



AGRISUN STRATEGIC PARTNERSHIP PROPOSAL

**PAYMENT IS SETTLED
AFTER THE GOODS HAVE
BEEN RECEIVED**

**SUPPLYING WITH
COMPETITIVE PRICE AND
HIGH-QUALITY**

**COVERING FEES AND FINES IF
THERE IS ANY DEFECTED
PRODUCTS**

BRIEF OF OUR OFFER



WHO ARE WE?

We specialize in the export of high-quality fresh bananas, catering to international markets with stringent standards and professional production processes.

We maintain strict control from cultivation and harvesting to processing, packaging, and logistics, ensuring every shipment meets food safety standards and export requirements.



Our company's have significant experience exporting products from Vietnamese farms to Japan ● ● ● ●





- **We carefully selected farms, maintaining close partnerships with local growers**

- **We provide comprehensive support and resources to growers to maintain quality and yield, strictly adhering to Japanese quality standards**

PHOTOS OF OUR PARTNERS' FARMS



PHOTOS OF OUR PARTNERS' FARMS



CERTIFICATES


ISOCERT
Harmonization And Prosperity

CERTIFICATE

No. 92999299000015035-HACCP

THIS IS TO CERTIFY THAT THE HAZARD ANALYSIS AND CRITICAL CONTROL POINTS OF
VIET COLDCHAIN JOINT STOCK COMPANY
Head office and Factory: Lot K1-K2-K3, Road No. 10, Hai Son Duc Hoa Dong Industrial Park,
Duc Hoa Dong Commune, Duc Hoa District, Long An Province, Vietnam.


Has been assessed and found to conform with requirements of the following standard:
HACCP CODEX 2020
(CXC 1-1969, Rev.2020/TCVN 5603:2023)
SCOPE CERTIFIED:
Processing and trading of frozen split durian, frozen whole durian, fresh durian.
(Category: CII, FI)

Certification date : 27.Jun.2025
Issue date : 27.Jun.2025
Expiration date : 26.Jun.2028
Details in decision No. : 270625.15/QD-ISOCERT


Retrieval Information Code: 92999299000015035

  
VICAS 067-FSMS HACCP CODEX 2020 MSc. Vu Hoang Tuan

Check the validity of the certificate: <https://isocert.org.vn/tru-cuu-chung-chi-lao>
ISOCERT INTERNATIONAL CERTIFICATION AND INSPECTION JOINT STOCK COMPANY
No.49 A Row, Block 12, Dinh Cong New Urban Area, Dinh Cong Ward, Hoang Mai District, Hanoi
Hotline: 1900.636.538, Hanoi office: 02473.036.538, HCM office: 02873.056.538, Email: contacts@isocert.org.vn, Website: <http://isocert.org.vn>


ISOCERT
Hài Hòa Cùng Thịnh Vượng


GIẤY CHỨNG NHẬN




Số 92999299000015035-HACCP

CHỨNG NHẬN HỆ THỐNG PHÂN TÍCH MỐI NGUY VÀ ĐIỂM KIỂM SOÁT TỐI HẠN CỦA
CÔNG TY CỔ PHẦN VIET COLDCHAIN
Trụ sở chính và Nhà xưởng: Lô K1-K2-K3 Đường số 10, Cụm công nghiệp Hải Sơn Đức Hòa Đông,
Xã Đức Hòa Đông, Huyện Đức Hòa, Tỉnh Long An, Việt Nam.

Được đánh giá và xác nhận phù hợp với yêu cầu của tiêu chuẩn:
HACCP CODEX 2020
(CXC 1-1969, Rev.2020/TCVN 5603:2023)
PHẠM VI CHỨNG NHẬN:
Chế biến và kinh doanh sầu riêng tách múi cấp đông, sầu riêng tươi.
(Mã ngành: CII, FI)

Ngày chứng nhận : 27.06.2025
Ngày phát hành : 27.06.2025
Ngày hết hạn : 26.06.2028
Chi tiết tại quyết định số : 270625.15/QD-ISOCERT


Mã Truy Xuất Chứng Chỉ: 92999299000015035

  
VICAS 067-FSMS HACCP CODEX 2020 ThS. Vũ Hoàng Tuấn

Tru cứu hiệu lực chứng chỉ tại: <https://isocert.org.vn/tru-cuu-chung-chi-lao>
CÔNG TY CỔ PHẦN CHỨNG NHẬN VÀ GIÁM ĐỊNH QUỐC TẾ ISOCERT
Số 49 đ. A, Lô 12 KĐT mới Định Công, Phường Định Công, Quận Hoàng Mai, Thành phố Hà Nội
Hotline: 1900.636.538, VPHN: 02473.036.538, VPHCM: 02873.056.538, Email: contacts@isocert.org.vn, Website: <http://isocert.org.vn>

CÔNG TY CP CHỨNG NHẬN VÀ GIÁM ĐỊNH QUỐC TẾ ISOCERT **CỘNG HÒA XÃ HỘI CHỦ NGHĨA VIỆT NAM**
Độc lập - Tự do - Hạnh phúc

Số: 270625.15/QD-ISOCERT
v/v cấp giấy chứng nhận phù hợp tiêu chuẩn

Hà Nội, ngày 27 tháng 06 năm 2025

QUYẾT ĐỊNH

Về việc cấp Giấy chứng nhận
Hệ thống Phân tích mối nguy và điểm kiểm soát tới hạn HACCP

GIÁM ĐỐC

CÔNG TY CỔ PHẦN CHỨNG NHẬN VÀ GIÁM ĐỊNH QUỐC TẾ ISOCERT

Căn cứ giấy chứng nhận đăng ký hoạt động số 314/TĐC – HCHQ ngày 24/01/2024 của Tổng cục Tiêu chuẩn Đo lường Chất lượng;
Căn cứ vào quy định về đánh giá HTQL của Công ty CP chứng nhận và giám định quốc tế ISOCERT;
Căn cứ vào báo cáo kết quả của Đoàn chuyên gia đánh giá và kết quả thăm xét hồ sơ chứng nhận;

QUYẾT ĐỊNH:

Điều 1. Cấp Giấy chứng nhận Hệ thống phân tích mối nguy và điểm kiểm soát tới hạn theo tiêu chuẩn HACCP Codex 2020 (CXC 1-1969, Rev.2020/TCVN 5603:2023) cho Công ty Cổ phần Viet Coldchain có địa chỉ Trụ sở chính và Nhà xưởng tại: Lô K1-K2-K3 Đường số 10, Cụm công nghiệp Hải Sơn Đức Hòa Đông, Xã Đức Hòa Đông, Huyện Đức Hòa, Tỉnh Long An, Việt Nam trong lĩnh vực hoạt động: Chế biến và kinh doanh sầu riêng tách múi cấp đông, sầu riêng nguyên quả cấp đông, sầu riêng tươi (Mã ngành: CII, FI).

Điều 2. Giấy chứng nhận này có hiệu lực trong thời gian 03 năm kể từ ngày 27 tháng 06 năm 2025 đến ngày 26 tháng 06 năm 2028.
Trong thời gian hiệu lực của Giấy chứng nhận, cho Công ty Cổ phần Viet Coldchain được phép sử dụng Giấy chứng nhận số 92999299000015035-HACCP và được sử dụng dấu chứng nhận của ISOCERT cho lĩnh vực hoạt động nêu trên.

Điều 3. Công ty Cổ phần Viet Coldchain có trách nhiệm duy trì và cải tiến Hệ thống phân tích mối nguy và điểm kiểm soát tới hạn theo tiêu chuẩn HACCP Codex 2020 (CXC 1-1969, Rev.2020/TCVN 5603:2023) và được ISOCERT đánh giá giám sát định kỳ 1 năm/1 lần, tổng cộng 02 lần trong 03 năm./.

Nơi nhận:
- Như trên;
- Lưu hồ sơ.
Fax: EMS: Mail:


Vũ Hoàng Tuấn

*Lưu ý: - Quyết định này có giá trị 01 (một) năm kể từ ngày ký.
- Công ty Cổ phần Viet Coldchain phải đăng ký hoạt động theo quy định của pháp luật và chịu trách nhiệm về sản phẩm, dịch vụ khi cung cấp ra thị trường.

 **ISOCERT – HÀI HÒA CÙNG THỊNH VƯỢNG** QF-08-14 Rev.: 25/01/2024
Trụ sở chính: Số 49 đ. A, Lô 12 KĐT mới Định Công, phường Định Công, quận Hoàng Mai, Hà Nội
<http://isocert.org.vn>
Email: contacts@isocert.org.vn Hotline: 1900.636.538 Trang: 1/1

Viet Coldchain is our strategic partner, we process and pack our products at Viet Coldchain's advanced facilities to lock in freshness from day one.

THE LAUNCHPAD

Empowering a Vietnamese Community in Singapore's event under the Vietnam Embassy's Patronage





**WHY SHOULD YOU
PARTNER WITH US?**



Your Quality, Our Responsibility

01

Let us reduce your costs and all processes from the farm

02

Fully cleaned, sorted, met Global GAP standards, labeled

03

We will cover fines and costs for defected products



Competitive Pricing

2%

**MARKET'S BEST
PRICE**

**GUARANTEED PREMIUM
QUALITY FRUITS**

OUR DIFFERENTIATED DEAL

01

RETAIL-READY GUARANTEE

We guarantee 100% cleaned and graded fruits, sorted by precise size and ripeness, with customized labeling available upon request.

02

TRIAL VOLUME WITH RISK-FREE TERMS

We offer trial shipments at preferential rates and cover independent inspection costs in Singapore for your first order to ensure complete peace of mind.





ABOUT OUR PRODUCT

CAVEDISH BANANA

LABA BANANA

OUR PRODUCTS



Cavendish Banana For Export



Frozen Cavendish Banana Slices

OUR PRODUCTS



Laba Banana



Frozen Laba Banana Slices

VIETNAM'S *HIGHLAND*

BASALTIC SOIL

**RICH IN MINERALS AND HIGHLY FERTILE
WITH EXCELLENT DRAINAGE**

STABLE CLIMATE

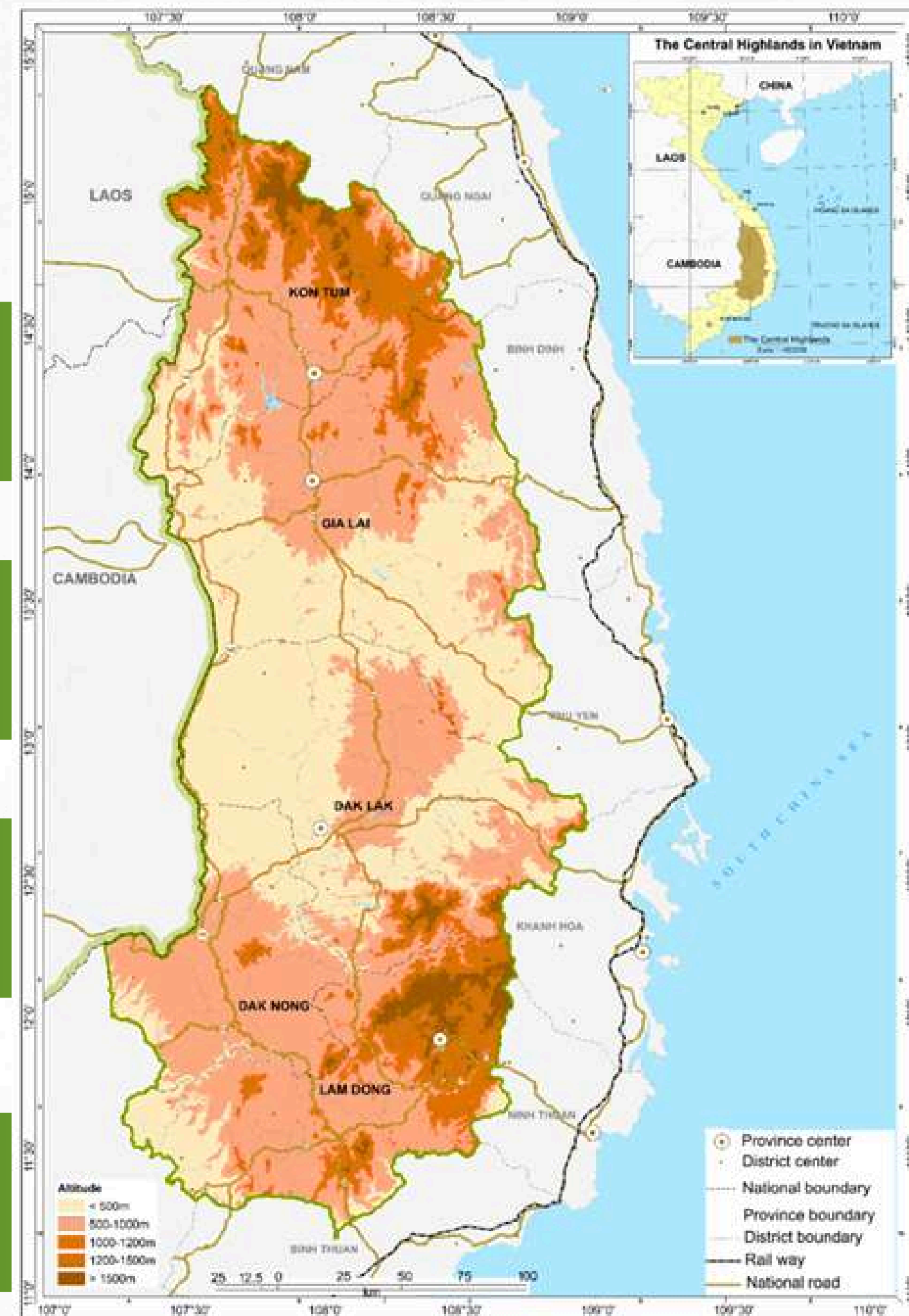
**MILD TEMPERATURES RANGING FROM 20°C TO
25°C YEAR-ROUND**

OPTIMAL RAINFALL

- **ANNUAL RAINFALL OF 1,800MM TO 2,500MM.**
- **PERFECT HUMIDITY LEVELS FOR PREMIUM BANANA CULTIVATION**

LOCATION

WE WILL ENSURE DELIVERY IN 3 DAYS AND LATEST IN 5 DAYS



HOW WE PROCESS

THE BANANA AFTER GATHERING



METICULOUS TRIMMING AND GRADING



HIGH-PRESSURE CLEANING FOR INSECT REMOVAL



RIGOROUS MONITORING OF PESTS, IMPURITIES, WEIGHT, AND SIZE THROUGHOUT THE ENTIRE PROCESS

Sorting Criteria

No.	Criteria	CP14	CP26	CP28	CP30	CP35	CP40
1	Net Weight (kg/carton)	13.2 - 13.4	13.2 - 13.4	13.2 - 13.4	13.2 - 13.4	13.2 - 13.4	13.2 - 13.4
2	Hands per Carton	14	26	28	30	35	40
3	Fingers per Hand	4-6	4-6	4-6	4-6	4-6	4-6
4	Hand Weight (g)	900 - 1000	470 - 570	430 - 530	400 - 500	330 - 430	280 - 380
5	Finger Calibration (mm)	34 - 47	34 - 47	34 - 47	34 - 47	34 - 47	34 - 47
6	Finger Length (cm)	≥15	≥15	≥15	≥15	≥15	≥15

STRICT PROCESSING - PACKAGING - STORAGE REQUIREMENTS

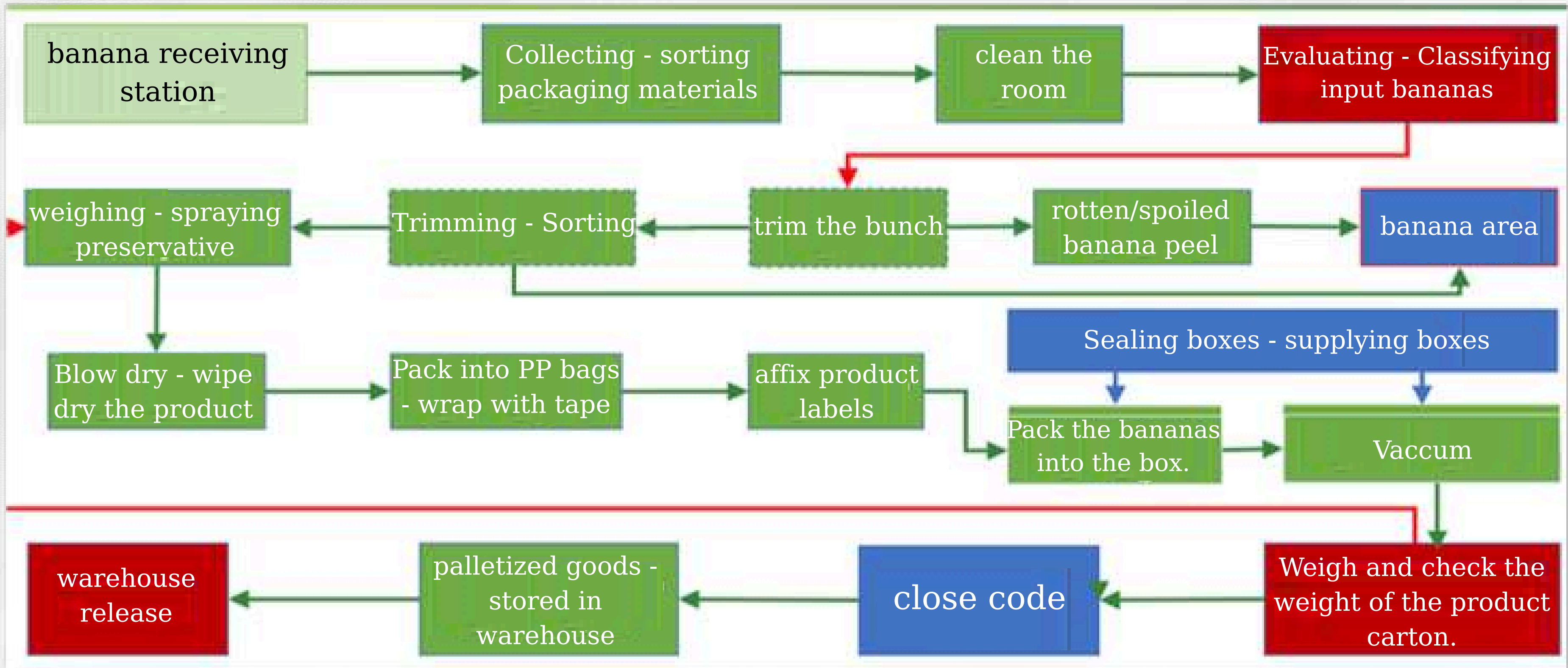


diagram ●●●●

import and export





STRICT QUALITY CONTROL PROCESS


- Transportation temperature is 13–14°C; humidity 85–90%; sealed to prevent drafts and avoid direct light.
- Maintain a stable storage temperature until warehousing or delivery.



STRICT QUALITY CONTROL PROCESS

- Products are prepared, packed, and moved to cold storage within 4 hours after harvest.
- Cold storage temperature is 13–14°C; humidity is 85–90%; ventilation rate is 25–30 CBM/H.



- 
- **Harvest maturity must reach 75–80%**
 - **Peel should be green to light green, with slightly rounded fingers and visible edges**
 - **Peel should be green to light green, with slightly rounded fingers and visible edges**
 - **Peel must adhere tightly to the flesh; flesh should be firm, compact, easy to snap, and ivory-yellow**
 - **Latex should be clear and sticky, not dripping; bananas are cut into hands or clusters as required and trimmed close to the stalk**

**BANANA
QUALITY STANDARDS
CLASSIFICATION CRITERIA**



EXPORT BANANA QUALITY REQUIREMENTS

- Export bananas must be intact, naturally developed, and free from bruising, breakage, rot, and deformities.
- The peel and stalk must be fresh, green, dry, and clean. Minor scars or scratches are allowed only if they do not affect quality, with a total area of no more than 3 cm² per fruit.
- Hands must be cut close to the stalk, with the rachis fully removed, and stalks must be dry, healed, and disinfected to prevent crown rot.



ABOUT OUR PRODUCT

QUEEN PINEAPPLES





**OUR
DIFFERENTIATED
DEAL**

01

**RETAIL-READY
GUARANTEE**

We guarantee 100% cleaned and graded pineapple, sorted by precise size and ripeness, with customized labeling available upon request.

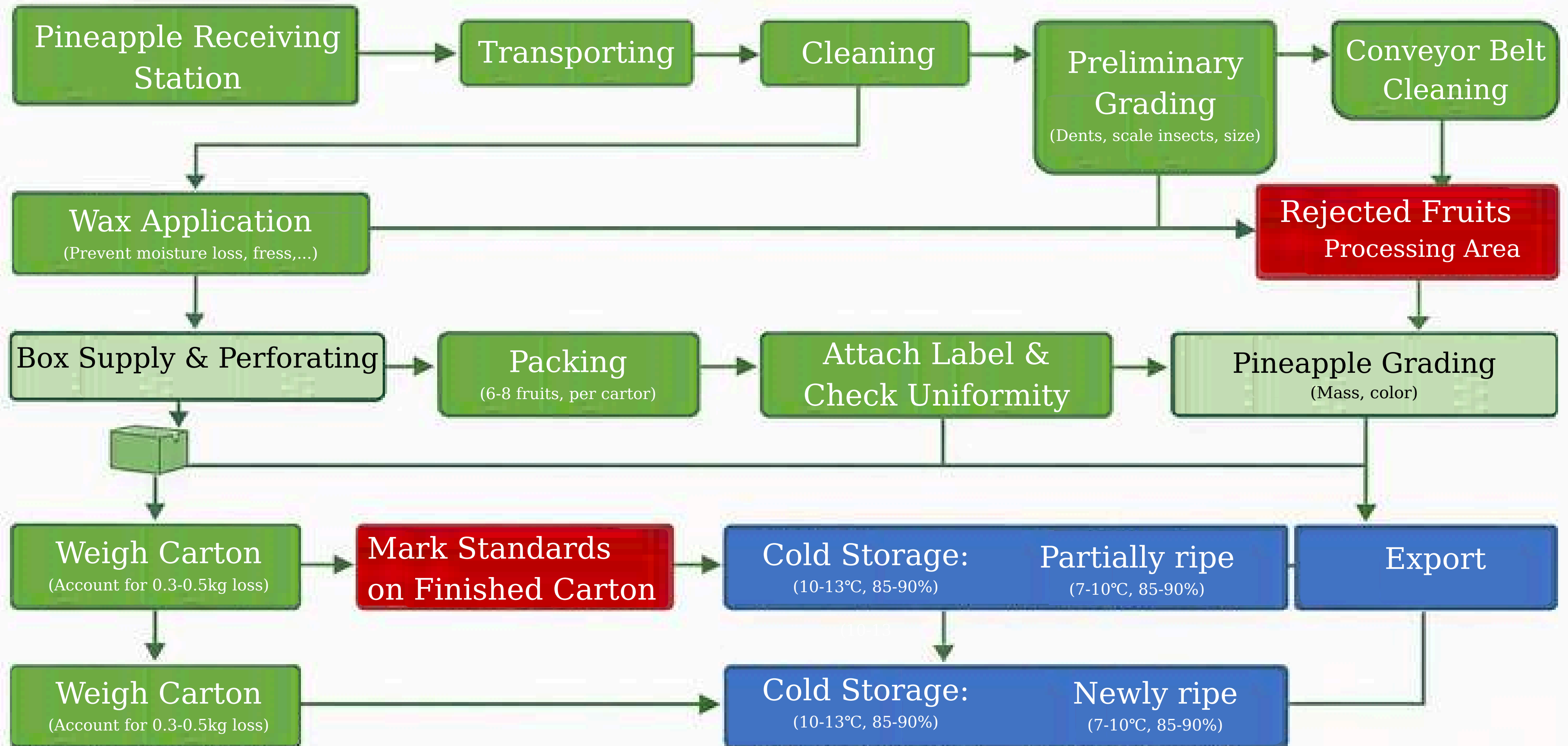
02

**TRIAL VOLUME WITH
RISK-FREE TERMS**

We offer trial shipments at preferential rates and cover independent inspection costs in Singapore for your first order to ensure complete peace of mind.



HARVESTING - PACKAGING - STORAGE PROCESS FOR EXPORT PINEAPPLE



HOW WE PROCESS

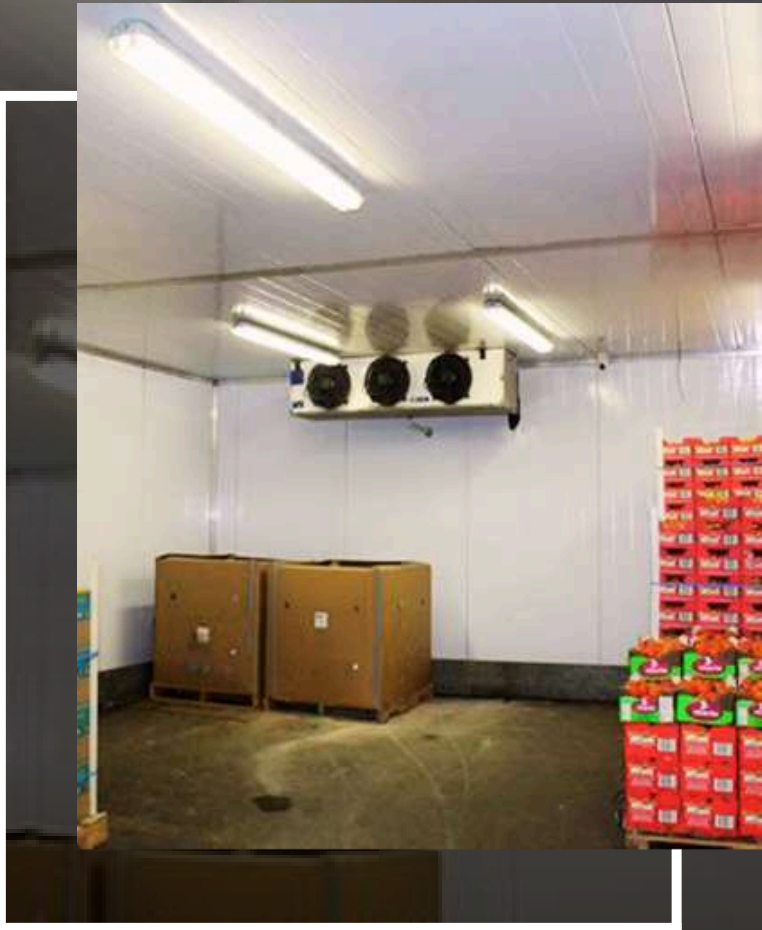
PINEAPPLE AFTER HARVESTING



CLEANING AND SORTING



SORTING AND PACKAGING



COLD STORAGE

Classification criteria

Type	Size	Fruit ratio (Kg)	Cardboard box	
			Number fruits	Net ratio
There are sprouts	Big	1,8-2,2	6	12
	Medium	1,4-1,8	7-8	12
	Small	1,2-1,4	9-10	12



OPTIMAL HARVESTING PROCESS

- Harvest in the early morning or late afternoon to avoid direct sunlight, which can reduce the color and quality of the fruit

- Pineapples are harvested when they reach a certain level of ripeness (usually when the skin turns light green and the two rows of eyes at the bottom have yellow streaks).



PACKAGING PROCESS

- Cardboard boxes must always be dry, clean, free from mold and insects, and without any strange odors that could affect product quality. The boxes need to be strong enough to withstand heavy loads.
- The weight of the packaged fruit is the net weight plus 0.3kg-0.5kg to account for water loss.



PRESERVATION PROCESS ●●●

- Cold storage for export pineapples must ensure flexible storage temperature conditions from 7°C to 13°C, with humidity from 85% to 90%.
- Partially ripe, healthy, and undamaged pineapples can be stored for nearly 20 days when kept in cold storage at 10°C to 13°C and 85% to 90% humidity.
- Pineapples harvested at the early stage of ripening should be stored in cold storage at 7°C to 10°C and 85% to 90% humidity.



ABOUT OUR PRODUCT

DRAGON FRUITS



Quality Standards

Quality Criteria	Standards
External condition	<p>Fresh dragon fruit, red skin, white flesh.</p> <p>Number of broken bracts \leq 3 bracts/fruit; bracts are green to yellowish-green, fresh green.</p> <p>Raw materials with bracts broken close to the fruit are not accepted.</p> <p>The fruit stem must be cut close to the fruit.</p> <p>The fruit calyx cavity must be cleaned.</p>
Skin color and ripeness	<p>The fruit ripeness must reach color level 4-6 according to the standard.</p> <ul style="list-style-type: none"> - About 75% dark red color appears on the fruit skin surface; bracts are green. - About 90% of the skin surface is pink with some green patches; bracts turn from yellowish-green to fresh green. - About 95% of the skin surface is fresh pink with some green spots; bracts turn from yellowish-green to fresh green.
Weight	<p>Ensure sufficient weight.</p> <p>S: 300 - 380g</p> <p>M: 381 - 460g</p> <p>L: 461 - 600g</p>
Inedible portion ratio	<p>About 40% of the fruit weight, including skin, stem, and bracts.</p>
Internal condition	<p>White flesh, black seeds, firm fruit flesh.</p>

Quality Standards

Defect level	
Black spot ratio	≤ 4 cm ² of the total fruit surface area
Ratio of abrasions or minor scratches, insect bite marks	≤ 4 cm ² of the total fruit surface area
Ratio of cuts, dents, holes, cracks	0%
Ratio of bruised, water-soaked areas, and discolored spots caused by rot	0%
Fruit flesh	No water-soaking or discoloration
Hygiene criteria	
Foreign matter	Not permitted (including soil, sand, dirt, black plastic marks, metal, etc. on the fruit surface).
Pests	No live insects or traces of pesticides and fungicides.
Packaging, labeling, transportation and storage	Dragon fruits are placed on a tray with a cushioning layer (foam, newspaper) to prevent impact and are sorted by size. Clearly state the production garden, address, and code. Transport by truck and store at normal temperature.



Harvesting Process



STRICTLY ADHERING RULES

Strictly follow the required pre-harvest intervals for plant protection products and growth stimulants to ensure food safety and product quality.



Time

Harvest in the early morning or late afternoon. Avoid strong sunlight to reduce water loss and maintain fruit freshness.



After Harvesting

After harvesting, fruits must not be placed directly on the soil or left outside the warehouse overnight.



Containers

Containers and materials in contact with fruits must be clean, strong, non-contaminating, and stored separately from chemicals, fertilizers, and additives.



CLASSIFICATION CRITERIA

- Dragon fruit exported to the Japanese and Korean markets is white-fleshed dragon fruit, with each fruit weighing between 350g and 500g. The weight of the exported boxes varies depending on customer requirements.
- Typically, dragon fruit exported to these two markets is packed in cardboard boxes, weighing 5.0kg/box, with 10-12 fruits per box, using 7-layer cardboard.



SORTING PROCESS



- After harvesting, dragon fruit is thoroughly washed using an air-jet washing machine to remove dirt, impurities, and bacteria, while avoiding damage to the peel. The fruit is then drained before further processing.
- Next, the dragon fruit is dipped in a fungicide solution (such as Topsin M), stacked in a maximum of 5 layers, and air-dried for at least 15 minutes to minimize fungal diseases.
- Afterward, the fruit is treated with hot steam at a minimum temperature of 46.5°C for at least 40 minutes to kill pests and meet export quarantine requirements.
- Finally, the dragon fruit is sorted by color, weight, and peel appearance into grades 1, 2, 3, 4, and small fruit. Damaged, cracked, or diseased fruit is discarded to ensure the quality of the export shipment.

- After packaging, dragon fruit needs to be stored in a cold storage facility at a temperature of 0-4°C or 6-7°C, depending on requirements. Humidity should be maintained at 85-95% or 95-100% to preserve the fruit's freshness.
- Dragon fruit is transported in refrigerated containers at a temperature of +3°C or 5°C, humidity of 50-60% or 85-90%. Ventilation is at 25°C, with padding to ensure proper airflow.

***PRESERVATION
PROCESS***

WEIGHING AND PACKAGING PROCESS

- Each dragon fruit is wrapped in a plastic bag or zip-lock bag for protection, then a traceability label is affixed with complete information about the growing area code and packaging facility.
- Next, the fruit is accurately weighed to sort according to the requirements of each market, ensuring uniform weight in each carton.
- The dragon fruit is then carefully packed into standard 5-7 layer cardboard boxes, printed with all necessary information.

company

CONTACT

US NOW

PHONE NUMBER:

+84 814889339



EMAIL:

agristar.imex@gmail.com



ADDRESS:

47/5F Song Hanh Street, Ba Diem Commune, Ho Chi Minh City, Vietnam





**THANK YOU
SO MUCH**