



G.O.C FOOD PROCESSING EXPORT  
JOINT STOCK COMPANY

# COMPANY PROFILE







# 01. INTRODUCTION

**G.O.C FOOD GROUP** is one of worldwide leading food manufacturers which has been operated since 2004.

We own 3 factories in the North of Vietnam specializes in producing pickles, canned fruits, canned vegetables, Sriracha Jalapeño Hot Sauce (*G.O.C Bac Giang*); fermented seafood, fish sauce, dried seafood (*G.O.C Van Phan*); rice vermicelli, glass vermicelli, arrowroot vermicelli, sweet potato vermicelli, dried spices & herbs, dried vegetables, herbal tea (*G.O.C Phu Tho*).

With the motto **"quality, hygiene and food safety are first priorities"**, we commit to supply our customers with best quality products produced under strict regulations of ISO 22000:2018, BRCGS, IFS, KOSHER, amfori BSCI.





## HISTORY



**2004:** Founded G.O.C Bac Giang.



**2007:** Exported the first shipment to Japan.



**2009:** Exported the first shipment to USA.



**2010:** Exported the first shipment to South Korea.



**By 2012:** Invested in our own farms.



**2014:** Founded G.O.C Phu Tho



**2015:** G.O.C Bac Giang produced 1000 containers per year to the US market.



**2019:** Invested in Van Phan factory, which had long tradition of producing fish sauce and other seafood products since 1947.



**2023:** Establishment of R&D center.



**2024:** Completed modern production lines for rice noodles, vermicelli and Sriracha Jalapeño Hot Sauce.

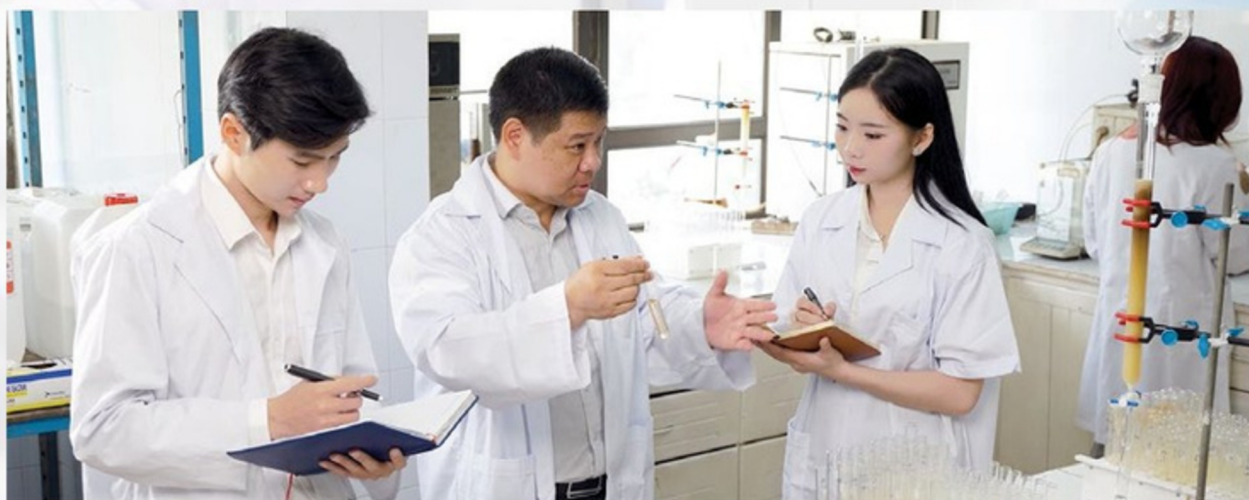
## MISSION

"Learning to innovate incessantly and building prestige through product quality, our long-term goal is to become a leading global food corporation with a diverse portfolio of products supplied by our modern factories, which are continuously built and upgraded with the most advanced technology in the world. We are committed to the mission of promoting the image of the Vietnamese food industry to customers worldwide, while continually contributing to the social community."



## 02. R&D

Continuing to build R&D centers and a strong R&D team, creating a line of deeply processed, high-value products. Constantly researching and shaping lines of functional foods from traditional medicinal ingredients.



### R&D CENTER



**OBJECTIVE:** Develop products in functional foods, health protection, and health and beauty care.



**CURRENT FOCUS:** Use available resources to research high-value health products, targeting chronic diseases like diabetes, obesity, cancer, and HIV.



**STANDARDS:**

Use green, eco-friendly production methods.

Strict ingredient selection: no irradiation, allergens, GMOs, gluten, lactose, additives, or preservatives.



**KEY PRODUCTS:**

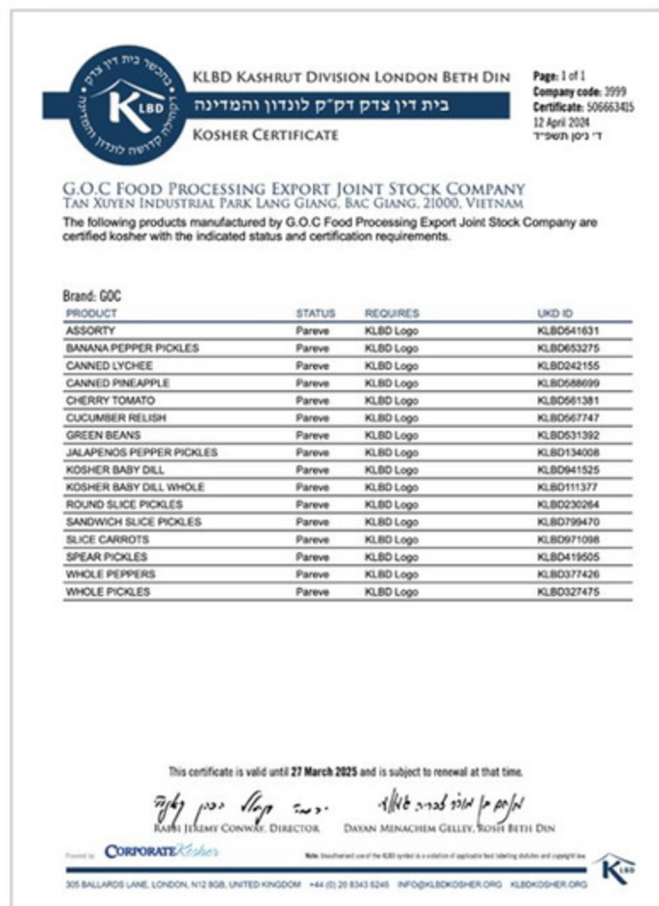
**Burdock Root Capsules:** Support blood pressure and blood sugar control, antioxidant, and gut health.

**Inulin Capsules and Powder:** Aid digestion, treat constipation, protect gut health, and stabilize blood sugar.

**Purple Ginger Capsules:** Improve mental and physical health, protect the heart, enhance vitality, and provide antioxidants.



# 03 CERTIFICATION







## 04 SOCIAL RESPONSIBILITY

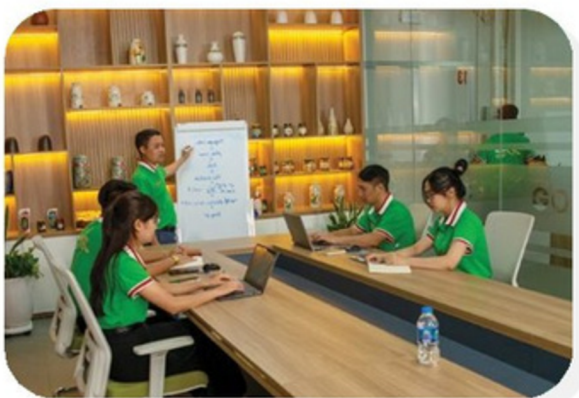
At G.O.C, we believe that sustainable development is deeply intertwined with community support. Improving the lives of farmers, workers, and employees within the GOC Food Group

### IMPROVING LIVES

We are proud to have created hundreds of stable jobs for local residents, particularly in rural areas. This initiative not only boosts household incomes but also enhances the quality of life for countless families.

### CONTRIBUTING TO RAISING CONSUMER AWARENESS ABOUT CLEAN FOOD AND TRACEABILITY

We strive to educate consumers on the importance of clean, safe food and the ability to trace product origins. We believe that informed choices lead to better health and wellbeing, empowering people to take control of their nutrition.



### IMPROVING PRODUCT QUALITY

We are continuously working to enhance the quality of our products through innovation and strict quality control measures. By doing so, we ensure that our food not only meets but exceeds industry standards, promoting physical health and contributing to the overall development of society."





# PICKLES 05.

## WHOLE PICKLES

We ensure the utmost freshness of our pickled whole cucumbers by harvesting and producing them on the same day. With over 20 years of experience in exporting to challenging markets, we craft various flavors to suit diverse palates. Our unique flavors have gained widespread recognition for their deliciousness, making our pickled cucumbers stand out in both local and international markets.



## SLICE PICKLES

Just like our whole pickles, our sliced cucumbers are harvested and produced on the same day to ensure freshness. Using a modern production line, we offer various cuts, including round, wrinkle slice, sandwich slice, spears, and oval. Beyond traditional flavors like dill and garlic, we also create special flavors such as hot & sweet, sweet, and zesty to cater to diverse preferences.







# PICKLES 05.

## SLICE PICKLES



## RELISH







# PEPPERS 05.

We take pride in being the first company in Vietnam to introduce jalapeño varieties, successfully cultivating them for over 10 years. For all our peppers, we handpick 100% and maintain strict control over every aspect of production, from seedlings to fertilizers and agrochemicals used. Our commitment to quality allows us to develop a wide range of flavors and products, including regular, fermented, and hot & sweet varieties, tailored to suit different markets.



**JALAPENO PEPPERS**



**PEPPERONCINI**



**LOMBARDI PEPPERS**



**BANANA PEPPERS**







## OTHER PRODUCTS 05.



**SAUERKRAUT**



**BAKED BEAN**



**CAPER**



**TOMATO**



**BEETROOT**





## 05 SEASONING AND SAUCE

### SRIRACHA JALAPEÑO HOT SAUCE

Our Sriracha Jalapeño Hot Sauce is crafted from jalapeño peppers cultivated on our own farms, ensuring full traceability and control over quality. The thick flesh of our jalapeños provides a naturally rich and spicy flavor that sets it apart from other chili varieties. Each pepper is hand-picked, allowing us to remove stems and spoiled fruit, resulting in a vibrant color and superior quality. Available in two styles, red and green, our Sriracha Jalapeño Hot Sauce comes in three convenient sizes: 9oz (255g), 17oz (481g), and 28oz (793g), perfect for all culinary needs.



### FISH SAUCE





# RICE NOODLE AND VERMICELLI 05.

## GLASS VERMICELLI

Glass vermicelli (miến) is a long-standing traditional dish, cherished by many generations of Vietnamese people. In 2024, driven by market demand and the leadership's strong determination, we invested in a fully integrated and modern production line. This not only enhances product quality but also increases production capacity. We are proud to be the first factory in Northern Vietnam to produce glass vermicelli on an industrial scale, meeting growing consumer needs while preserving the authentic traditional flavor.

### SWEET POTATO VERMICELLI



### MUNG BEAN VERMICELLI



### ARROWROOT VERMICELLI



## RICE NOODLE

Vietnamese Phở is renowned worldwide. Drawing from our experience in producing for top-tier markets, we are proud to pioneer the application of Global GAP standards in our production. Our offerings include Korean-style straight rice noodles and traditional Vietnamese dried rice noodles (both for quick-cook and instant varieties), ensuring high quality and safety across all our products. This commitment allows us to deliver authentic, top-grade Phở that meets international standards.







# 05. DRIED VEGETABLE

## BAMBOO SHOOT

### DRIED MENMA

We take pride in being the only enterprise exporting dried menma to Japan, adhering to the highest standards required by the Japanese market. Our bamboo shoots are carefully harvested from our farms, then undergo a traditional process of boiling and fermenting before being naturally sun-dried. Throughout this process, we ensure 100% control for foreign matter, guaranteeing a product of the utmost quality.



## BOILED MENMA

Premium-quality dried menma, rehydrated in our modern factory that complies with BRC and IFS standards.



Boiled recovered menma



Seasoning menma

## BOILED BAMBOO SHOOT



Whole



Strips



Random cut





# DRIED SEAFOOD 05.



DRIED ANCHOVY  
BLACK ANCHOVY



WHITE  
ANCHOVY



DRIED SMALL SHRIMP  
NO COLOR



WITH COLOR



# HERBAL TEA 05.

Upcoming product





## G.O.C FOOD PROCESSING EXPORT JSC

**Factory 1:** Tan Xuyen Industrial Park, Lang Giang District, Bac Giang Province, Vietnam

*Main products: all kind of pickles (cucumber, pepper), canned fruits (lychee, pineapple), chili sauce.*

**Factory 2:** Nghe An Province, Vietnam

*Main products: dried anchovy/shrimp, shrimp/anchovy paste, fish sauce.*

**Factory 3:** Lam Thao Industrial Park, Lam Thao District, Phu Tho Province, Vietnam

*Main products: dried vegetables and fruits, spices, rice noodles & vermicelli.*

### Website

[www.goc-food.com](http://www.goc-food.com)

[www.goc-farms.com](http://www.goc-farms.com)





## G.O.C FOOD GROUP



[www.goc-food.com](http://www.goc-food.com)  
GOC 1 (Bac Giang)  
& GOC 3 (Phu Tho)



[www.goc-farms.com](http://www.goc-farms.com)  
GOC 1 (Bac Giang)  
& GOC 3 (Phu Tho)



[www.vanphan.com](http://www.vanphan.com)  
GOC 2 (Van Phan)

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