



BRAND 36

Authentic Taste of Vietnam in Every Bite



CHUYÊN CÁC DÒNG SẢN PHẨM VỀ MÌ



INTRODUCTION

34 is a rice noodle brand under the company Phuong Hong Dieu Co., Ltd, based in Ho Chi Minh City, Vietnam. We specialize in the production and export of traditional Vietnamese foods, including rice vermicelli, rice noodles, and other products.

With a strong commitment to quality, food safety, and authentic Vietnamese flavor, we offer both fresh and dried products, all made from carefully selected raw ingredients and processed using modern, hygienic techniques.

At 34, we aim to bring the genuine taste of Vietnam to customers around the world.



DANH MỤC CÁC DÒNG SẢN PHẨM

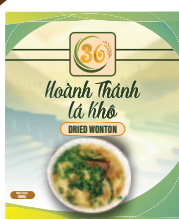
PRODUCT PORTFOLIO



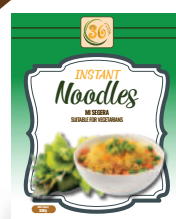
1. Mi Trứng



2. Mi Chay



3. Hoàn Thành Lá Khô



4. Instant Noodle



- The food additive used are of non animal origin.
- The noodle is tough and delicious, non
- friable, non broken in the cooking process.
- Use the fresh eggs- don't use the egg powder.
- Don't contain borax and preservation.

PREMIUM EGG NOODLE

INGREDIENT:

Wheat flour(85%), eggS 6%, salt, Gardenia yellow 60 WSP, Pentasodium Triphosphate (E451i), Sodium Polyphosphate (452i), sodium carbonate (E500i)

HOW TO USE:

- Put noodle into boiled water and we cook it with in from 1-2 minutes, at the same time stir it regularly until water boiled.
- Remove the water, then we pour 1-2 spoon of oil into if so not stick together.
- After that we use it as main food(fry with sea food, egg, meat, vegetable, sauce (soy sauce, fish sauce, oyster...) or you can cook them with the hot pot and broth.





- The food additive used are of non animal origin.
- The noodle is tough and delicious, non friable, non broken in the cooking process
- Don't contain borax and preservation.

VEGETARIAN NOODLE

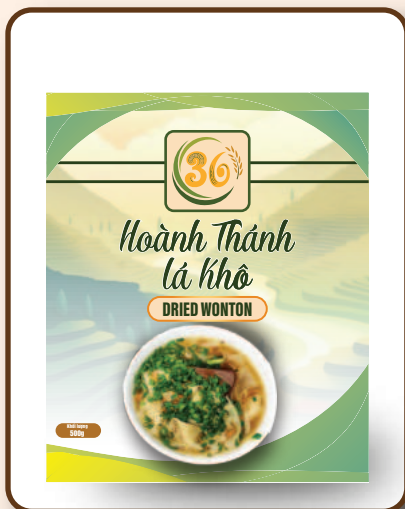
INGREDIENT:

Wheat flour(85%), salt, Gardenia yellow 60 WSP, Pentasodium Triphosphate (E451i), Sodium Polyphosphate(452i), sodium carbonate (E500i)

HOW TO USE:

- Put noodle into boiled water and we cook it with in from 1-2 minutes, at the same time stir it regularly until water boiled.
- Remove the water, then we pour 1-2 spoon of oil into if so not stick together.
- After that we use it as main food (fry with vegetable, sauce (soy sauce,chili...) or you can cook them with the hot pot and broth





- The food additive used are of non animal origin.
- The noodle is tough and delicious, non friable, non broken in the cooking process
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DRIED WONTON

INGREDIENT:

Wheat flour, eggs, salt, water, Sodium bicarbonate ins 500ii, tapioca starch and selected seasonings.

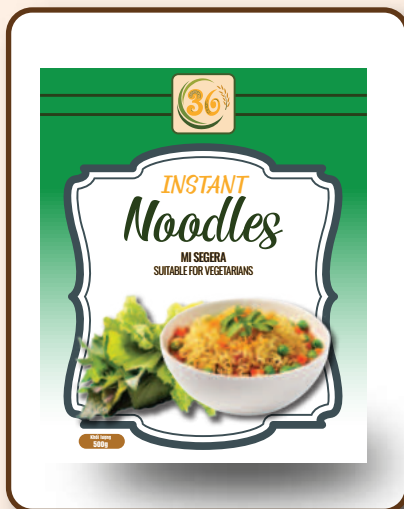
HOW TO USE:

- Break the wonton leaf and put in the hot broth, cook till it soft and then can use it.
- (Used not powder coating-no need soak and wash the leaf before using)

Product Overview – Dried Wonton Wrapper (Hoành Thánh Lá Khô)

- Dried Wonton Wrapper is made from premium wheat flour, tapioca starch, and selected seasonings. This product is designed for those seeking durable, chewy, and easy-to-store wonton wrappers for everyday cooking.
- Our dried wonton is preservative-free, easy to rehydrate, and suitable for boiling, steaming, or frying. It's perfect for making wonton soup, fried wontons, dumplings, and other Asian-style dishes.





- The food additive used are of non animal origin.
- The noodle is tough and delicious, non friable, non broken in the cooking process
- Suitable for vegetarians.

INSTANT NOODLE

INGREDIENT:

Wheat flour, salt, topica starch, shortening. Pentansodium Triphosphate(E451i), Sodium Carbonate (E500i), Butylated Hydroxyanisole (E320), Butylated Hydroxytoluene (E321), Tartrazine.

HOW TO USE:

- Pour boiling water into the bowl with noodle, wait 2 minutes, drain, then dry with vegetables, seafood, eggs, sauce (chili, soy bean, oyster).
- Cook them in hot pot or broth.





Đậm đà vị Việt

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