



VISIT US AT  
**BH 24-26**



**BioTrade**  
 vietnam

# Biodiversity

Where taste meets variety



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The BioTrade project was introduced and developed in Vietnam in the early 2010s and in Laos, Myanmar and Cambodia in 2020 under the financial support of the Swiss Government through the Swiss State Secretariat for Economic Affairs (SECO). In Vietnam, the project is being implemented by the Center For Rural Economy Development (CRED).

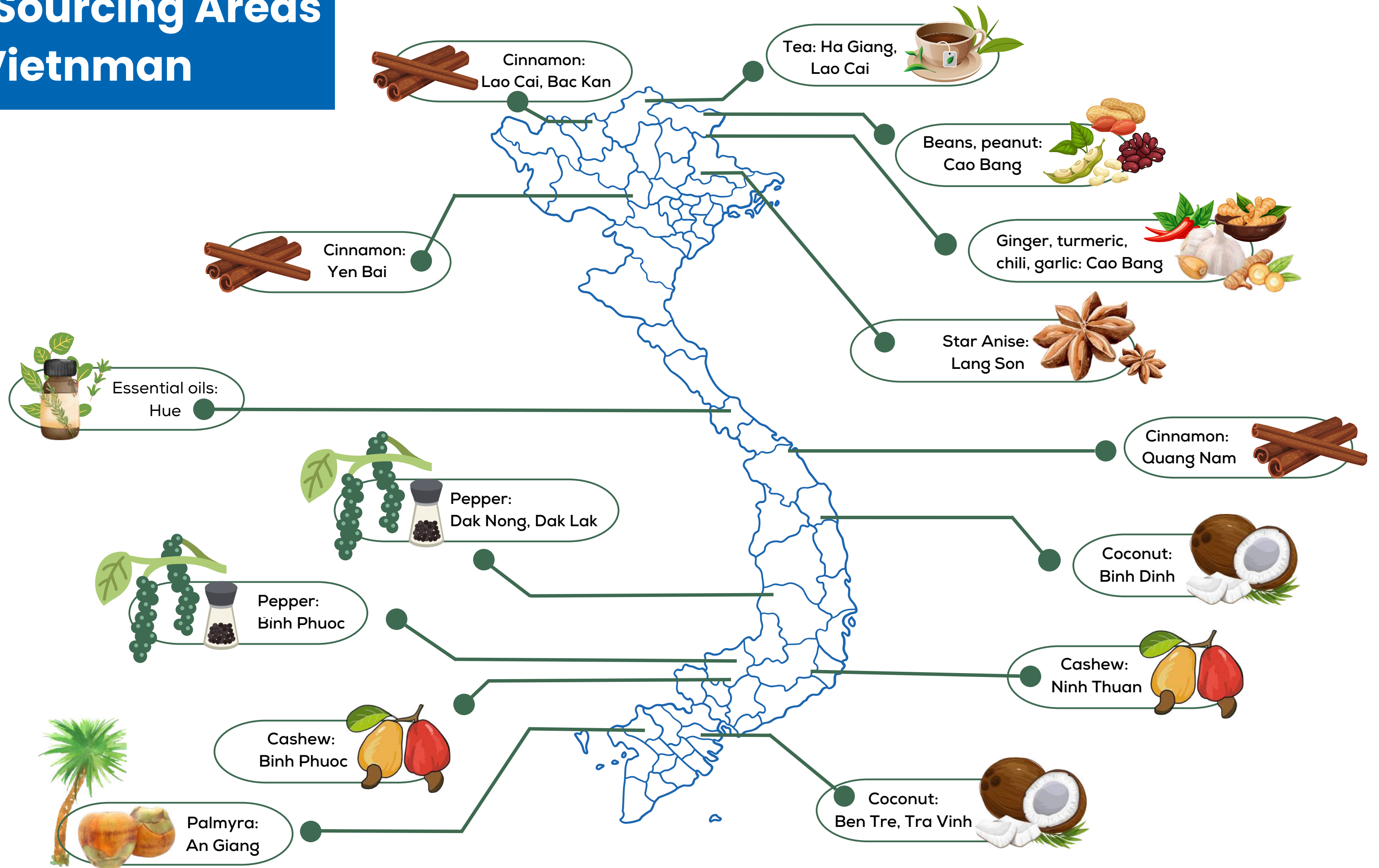
BioTrade is home to key stakeholders in sustainable agricultural supply chains, including exporters from Vietnam, Laos, Myanmar, and Cambodia and importers worldwide, who commit to sustainable development, emphasizing biodiversity, fair trade, and transparency. We provide them with top-quality services and support to sustainably develop supply chains and promote their products in potential markets.

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# BioTrade Sourcing Areas in Vietnam







Center for Rural Economy Development (CRED) was established and registered as a member organization of Vietnam Union of Science and Technology Association (VUSTA) with an operator permit number A-1211, from the Ministry of Science and Technology (MOST), dated on September 22, 2014.

CRED is a Vietnamese non-profit organisation that is dedicated to work for the elimination of poverty and greater inclusion of disadvantaged groups including the poor, women, youth and ethnic minorities through greater participation and benefits from sustainable development and economic growth. CRED's missions to enhance local people's prosperity through the promotion of sustainable development and adaptive abilities to global changes, and be a hub for connecting stakeholders.

### COMMITMENT

Committed in providing high quality services with lasting values

### RESPONSIBILITY

Always uphold responsibility and ethics in operations and activities



### ECOSYSTEM

Build and develop a knowledge and experience sharing eco-system

### DEVELOPMENT

Towards sustainable development

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Sustainability  
through  
Diversity

The Vietnam Pepper and Spice Association (VPSA), formerly the Vietnam Pepper Association (VPA), was established in 2001 with the purpose of gathering organizations and businesses which have activities related to the pepper and spice industry in Vietnam, creating synergy to develop sustainable, effective production and improve the competitiveness of Vietnamese pepper and spices in the international market and domestically, support each other to operate effectively. Currently, VPSA has 120 members operating in the fields of Pepper, Cinnamon, Anise, Ginger, Turmeric, Chili, Cardamom, Nutmeg, Cloves, etc.

VPSA is Member of the International Pepper Association (IPC) and key partner of American Spice Trade Association, European Spice Association, Indian Spice Association, Chinese Spices Association.

## VPSA works together with members and partners to the Goals:

- Comprehensive and sustainable development of Vietnam's pepper and spice industry
- Vietnam is the preferred country of choice for supplying various spices in the global spice industry

**Address:** 135A Pasteur, Vo Thi Sau ward, District 3, Ho Chi Minh City

**Website:** [www.vpsaspice.org](http://www.vpsaspice.org)

**Email:** [vpsa@pepper&spicevietnam.com](mailto:vpsa@pepper&spicevietnam.com)





# COMPANIES' INTRODUCTION





Palmania was founded in June 2017 with an aim to revive, maintain and develop the traditional soft palmyra nectar production of indigenous Khmer people in An Giang, Vietnam. Palmania's mission is not only to turn a local into an international standard product but also to take our social responsibility to revive a traditional craft, a cultural heritage of indigenous Khmer people in Vietnam, which was almost on the edge of being lost and forgotten. We also aim at creating more jobs for local people so that young people do not have to leave their home to look for jobs in big cities. And finally, wildy grown palmyra trees will not be cut down for other purposes (SDG15)

We only buy natural fresh palmyra flower nectar during 6 - 8 hours after harvesting, so this in turn helps the farmers to stay away from unhealthy chemicals or additives (SDG3). From soft palmyra nectar sourcing directly from our farmers, we apply advanced drying techniques to create the finest palmyra nectar. We are proud to be the only palmyra nectar company in Vietnam and few palmyra nectar companies in the world that have won many Great Taste Awards awards for our products.





# Products & quantities per year

- Soft palmyra nectar: 60 MT
- Palmyra nectar (powder form): 12 MT
- Palmyra nectar crystal: 2.4 MT



## Address & Contact details

- **Address:** 25, Vo Thi Sau, Tri Ton, An Giang, Vietnam
- **Website:** [www.palmania.net](http://www.palmania.net)
- **Contact person:** Ms. Tran Thu Hoai - Co-Founder
- **Email:** [export@palmania.net](mailto:export@palmania.net)
- **Phone number:** +358451736285 (Whatsapp, Zalo)







Dat Food is a social impact enterprise in Vietnam aiming to cooperate with farmers to improve their income by growing and manufacturing natural nut products. In our communities, we partner with farmers and share the benefits to drive them to develop sourcing areas without chemical fertilizers and synthetic pesticides. At Dat Foods, the development of natural farming is always the farmers' choice.

## 5 VALUES

**Human development**

**Transparency**

**Nature**

**Community**

**Equality**

In our manufacturing process, from selecting raw materials and eliminating unqualified products to filling and packing, we strictly control every production line to ensure the quality of products. We commit that our products are completely natural and nutritious with no additives or preservatives, which are healthy choices for every consumer.





# Products & quantities per year

- Peanut butter: 20 MT
- Cashew butter: 3 MT
- Peanut oil: 2 MT
- Sesame oil: 1 MT



## Address & Contact details

- **Address:** No. 4, Street 217, Hoa Phu Commune, Cu Chi District, Ho Chi Minh City, Vietnam
- **Website:** [www.datfood.vn](http://www.datfood.vn)
- **Contact person:** Mr. Bui Thang Long – Co-founder
- **Phone number:** 0937 760 624
- **Email:** [long@datfoods.vn](mailto:long@datfoods.vn)





# HANUTI

Original organic taste from Vietnam

Hanuti is a producer specializing in organic nuts and beans. Customers rate our products for flavour, quality, and nutrition, which are much higher than similar products. The differentiation of Hanuti's products is gathered by native varieties, special soil conditions, the significant differences in temperature between day and night and the traditional farming method of local farmers without using chemical fertilizer and pesticides at our sourcing areas.



Our farmers are ethnic minorities (Tay, Nung, Mong, Dao, Thai, Khmu), who lives in the remote and mountainous areas of the North and Central of Vietnam. Partnering with them, Hanuti improve the their living environment and generate more income through a series of activities, such as improving soil conditions, promoting regenerative agriculture and improving farmers' knowledge of sustainable farming practices. We desires to expand our organic farming areas to many other regions in Vietnam, and bring high-value products to consumers.



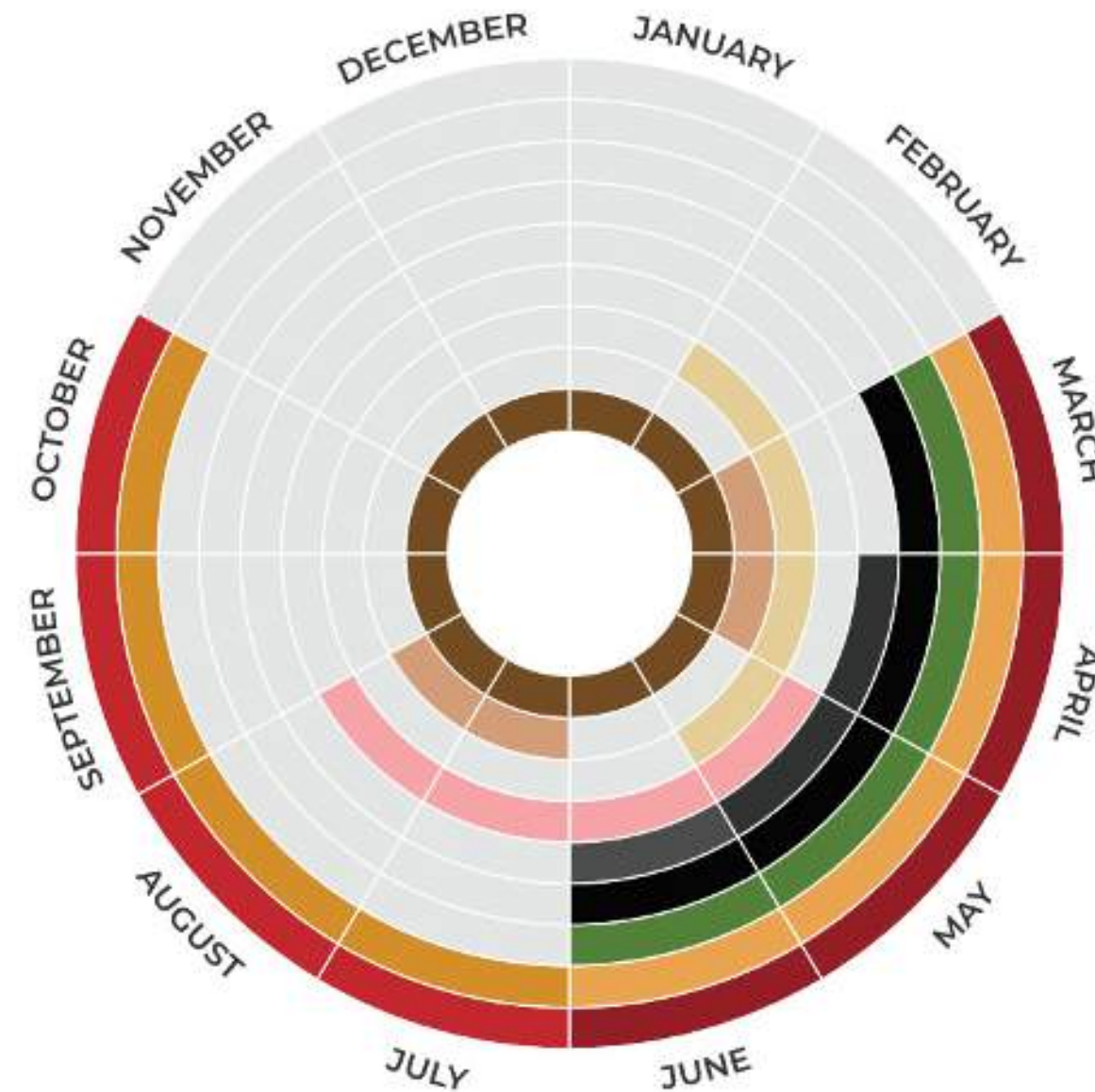


# Products & quantities per year

- **Soybean:** Organic 25 MT; Conversion: 150 MT
- **Peanut:** Organic: 150 MT; Conversion: 20 MT
- **Black Sesame:** Organic: 2 MT; Conversion: 5 MT
- **Mung bean:** Organic: 5 MT; Conversion: 8 MT
- **Black bean:** Organic: 5 MT; Conversion: 10 MT
- **Azuki bean:** Organic: 7 MT; Conversion: 10 MT



## Hanuti harvesting calendar



# HANUTI

Original organic taste from Vietnam

- RED PEANUT, March - June
- RED PEANUT, July - October
- SOYBEAN, March - June
- SOYBEAN, July - October
- MUNG BEAN, March - June
- BLACK BEAN, March - June
- SESAME, April - June
- LOTUS SEED, May - August
- CASHEW NUT, February - May
- MACADAMIA, March - April  
July - October
- BROWN RICE, January - December

## Address & Contact details

- **Address:** 6th Floor, MD Complex, 68 Nguyen Co Thach , Nam Tu Liem, Hanoi.
- **Website:** [www.hanuti.vn](http://www.hanuti.vn)
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VietHaus was established with the mission of contributing to the development of sustainable agriculture in Vietnam and bringing the best flavors of Vietnamese cuisine to the world.

All our products meet the needs of all customers from Wholesale and importer to Retailer with a variety of organic products from bulk and private label to /retail.

With organic standards from cultivation to processing on Vietnam's rich farmlands, using criteria to ensure the sustainability of biodiversity, Viet Haus offers only the finest organic food, with ethically sourced and exceptionally high nutritional content.

By certified organic products, VietHaus fairly shares the benefits of environmental quality, life, and health benefits of both producers and consumers at the fairest price.







3 món ngon  
có thể làm bằng bánh tráng hữu cơ

## Products

- Viet Haus organic dried PHO
- Viet Haus organic dried vermicelli
- Viet Haus organic dried rice paper



### Address & contact details

- **Address:** Ground floor, VCCI building, No.171 Vo Thi Sau str., No.3 dist., HCM city
- **Website:** [www.viet-haus.com](http://www.viet-haus.com)
- **Contact person:** Ms. Vu Anh Thu
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Savi Spice is a proudly Vietnamese company; a sustainable, equitable, socially conscious organization; and your guide to new flavours and new experiences!

We supply high-quality food ingredients & functional foods for end consumers (B2C) and food service (B2B) in Vietnam from the outstanding, unique, and exceedingly rare spices with zesty notes and delightful waves of flavor by domesticated the wild spices and controlled growing condition together with farmers in regions in Vietnam.



Savi partners with traditionally-disadvantaged communities to develop a vibrant, healthy, enduring society by prioritizing: sustainable agriculture and collecting which preserves biodiversity; equitable sharing of benefits; clear origins and traceability; expert advice and continued support for our farmers; and educating consumers on the how and why. Savi's deep relationships at every step of the chain deliver rare, unique products at unbeatable levels of quality and value.







# OUR PARTNER



The Swiss Import Promotion Programme (SIPPO) is a well-established mandate of the Swiss State Secretariat for Economic Affairs (SECO) within its economic development cooperation framework with the overall objective of integrating developing and emerging countries into world trade. The programme aims to support BSOs in 11 countries to explore and access new markets and opportunities for their export-ready companies.

## Address & contact details

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**SOURCING** 13-15/9/2023  
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**BioTrade**  
*Vietnam*

**See you at our booth at BH 24 – 26**