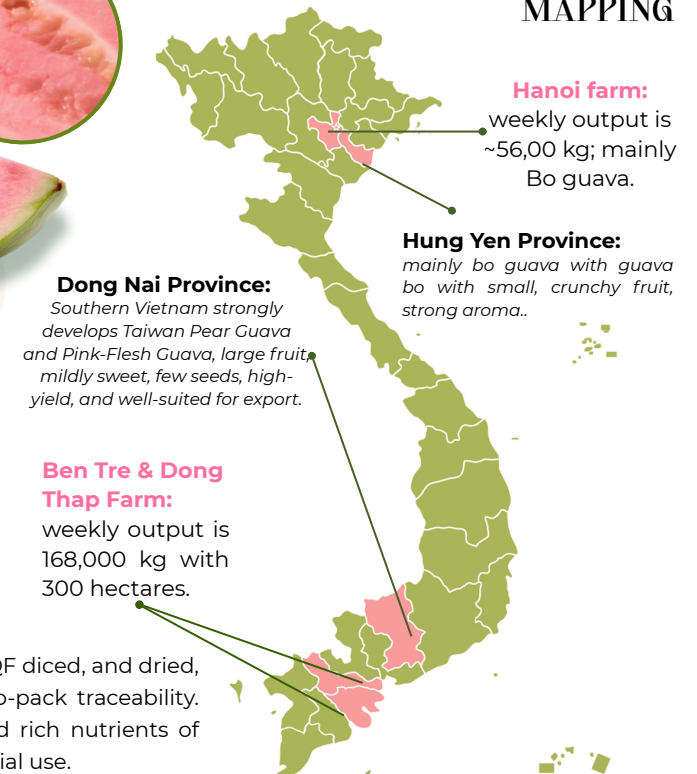


Bo Guava

Firm, crunchy texture with gentle sweetness; holds shape well for salads and pickles.



MAPPING



Dried Chili Guava



DESCRIPTION

Our pink guavas come from long-grown orchards where rich soil and sunshine bring out their fragrance. At sunrise, when dew still sparkles on the leaves, just-ripe guavas with soft pink flesh and tiny seeds are handpicked, washed, peeled, and sliced. The pieces are lightly marinated, then gently dried to keep them chewy, sweet, and aromatic. Each bite is mildly sweet, slightly tangy, and ends with a warm chili note, pure, natural pink guava goodness.

TEXTURE

Chewy with a soft bite, dry surface; tiny crisp spice grains; chili-salt coating evenly distributed, never sticky.

FAT

Very low; no cholesterol, no trans fat.

Size

- Processing and storage Thickness of piece: 5–8mm (depending on piece)
- Target finished product moisture: 18%–22%

Classify

- Shape: Slices / Longitudinal slices.
- Spiciness level: mild – medium – spicier.
- Flavor: original chili salt with less sugar | chili salt powder.

Processing and preservation

- Ready to eat; great as a topping for granola or baked goods.
- Toss into Thai-style salads with mint and roasted peanuts.
- Can be infused for fruit tea or mixed into soda, mocktail, or cocktail.



Nutrition Facts (100g)

Calories	259kcal
Carbohydrate	58,2g
Protein	1g
Fiber	8g
Total Fat	0,2g
Sodium	435mg
Minerals	Kalli ,Canxi ,Magie



QUALITY
CONTROLLED
DRYING



SUSTAINABILITY



NUTRITION
BALANCE



WHOLE FOOD
PLANT-BASED



100%
HEALTHY FOOD

MAPPING

PLANTING AREAS

+300 ha

Total Contract Farming Area for Dragon Fruit

Dragon fruit thrives in hot, dry climates and well drained sandy loam or basalt soils, with good drought tolerance and low pest pressure. Harvest can begin about 8 to 10 months after planting. Average yield is 25 to 35 tonnes per hectare per year. At 300 hectares, output is roughly 7,500 to 10,500 tonnes per year.

Lam Dong Province:

largest area >60% VN; warm dry, sandy loam → WF fruit, large size, mild sweet, high yld.

Khanh Hoa Province:

dry sunny year round → organic friendly; smaller fruit, sweeter, distinct aroma.

Dong Thap province:

humid, alluvial soil → RF fruit, deep color, strong sweet, premium export.

GROWTH CONDITIONS



Dragon fruit grows well in hot, dry climates with moderate rainfall, ideally at 20–32°C, on well drained sandy loam or red basalt soils. The plants show strong drought tolerance, low pest pressure, and provide stable harvests for many years. Thanks to these traits, dragon fruit is a sustainable crop for the sunny and windy regions of Central and Southern Vietnam.

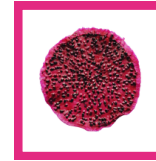
CORE FORMS



Puree



Diced



Dried

Our red dragon fruit products are available in core forms: purée, IQF diced, and dried, produced under HACCP, FDA and ISO 22000 with full farm to pack traceability and MRL compliance. The natural betacyanin color and mild seed crunch are preserved for beverage, dessert, and bakery applications.

POPULAR VARIETIES



Puree



Diced



Dried

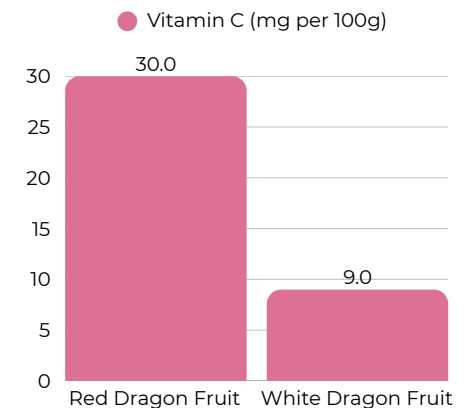


Inside the bright pink rind lie thousands of seeds packed with betalains and vitamin C, powerful partners for detox, anti-inflammatory support, skin radiance, and cellular rejuvenation.

TYPICAL PACKAGING

Our dragon fruit products are available in multiple packaging formats, tailored for both retail and bulk export. Standard sizes include 100 g, 500 g, and 1 kg retail pouches, as well as 5 kg to 10 kg bulk cartons. We offer OEM and private-label design options, with flexible packaging materials such as vacuum-sealed bags, zip-lock pouches, and frozen IQF packs.

NUTRITION



Dried Red Dragon Fruit



DESCRIPTION

Dried Red Dragon Fruit is carefully selected from key growing regions in Binh Thuan and Long An, harvested at peak ripeness when the flesh reaches its natural vibrant red-purple hue and stable Brix level. The moisture is controlled at $\leq 10\%$, ensuring each slice is dry on the surface yet soft and chewy inside, while minimizing oxidation and discoloration. The product contains no preservatives, no sugar, or artificial coloring.

TEXTURE

Chewy – tender – pleasantly firm; slices retain round or fan shape; small seeds with light crunch; clean and dry surface.

FAT

Very low; no cholesterol, no trans fat.



Size

- Slice thickness: ~1-2 mm.
- Slice diameter: ~4-7 cm, depending on fruit size.
- Final moisture content: $\leq 10\%$.

Classify

- Shape: round slices / half-moon slices / customized upon request.
- Texture: soft chewy | moderately chewy.
- Flavor: original (no added sugar).

Processing and preservation

- Ready to eat; ideal as topping for yogurt, granola, or baked goods.
- Can be soaked or infused for fruit tea; mixed into soda, mocktail, or cocktail.
- Finely chopped for cake filling or decorative edging.

Nutrition Facts

Calories	280kcal
Carbohydrate	60g
Protein	2g
Fiber	9g
Fat	3g
Vitamin	C,B-group
Minerals	Kali, Magie

QUALITY CONTROLLED DRYING

SUSTAINABILITY

NUTRITION BALANCE

WHOLE FOOD PLANT-BASED

100% HEALTHY FOOD

Dried White Dragon Fruit



DESCRIPTION

Dried Red Dragon Fruit is carefully selected from key growing regions in Binh Thuan and Long An, harvested at peak ripeness when the flesh reaches its natural vibrant red-purple hue and stable Brix level. The moisture is controlled at $\leq 10\%$, ensuring each slice is dry on the surface yet soft and chewy inside, while minimizing oxidation and discoloration. The product contains no preservatives, no sugar, or artificial coloring.

TEXTURE

Chewy – tender – pleasantly firm; slices retain round or fan shape; small seeds with light crunch; clean and dry surface.

FAT

Very low; no cholesterol, no trans fat.



Size

- Slice thickness: ~1–2 mm.
- Slice diameter: ~4–7 cm, depending on fruit size.
- Final moisture content: $\leq 10\%$.

Classify

- Shape: round slices / half-moon slices / customized upon request.
- Texture: soft chewy | moderately chewy.
- Flavor: original (no added sugar).

Processing and preservation

- Ready to eat; ideal as topping for yogurt, granola, or baked goods.
- Can be soaked or infused for fruit tea; mixed into soda, mocktail, or cocktail.
- Finely chopped for cake filling or decorative edging.

Nutrition Facts (100g)

Calories	270kcal
Carbohydrate	58g
Protein	2g
Fiber	8g
Fat	2g
Vitamin	C,B-group
Minerals	Kali, Magie



QUALITY
CONTROLLED
DRYING



SUSTAINABILITY



NUTRITION
BALANCE



WHOLE FOOD
PLANT-BASED



100%
HEALTHY FOOD

Garlic Chili Cashews



DESCRIPTION

Whole cashews are roasted to a crisp using convection heat, then lightly coated with a thin layer of seasoning made from garlic, chili, salt, and sugar for even flavor coverage. The finished product has a golden brown color with a characteristic garlic chili aroma, ready to eat as is or used as a topping for other dishes.

TEXTURE

Crispy and crunchy with a dry surface; seasoning evenly coated; breaks cleanly when bitten, without being hard on the teeth.

FAT

Very low; no cholesterol, no trans fat.



Size

- Shape: Whole nuts (common grades: W240/W320, depending on the batch).
- Package weight: 30 g – 100g or customized upon request.

Classify

- Whole / selected broken nuts (broken grain rate <10%).
- Spice level: customizable according to partner's preference.

Processing and preservation

- Store in a dry place at 25°C, away from direct sunlight; transport in clean, dry vehicles.
- Shelf life: 12 months from the production date (as long as packaging is intact and storage conditions are followed).
- Ready to eat once opened, or roast/air-fry for 2–3 minutes to enhance crispiness.

Nutrition Facts (100g)

Calories	535kcal
Carbohydrate	31g
Fiber	8,8
Protein	16,2g
Total Fat	38,5g
Sodium	593mg
Minerals	Kali, Magie, Canxi



QUALITY
CONTROLLED
DRYING



SUSTAINABILITY



NUTRITION
BALANCE



WHOLE FOOD
PLANT-BASED



100%
HEALTHY FOOD

Garlic Chili Chickpeas



DESCRIPTION

Garlic Chili Chickpeas are a snack made from whole chickpeas roasted to a crisp and coated with just the right amount of garlic, chili, salt, and vegetable oil for a distinctive savory-spicy flavor. The chickpeas are processed at the production facility, whole and crunchy, with evenly coated seasoning; perfect for eating straight out of the bag or as a topping for other dishes.

TEXTURE

Golden-brown in color with a light seasoning layer, each chickpea has a crisp texture and an even coating of spices. The flavor carries a signature garlic-chili note, rich and aromatic, with no off smell or aftertaste.

FAT

Very low; no cholesterol, no trans fat.

Size

- Shape: whole, uniform chickpeas.
- Packaging: 30g, or customizable upon request.
- Outer packaging: carton box.

Classify

- Whole.

Processing and preservation

- Store in a dry place at 25°C, away from direct sunlight; transport in clean, dry vehicles.
- Shelf life: 12 months from the production date (as long as packaging is intact and storage conditions are maintained).
- After opening, keep sealed or zipped, and consume within 7-10 days to maintain crispiness.



Nutrition Facts (100g)

Calories	402kcal
Carbohydrate	60,7g
Fiber	6,6g
Protein	14,1g
Total Fat	11,4g
Sodium	790mg
Minerals	Kali, Magie, Canxi



QUALITY
CONTROLLED
DRYING



SUSTAINABILITY



NUTRITION
BALANCE



WHOLE FOOD
PLANT-BASED



100%
HEALTHY FOOD

Nut & Seed Boat Tartlets



DESCRIPTION

Boat Candy is a traditional Vietnamese sweet made from cane sugar or natural syrups, often combined with nuts, dried fruits, or natural flavors. Shaped like a small curved boat, it offers a delicate sweetness and a characteristic aroma, perfect for snacking or gifting.

TEXTURE

Soft and chewy yet not sticky; smooth or slightly textured surface; stretches slightly when pulled. Bites offer moderate chewiness and slowly melt in the mouth.

FAT

Very low; no cholesterol, no trans fat.

Size

- Length: 5–8 cm (depending on batch/cut style).
- Thickness: 0.5–1 cm

Classify

- Pre-packaged: 30g – 100g or customizable upon request.
- Outer packaging: food-grade plastic bag, paper box, or carton for shipping.

Processing and preservation

- Made by cooking sugar/cane syrup/honey, molding, cooling, and shaping into “boats.”
- Store in a cool, dry place (~25°C), away from sunlight.
- Shelf life: 6–12 months (depends on recipe/packaging).
- After opening, reseal, keep dry, and consume within 7–10 days for best softness and aroma.



Nutrition Facts (100g)

Calories	484kcal
Carbohydrate	60 g
Fiber	12 g
Protein	13 g
Total Fat	20 g
Sodium	380mg
Minerals	Kali, Magie, Canxi



QUALITY
CONTROLLED
DRYING



SUSTAINABILITY



NUTRITION
BALANCE



WHOLE FOOD
PLANT-BASED



100%
HEALTHY FOOD

Dried Fruits & Nuts - Gallery



Dried Fruits & Nuts - Serving Suggestions





PACKAGING

of processed products



CHILI GARLIC CHICKPEAS

Grab a handful and it's a whole band touring your taste buds—fun, fiery, and oh-so satisfying. All aboard, let the snack groove and the flavor move.



DRIED CHILI GUAVA

Street sweet meets chili heat. Our ruby guava rides in with a crunchy chewy kick and a spicy grind. Grab a strip and drop a trick as flavor rails and heat sails.



DRIED PASSION FRUIT

Straight from the tropical spotlight, our star takes the stage with bold flavor and bright energy. Each bite bursts like a standing ovation—sweet, tangy, and totally dramatic. Curtain up, flavor on!



DRIED MANGO

A street vendor of Vietnamese sweetness, inspired by the conical hat and shoulder pole. Simple, sun-kissed mango flavor. One bite and it feels like a whole market has slipped into your pocket.



DRIED CHILI PINEAPPLE

Sun-sweet Pineapple with fiesta chili heat. One bite, and the party starts, a street-style, bold, and seriously snackable.



CHILI GARLIC CASHEWS

Inspired by the timeless Chaplin-style charm, this snack mixes old-school wit with bold modern flavor. A little spicy, a little garlicky and totally dramatic in the best way. Grab a handful and let the flavor do the talking.





Contact Us!

DAKO Trading & Investment Co., Ltd.



Head Office:

71 Nguyen Chi Thanh Street, Dong Da District, Hanoi City, Vietnam



Factory:

Thanh Tri Village, Kim Anh Ward, Hanoi City, Vietnam

