



T1 WORLD,

the hub of Asian food, is a trading company specializing in food trade and global sourcing.

www.t1-world.com



T1 WORLD
Trade & Global Sourcing

T1 WORLD

The Hub of Asian Food

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The Hub of Asian Food T1 WORLD



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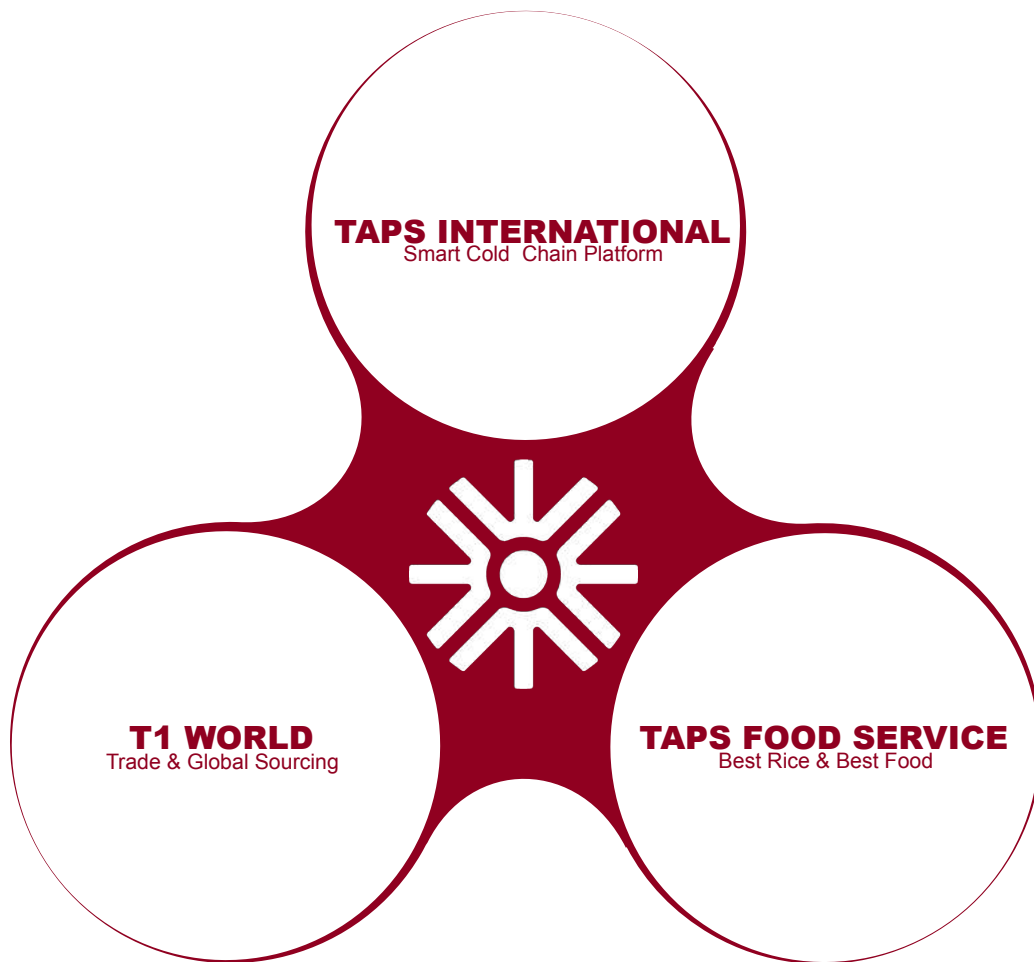
T1 WORLD is a subsidiary of TAPS Food Service in Korea and is based in Korea and Vietnam.

TRADE & GLOBAL SOURCING

T1 World has a network of more than 100 manufacturers and suppliers from East and Southeast Asian countries including Korea, China, Japan, Vietnam, Thailand, Malaysia, and Indonesia.

Currently, we source and supply retail products to various distribution channels, focusing on large-scale social commerce including Coupang; the largest online commerce platform in Korea.

We can support and provide all the necessary procedures for food distribution, including global sourcing, OEM, ODM, retail, and the development of new products.



Best Rice & Best Food

TAPS FOOD SERVICE

www.tapsfood.com



TAPS Food is a company that has the know-how to improve the texture and preservation of rice by having a customized cooking process. Each grain has a separate cooking system to maintain the optimal texture. It implements the taste of freshly cooked rice by applying the technology and cooking equipment of Japanese partners. This is a strategy for the luxurious taste of rice pursued by us.

Smart Cold Chain Platform

TAPS INTERNATIONAL

www.tapsinternational.co.kr www.tapscoldchain.com



The cold-chain solution specialized company in Korea with over 20 years of business in developing and supplying cold-chain products to major Korean pharmaceutical and biotech companies. Our cold-chain solution is also supported in the food industry and its distribution channel. If you are looking for a reliable cold-chain solution, especially in Asia, please also contact us for further assistance.

Product Development

Upon your requirements, we could support your development using our strong network in Asia.



Fried products

We can provide any type of crispy fried product, including vegetables and seafood, using our IQF system.



Sea Food products

We have various shrimp-based items such as fried shrimp, toast, patties, and balls, and can also supply fish, squid, and crustaceans including raw materials upon the requirement.



Dried laver & kelp & Sea mustard

We handle a variety of dried fish such as anchovy, shrimp and kelp. we produce and distribute the processed seafoods such as soup stock pack and seasoned seaweed.



Rice

Frozen grain rice, fried tofu rice, and various kinds of grain rice can be produced.



Sushi Rice

Frozen grain rice, fried tofu rice, sushi rice, and various kinds of grain rice can be produced.



Topokki

K-food, Authentic Korean Rice Cake Pot



Sauce

We have more than 150 sauces, including Korean, Chinese, Japanese, Western, and salad dressing, centering on K-Food Sauce for a dish such as Fried-chicken, soup, stir-fried, salad, etc.



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Shrimp Toast - Menboshia (Pre-fried, Frozen)

Menboshia means fried shrimp sandwiches or shrimp toast in Chinese style.

- Shrimp Toast that has the crispness of fried food
- It's delicious with chilli sauce.
- Best for kids or adults snacks

Recipe

- Air fryer : Refrigerated in an air fryer preheated to 170~175°C
Add Shrimp Toast and cook back and forth for 10-11 minutes.
- Fryer : Put it in cooking oil preheated to 170~175°C for 5~6 minutes as it is frozen

Contain : 40-60%shrimp, Surimi, seasoning

Packing : 10 - 40 pcs/bag or box

Size : 30g - 50g /pcs



Breaded Torpedo Shrimp (Raw/Pre-Fried, Frozen)

Breaded Shrimp is a breaded and deep-fried prawn dish, of a darker and crunchy texture. This a delicacy that offers a rich texture and taste.

- It's good to eat with various sauces such as chilli sauce and ketchup.
- It can be combined with other dishes to make sushi rolls

Recipe

- Air fryer : Preheat at 180°C for 3 minutes and heat at 180°C for 9-10 minutes.
- Frying Pan : Preheat the pan over medium heat and add oil, turn the product upside down for 4 minutes, and eat.

Contain : 40-60%shrimp, Surimi, seasoning

Packing : 10 - 40 pcs/bag or tray or Box

Size : 20g - 40g /pcs



Breaded Butterfly Shrimps (Raw/Pre-Fried, Frozen)

Breaded Butterfly Shrimp is an indispensable appetizer in every dining party, meeting with relatives and friends. Therefore, it is voted as Top Seller In Appetizer by many families and is popular around the world.

Recipe

- Do not defrost product.
- Frying Pan : Preheat oil to 170~175 °C then deep fry frozen product for 2.5~3.0 minutes or until golden brown.
- Carefully remove shrimp and place on paper towel to cool for 1 minutes then serve.

Contain : 40-60% shrimp, Surimi, seasoning

Packing : 10 - 40 pcs/bag or tray or Box

Size : 20g - 40g /pcs

T1 WORLD

Trade & Global Sourcing

The fresh and crispy taste of the ocean



Shrimp Donut-Ring (Raw/Pre-Fried/Fully-Fried, Frozen)

Breaded Shrimp Donut is a dish breaded with shrimp, it looks like a ring shape (because of its round shape). Deep-fried in oil to create eye-catching colors. This dish is suitable as an appetizer.
- It's good to eat with various sauces such as chilli sauce and ketchup.

Recipe

- Frying pan : Lower breaded shrimp carefully into preheated oil in batches. Fry until crispy and golden brown, about 4 to 5 minutes. Transfer to a paper towel-lined plate to drain. Repeat with remaining breaded shrimp.

Contain : 35-40%shrimp, Surimi, seasoning

Packing : 10 pcs/bag or box

Size : 25g/pcs : 1box 30g/pcs : 1box



Shrimp Patty (Pre-fried)

Shrimp Patty is crispy from the outside & tender from the inside. That is good choice for easy meal or to feed a crowd. Make these easy shrimp patties with the sauce for a quick appetizer because these shrimp cakes are everything good, just so easy to make & taste terrific.

- It's good to eat with various sauces such as chilli sauce and ketchup
- It can be eaten as a sandwich or burger.

Recipe

-Frying pan : Preheat pan over medium heat and add oil for 5-6 minutes. Turn over and cook before eating.

-Air fryer : Preheat at 180°C for 3 minutes and heat at 180°C for 9-10 minutes.

Contain : 35-40%shrimp, Surimi, seasoning

Packing : 10 pcs/bag or box

Size : 60g/pcs : 1bag 70g/pcs 80g/pcs



Breaded Shrimp Ball Shrimps (Raw)

Shrimp Ball is a convenient pre-prepared product, shrimps are selected from fresh, firm and quality ones. The product has a uniform round shape that brings a dish that is both attractive and beautiful. It only takes a few minutes to prepare and you will have a delicious and attractive deep-fried shrimp dish for the family.

Recipe

- Do not defrost product.

- Preheat oil to 170 – 175oC then deep fry frozen product for 2.0 – 3.0 minutes or until golden brown.

- Carefully remove shrimp and place on paper towel to cool for 1 minutes then serve.

Contain : 50% +/-5% Shrimp, 50% +/-5%Breaded.

Packing : 500G/box.

Size : 21/25 (20g +/- 2g/pc) : 1 Box.

The fresh and crispy taste of the ocean



Sushi Shrimp - Sushi Ebi Vannamei (Cooked - Frozen)

Sushi Ebi is a product that will be ready to eat once thawed and will be a perfect topper for your sushi. These are frozen products that will need full thawing before consumption.

- This is a delicacy that has the natural taste of shrimp
- It can be combined with other dishes to make sushi rolls.

Recipe

- Defrost in water for 25-30 mins, remove from the packing, and ready to eat.

Contain : 100%shrimp

Packing : 20 pcs/tray

Size : - 3L (8.0-8.5 cm)

- 4L (8.5-9.0 cm)

- 5L (9.0-9.5 cm)

- 6L (9.5-10 cm)



Cocktail Shrimps (Cooked, Frozen)

I prepared the chewy white-legged shrimp to make it easy to eat. The popping texture of chubby flesh and savory and light taste are excellent. Enjoy the true taste of white-legged shrimp by using it in various dishes such as stir-fried, steamed, hot pot, and fried food and especially making cocktails.

Recipe

- Refrigerated storage
- After defrosting with running water, heat it up and eat.
- Do not re-freeze after thawing

Treatment : STPP

Packing : 500g - 2kg /bag.

Size : 31/40, 41/50, 51/60, 61/70, 71/80, 81/90, 91/100, 100/200



Black Tiger Shrimps (Raw, Frozen)

Shrimp is a rich source of protein. When cooked, the black stripes on the shell turn bright red and the meat inside turns white. Our range of Black Tiger Shrimps products consists of Head On Shell On (HOSO), Headless shell-on (HLSO), Peeled tail-on (PTO), Peeled And Deveined Shrimp (PD) Black Tiger Shrimps Shrimp.

Recipe

- For best cooking keep shrimp frozen until ready to use
- Defrosting is necessary:
 - + Overnight thaw: Place frozen sealed shrimp Box in refrigerator and thaw overnight.
 - + Quick thaw: Place frozen sealed shrimp bag under cold running water for 20 – 30 minutes or until thawed.
- Remove shrimp from packaging, let drain and cook before serving.
- Do not refreeze thawed shrimp.

Contain : 100% shrimp

Packing : 300g, 500g, 600g, 800g, 1kg. Follow customer's demand.

Size : pcs/kg or pcs/ box

The fresh and crispy taste of the ocean



Nobashi Vannamei Shrimps (Raw, Frozen)

Nobashi Vannamei Shrimps are a type of white shrimp that is peeled leaving the tail and processed according to Japanese standards.

Recipe

- For best cooking keep shrimp frozen until ready to use
- Defrosting is necessary:
- + Overnight thaw: Place frozen sealed shrimp bag in refrigerator and thaw overnight.
- + Quick thaw: Place frozen sealed shrimp bag under cold running water for 10 – 15 minutes or until thawed.
- Remove shrimp from packaging, let drain, and cook before serving. Shrimp are pearly and opaque when cooked.
- Do not refreeze thawed shrimp

Treatment: STPP or Non STPP

Contain: 100%shrimp

Packing: 20 pcs/tray

Size:- 3L (13g): 1tray - 4L (16g): 1tray - 5L(18g): 1tray



Fried Squid (Pre-Fried, Frozen)

It's a good fried squid that's blunt and short. The combination of plump and chewy squid and crispy fried clothes boasts a vivid flavor. Fried squid that will captivate everyone's taste if you fry it. Use it as a hearty snack or snack.

Recipe

- Heat it in oil preheated to 170-180°C for 2-3 minutes without thawing.
- You can add chilli sauce or soy sauce to your taste.

Shape : Rectangular

Type : Skewered

Weight : 25g

Packing : IQF 1kg/bag with sticker x 10bag = 10kg/carton with label.



Vegetable Fish Cake (Frozen)

Fish Surimi is made from textured white fish meat and mixed with chopped vegetables (Onion, Carrot, Green Bean)

- Small sized mini fish cake with colorful textures and flavors
- It's good with ketchup and other sauces
- It's more delicious if you eat it with tepokki.

Recipe

- Air fryer: Heat it at 170-180°C for 5-7 minutes without defrosting.
- Fryer: Put it in oil preheated to 170-180°C without defrosting and heat it for 2-3 minutes before eating.

Shape : Rectangular

Type : Skewered

Weight :

25g - Packing: IQF 1kg/bag with sticker (10pcs) x 10bag = 10kg/carton with label.

50g - Packing: IQF 1kg/bag with sticker (10pcs) x 10bag = 10kg/carton with label.

80g - Packing: IQF 800g/bag with sticker (10pcs) x 10bag = 8kg/carton with label.

130g (Add Shrimp) - Packing: IQF 1.3kg/bag with sticker (10pcs) x 10bag = 13kg/carton with label.



MZFOOD SOLUTION Co.,Ltd.

We'll Find The Secret Of The Sauce Taste.



Sweet & Sour Chicken Sauce

- Sauce for Korean sweet & sour chicken

Size : 2kg
Container type : pet, pouch



Sweet & Spicy Chicken Sauce

- Sweet & a little bit spicy sauce
- Sauce for the Korean style fried chicken
- Also, good to eat with sausage/Fried
- Shrimp/fried potato and more

Size : 2kg
Container type : pet, pouch



Korean Style Soy Garlic Sauce

- Salty taste & garlic flavor
- Cook with Korean fried chicken
- Can use Korean style side dishes

Size : 2kg
Container type : pet, pouch



Korean Beef Sauce for the "Bulgogi"

- Go with well the beef menu
- Can add in beef soup for broth
- Good for marinade "Bulgogi"

Size : 2.1kg
Container type : pet, pouch



Udon Broth

- Broth of Udon
- Salty & deep broth flavor

Size : 1.93kg
Container type : pet, pouch



Sauce for the any type of Pork Cutlet

- Sauce for the pork cutlet
- Fit with any style of deep fried pork

Size : 1.9kg
Container type : pet, pouch



All-round Soy Sauce for Korean Food

- Multi-use soy sauce
- Broth of soup/sauce for side dishes
- Sauce for vegetable & dipping sauce with meat

Size : 1.93kg
Container type : pet, pouch



Sweet Chili Sauce

- Dipping with fried
- Go with well shrimp/potato/sausage

Size : 2kg
Container type : pet, pouch



Sauce for the Buckwheat Noodle

- Broth of Japanese style buckwheat noodle

Size : 2.1kg
Container type : pet, pouch



Sauce for the Sweet & Sour Pork

- Deep fried pork sauce
- Sweet & sour flavor

Size : 1.95kg
Container type : pet, pouch

Packing Unit

Spout Pouch

packing dimensions

Powder 1kg, 2kg, 5kg

Liquid 1kg, 2kg, 3kg, 5kg

1kg – 195x260mm

2kg – 215x320mm

5kg – 275x400mm



Small Packing

packing dimensions

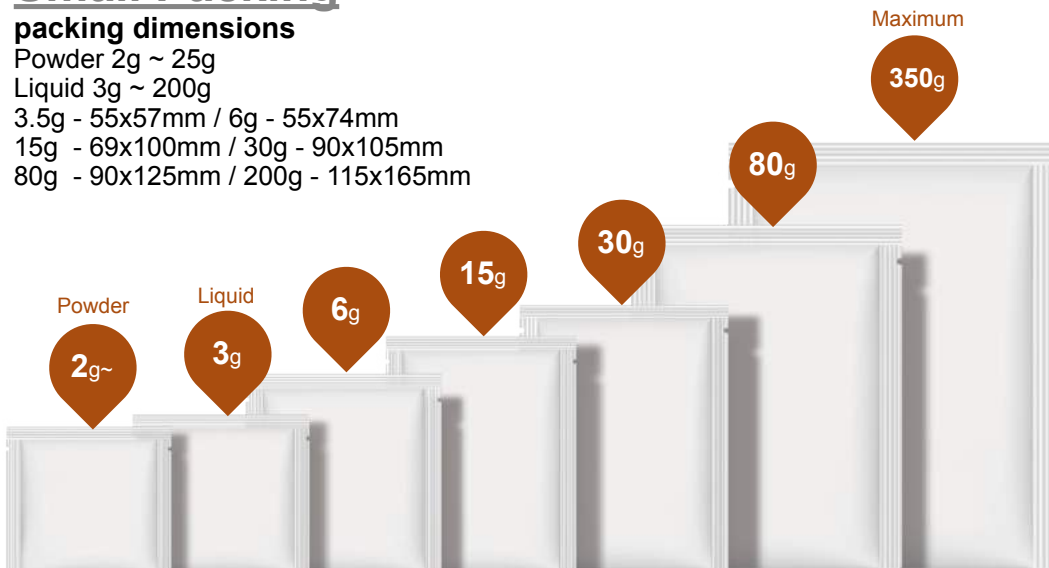
Powder 2g ~ 25g

Liquid 3g ~ 200g

3.5g - 55x57mm / 6g - 55x74mm

15g - 69x100mm / 30g - 90x105mm

80g - 90x125mm / 200g - 115x165mm



Cup sealer

packing dimensions

Liquid 35g, 40g

*sample image



MZFOOD
MZFOOD SOLUTION Co.,Ltd.

Packing Unit

5kg



Opaque Pouch

5kg

1~2kg



Aluminum Pouch

1kg~2kg



PET①

150g~200g



PET②

300g



PET③

1kg/2kg



Plastic Container

3kg/5kg/10kg



Korea NO.1 Dried Seafood BADAONE

Seasoned laver



Crispy seasoned laver

- Flavor : Original, Green tea, Spicy
- Savory snack for adult and children
- Not fried but roasted for low calorie.
- Crunch texture
- Zipper bag type – easy to store/use
- Shelf Life : 12months

Recipe

1. Making a rice ball, with other dishes alone.
 2. Topping on boiled rice, noodles, salads or any fried rice.
 3. Beer snacking & side dish
- If you turn the damp seaweed into the microwave for 1min, you can enjoy crispy again.

Size : 40g, 60g



Seasoned laver shreds

- Zipper bag type – easy to store/use
- Shelf Life : 12months

Recipe

1. Making a rice ball, with other dishes alone.
2. Topping on boiled rice, noodles, salads or any fried rice.

Size : 400g



Seasoned laver - lunch box

- It's seasoned dried seaweed with perilla oil and salt, which uses high-quality raw materials grown in Wando, a clean area in Korea.
- Crunch texture
- Shelf Life : 10months

Recipe

1. Savory snack for adult and children, with other dishes alone.
2. Eat with rice.

Size : 64g (4g X 16ea)

BADAONE

Korea NO.1 Dried Seafood

Dried laver & kelp & Seamustard



Dried laver

- 100% dried laver

Recipe

Lightly roast seaweed and eat with rice.

Packing : 50pcs, 100pcs

Size : 90g, 180g



Dried kelp (cut)

- 100% dried kelp

Recipe

Soup base, Kelp rice, fried kelp.

Size : 200g



Dried sea mustard (cut)

- 100% dried mustard

Recipe

Seaweed (sea mustard) soup

1. After soak 10g of dried seaweed in water and discard only the water
2. Put a spoon of sesame oil in a pot and stir-fry the seaweed.
3. Add 1L of water, season with soy sauce and salt, and boil for another 15 minutes.

Size : 300g

BADAONE

Korea NO.1 Dried Seafood



BABIYA®

We make rice style

Frozen grain rice (half cutting)

- Healthy multigrain rice with various grains
- You can eat 100g each, so you can help control your diet.
- There is a perforation line in the container, so if you think the quantity is too much, you can eat it by dividing it in half.
- Shelf Life : 12months



Recipe

1. Remove the sealing a little before cooking in the microwave.
2. 100g should be cooked in the microwave for 2 minutes
3. 200g should be cooked in the microwave for 3 minutes 30 seconds
4. If cutting by hand is difficult, use scissors to safely cut along the perforation line.

Size : 200g (100g each X 2)



[Brown rice]



[Black rice]



[White rice]



[Oat rice]



[Bean rice]



[11 grain rice]



Frozen sushi rice

- Sushi rice with soft acidity and savory sushi sauce.
- If you have the ingredients you want it as fish, shrimp, meat etc, you can enjoy the taste of a sushi craftsman.
- Shelf Life : 12months



< Sushi rice >

Recipe

1. Tear off the sealing a little before cooking in the microwave.
2. After cooking in the microwave for 2 minutes, cool for 1 minute.
3. Add the desired ingredients to complete delicious sushi

Packing : Sushi rice 10pcs
Size : 150g/pack (13g - 18g/pcs)



Sushi meal kit (frozen)

- Put seafood, beef on sushi rice and eat with wasabi and soy sauce to complete high-quality sushi
- This is a meal kit with all sushi ingredients prepared.
- Various meal kit configurations are possible by changing the ingredients

Recipe

1. Thaw frozen ingredients in running water for about 10 minutes.
2. Tear off the sealing a little and cook in the microwave for 2 minutes.(sushi rice)
3. Let the heated sushi rice cool for 1 minute and put on the thawed ingredients.



< Salmon >

Packing : Sushi rice 20pcs, salmon 20pcs, soy sauce, wasabi and ginger
Size : 472g (rice 300g, salmon 160g)



< Shrimp >

Packing : Sushi rice 20pcs, shrimp 24pcs, soy sauce, wasabi and ginger
Size : 472g (rice 300g, shrimp 160g)



<Beef belly>

Additional Recipe

2-1. Roast the thawed beef in a frying pan

Packing : Sushi rice 10pcs, slice beef, special sauce, wasabi and ginger
 Size : 410g (rice 150g, beef 180g)



<Beef brisket>

Additional Recipe

2-1. Roast the thawed beef in a frying pan

Packing : Sushi rice 10pcs, slice beef, special sauce, wasabi and ginger
 Size : 410g (rice 150g, beef 180g)



 **SINJEON FOOD SYS**
SINJEON FOOD SYS

WE PLANT DREAMS AND CREATE NEW CULTURES

 **신전컵떡볶이**
SINJEON CUP TOPOKKI

Spicy and sweet sauce
with rice cake

ORIGINAL



1000w / 2 min
700w / 2'30 min

NET WT : 125g 4.41oz (260kcal)

SINJEON FOOD SYS

HOW TO EAT CUP TOPOKKI

01



Put the rice cake with seasoning in the container cup

02



Pour water(66ml) up to marked the line the container cup

03



Microwave on 2Mins (1,000W) or on 2`30Mins (700W).

04



Enjoy Topokki after Mixing the rice cake and seasoning well

COMPONENT



Sinjeon release a cup topokki which can be easily eaten anytime, anywhere!



Chewy Rice cakes



Refreshingly spicy



Fantastic combination of spicy and sweet



TI WORLD
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734A Dien Bien Phu, 10 Ward, 10 District, Ho Chi Minh City