



Asian Do brand provides quick and easy-to-prepare sauces and products, offering the taste of homemade or restaurant-quality meals in just 3-5 minutes.

► READY SAUCE FOR COOKING ASIAN FOOD AT HOME!





Delicious taste

**Easy step
for cooking
at home**

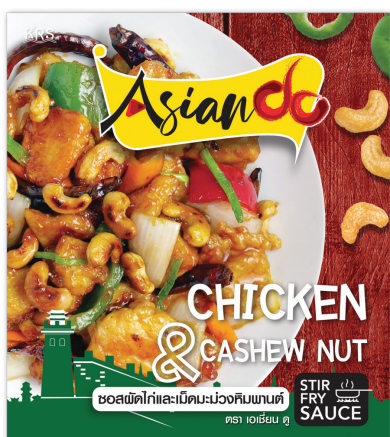
Authentic ingredients

**Restaurant famous
menu**

**Happiness
at home
with family**

PRODUCT CONCEPT

Asian products and condiments that only require 3-5 minutes to cook to taste just like your Asian home-cooked dishes.



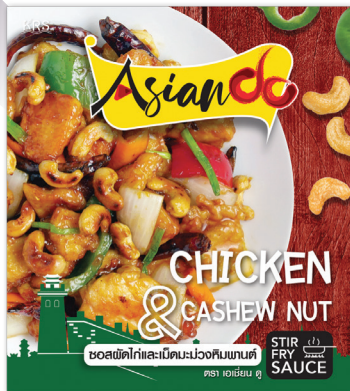
1 Pack of Sauce



**Buy Local ingredients
at your Local store.**



Perfect Menu



CHICKEN & CASHEW NUT STIR FRY SAUCE

CONCEPT

A good blend of an authentic Chinese soy sauce mix together with our secret recipes providing a good taste of sweet and salty of your stir fry dish. It is suitable for all kinds of meat. (chicken, pork and beef)

Raw Material Preparation :

- Asian Do Chicken and Cashew Nut Stir Fry Sauce 1 pack
- Diced chicken 120g
- Crispy flour 30g
- Diced onion 25g
- Diced red and green bell pepper 25g
- Cashew Nut 15g
- Sliced yellow chili 10g
- Sliced spring onion 10g
- Fried dried red chili 5g
- Oil for frying

Cooking instruction :

- 1 Mix crispy flour with water. Add Chicken.
- 2 Heat a pan. Add oil, frying chicken until cooked. Put it on a separate plate.
- 3 Heat a pan. Add vegetables, fried chicken and sauce. Stir fry until all ingredients are cooked. Sprinkle with spring onion and fried dried red chili.
- 4 Serve with rice.

| Nutrient | Per 100 g | Per Serving (70 g) |
|--------------------|------------------|--------------------|
| Energy | 893 kJ/ 211 kcal | 628 kJ/ 148 kcal |
| Fat | 1.7 g | 1.2 g |
| Of which saturates | 0 g | 0 g |
| Carbohydrate | 47 g | 33 g |
| Of which sugars | 42 g | 30 g |
| Fibre | 0 g | 0 g |
| Protein | 1.8 g | 1.3 g |
| Salt | 4.0 g | 2.8 g |

INGREDIENT

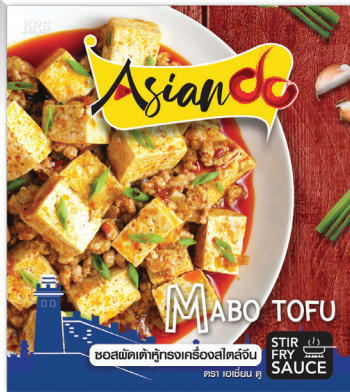
Water, Sugar Soy sauce (Water, **Soybean**, Rice, Salt), Onion, Thickener (E1442), Salt, Natural color (E150a), Garlic, Soybean oil, Yeast extract, Acidity regulator (E330), Dried **shrimp**, Chili powder

OTHER INFO.

*Shelf life : 18 months

*Store in a cool, dry place. Once opened, store refrigerated and consume within 7 days.

*Food safety certification : BRC, IFS



MABO TOFU STIR FRY SAUCE

CONCEPT

A delicate blend of Soybean and Hot Red Chili mix with our secret spices enhancing a good taste and good smelling of your Mabo Tofu stir fry dish.

Raw Material Preparation :

- Asian Do Mabo Tofu Stir Fry Sauce 1 pack
- Diced soft tofu 250g
- Minced pork 80g
- Oil 10g
- Water 10g
- Sliced spring onion 5g

Cooking instruction :

- 1 Heat a pan. Add oil and meat.
- 2 Add Asian do Mabo Tofu Stir fry sauce and water. Stir fry until meat are cooked.
- 3 Add soft tofu and spring onion.
- 4 Serve with rice.

| Nutrient | Per 100 g | Per Serving (70 g) |
|--------------------|-------------------|--------------------|
| Energy | 1109 kJ/ 268 kcal | 769 kJ/ 186 kcal |
| Fat | 23 g | 16 g |
| Of which saturates | 3.3 g | 2.3 g |
| Carbohydrate | 13 g | 8.9 g |
| Of which sugars | 6.7 g | 4.7 g |
| Fibre | 0.9 g | 0.6 g |
| Protein | 2.2 g | 1.5 g |
| Salt | 5.3 g | 3.7 g |

INGREDIENT

Water, Soybean oil, Pickled red hot chili (Red hot chili, Salt), Dried red chili, Shallot, Garlic, **Sesame** oil, Ginger, Salt, Sugar, Soy sauce (Water, **Soybean**, Rice, Salt), Thickener (E1422), Tomato paste, Spices, Natural color (E160c), Acidity regulator (E330), Chili oil, Preservatives (E202, E211)

OTHER INFO.

*Shelf life : 18 months

*Store in a cool, dry place. Once opened, store refrigerated and consume within 7 days.

*Food safety certification : BRC, IFS



| Nutrient | Per 100 g | Per Serving (70 g) |
|--------------------|-------------------|--------------------|
| Energy | 694 kJ / 164 kcal | 483 kJ / 114 kcal |
| Fat | 1.8 g | 1.3 g |
| Of which saturates | 0 g | 0 g |
| Carbohydrate | 36 g | 25 g |
| Of which sugars | 32 g | 22 g |
| Fibre | 0.5 g | 0.3 g |
| Protein | 0.9 g | 0.6 g |
| Salt | 2.0 g | 1.4 g |

SWEET & SOUR STIR FRY SAUCE

CONCEPT

A good blend of an authentic Chinese spices mix with our secret recipe, giving a delicious taste of sweet and sour flavor. This menu is one of a famous Chinese restaurant dish which is now you can easily make it at home.

Raw Material Preparation :

- Asiando Sweet and Sour Stir Fry Sauce 1 pack • Diced chicken 120 g • Crispy flour 30 g
- Diced onion 25 g • Diced red and green bell pepper 25 g • Diced pineapple 25 g • Water 60 g
- Oil for frying

Cooking instruction :

- 1 Mix crispy flour with water. Add Chicken.
- 2 Heat a pan. Add oil, frying chicken until cooked. Put it on a separate plate.
- 3 Heat a pan. Add vegetables, Fried chicken from (2) and Asiando Sweet and Sour stir fry sauce. Stir fry until cooked.
- 4 Serve with rice.

INGREDIENT

Water, Sugar, Tomato paste, Pineapple, Onion, Garlic, Tamarind paste, Salt, Thickener (E1442), Soybean oil, Acidity regulator (E260), Natural color (E160c), Spices

OTHER INFO.

*Shelf life : 18 months

*Store in a cool, dry place. Once opened, store refrigerated and consume within 7 days.

*Food safety certification : BRC, IFS



| Nutrient | Per 100 g(Per Serving) |
|--------------------|------------------------|
| Energy | 1122 kJ / 266 kcal |
| Fat | 8.4 g |
| Of which saturates | 1.3 g |
| Carbohydrate | 42 g |
| Of which sugars | 28 g |
| Fibre | 0.5 g |
| Protein | 5.7 g |
| Salt | 5.9 g |

SPICY KOREAN BIBIMBAP SAUCE

CONCEPT

Make from a real Gochujang and Korean soy sauce and mix with our finest ingredients giving a delicious Bibimbap dish (Korean Rice Dish)

Raw Material Preparation :

- Asiando Spicy Korean Bibimbap Sauce 1 pack • Cooked rice 165 g • Pork strip 50 g
- Bean sprouts 50 g • Shiitake mushroom strip 50 g • Carrot strip 25 g • Sesame oil 10 g • Sesame 1 g

Cooking instruction :

- 1 Pan-fry bean sprouts, shiitake mushroom, carrot and meat with sesame oil for few minutes. Put it on a separate plate.
- 2 Place cooked rice in a bowl. Topped with vegetables and meat from (1).
- 3 Add Asiando Korean bibimbap sauce over the entire bowl. Sprinkle with sesame.
- 4 Bring to serve.

INGREDIENT

Chili paste [Wheat flour, Corn syrup, Water, Seasoning sauce (Red pepper powder, Water, Salt, Onion, Garlic), Salt, Defatted soybean flour, Wheat, Ethanol, Stabilizer (E415), Seed koji (Fermented rice)], Water, Sugar, Soy sauce (Defatted soybean, Wheat, Salt, Alcohol, Soybean, Water), Coconut sugar, Sesame oil, Tomato paste, Onion, Sesame, Pickled red hot chili (Red hot chili, Salt), Garlic, Salt, Chili powder, Acidity regulator (E330), Thickener (E1442), Natural color (E160c)

OTHER INFO.

*Shelf life : 18 months

*Store in a cool, dry place. Once opened, store refrigerated and consume within 7 days.

*Food safety certification : BRC, IFS



BULGOGI STIR FRY SAUCE

CONCEPT

A blend of an authentic Korean soy sauce mix with sugar, apple juice, garlic and ground black pepper giving the taste of sweet, slightly salty and savory flavor. It goes perfect with sliced beef, pork or chicken.

Raw Material Preparation :

- Asian Do Bulgogi Stir Fry Sauce 1 pack • Sliced pork 150g • Sliced garlic 25g
- Sliced red chili 15g • Oil 5g • Sliced green onion 3g • Sesame 2g

Cooking instruction :



1 Pan-fry garlic for few minutes. Put it on a separate plate.



2 Heat a pan. Add oil, meat, red chili, green onion and Asian do Bulgogi Stir Fry Sauce.



3 Add Fried garlic from (1). Stir fry until meat and vegetables are cooked. Sprinkle with sesame.



4 Serve with rice.



| Nutrient | Per 100 g | Per Serving (70 g) |
|--------------------|------------------|--------------------|
| Energy | 945 kJ/ 223 kcal | 653 kJ/ 154 kcal |
| Fat | 1.7 g | 1.2 g |
| Of which saturates | 0 g | 0 g |
| Carbohydrate | 48 g | 33 g |
| Of which sugars | 39 g | 28 g |
| Fibre | 0 g | 0 g |
| Protein | 3.9 g | 2.8 g |
| Salt | 6.5 g | 4.5 g |

INGREDIENT

Soy sauce (Defatted **soybean**, **Wheat**, Salt, Alcohol, **Soybean**, Water), Sugar, Water, Honey, Thickener (E1442), Apple juice, **Sesame** oil, Garlic, Acidity regulator (E330), Black pepper

OTHER INFO.

*Shelf life : 18 months

*Store in a cool, dry place. Once opened, store refrigerated and consume within 7 days.

*Food safety certification : BRC, IFS

GOCHUJANG STIR FRY SAUCE

CONCEPT

Make from a real Gochujang paste (Korean chili pepper), blend it with our secret recipe providing a good balance taste of hot & sweet, savory, salty and perfect pungent flavor to your stir fry dish.

Raw Material Preparation :

- Asian Do Gochujang Stir Fry Sauce 1 pack • Sliced Pork 150g • Sliced Onion 40g
- Sliced red chili 10g • Oil 5g • Sliced green onion 3g • Sesame 2g

Cooking instruction :



1 Heat a pan. Add oil and meat.



2 Add onion, red chili, green onion and Asian do Gochujang Stir Fry Sauce.



3 Keep stir fry it until meat and vegetables are cooked. Sprinkle with sesame.



4 Serve with rice.



| Nutrient | Per 100 g(Per Serving) |
|--------------------|------------------------|
| Energy | 735 kJ/ 174 kcal |
| Fat | 2.9 g |
| Of which saturates | 0.5 g |
| Carbohydrate | 32 g |
| Of which sugars | 19 g |
| Fibre | 0.5 g |
| Protein | 4.9 g |
| Salt | 4.5 g |

INGREDIENT

Chili paste [Wheat flour, Corn syrup, Water, Seasoning sauce (Red pepper powder, Water, Salt, Onion, Garlic), Salt, Defatted **soybean** flour, **Wheat**, Ethanol, Stabilizer (E415), Seed koji (Fermented rice)], Water, Sugar, Soy sauce (Defatted **soybean**, **Wheat**, Salt, Alcohol, **Soybean**, Water), Pickled red hot chili (Red hot chili, Salt), Coconut sugar, Garlic, **Sesame** oil, Thickener (E1442), Yeast extract, Chili powder, Ginger, Natural color (E160c), Acidity regulator (E330)

OTHER INFO.

*Shelf life : 18 months

*Store in a cool, dry place. Once opened, store refrigerated and consume within 7 days.

*Food safety certification : BRC, IFS



GARLIC & ONION STIR FRY SAUCE

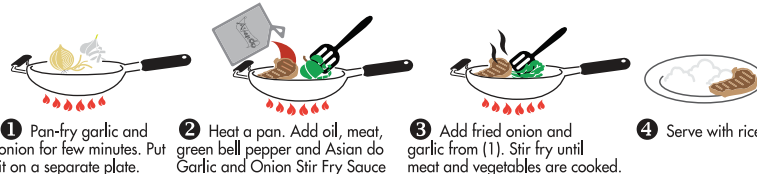
CONCEPT

A perfect blend of an authentic Japanese soy sauce mix with Japanese mirin (Rice wine similar to sake) giving a delicious taste of your stir fry dish.

Raw Material Preparation :

- Asian Do Garlic and Onion Stir Fry Sauce 1 pack • Sliced pork 150g
- Sliced onion 20g • Sliced garlic 15g • Sliced green bell pepper 15g • Oil 5g

Cooking instruction :



| Nutrient | Per 100g | Per Serving (70g) |
|--------------------|-------------------|-------------------|
| Energy | 1785 kJ/ 422 kcal | 1240 kJ/ 293 kcal |
| Fat | 7.8g | 5.5g |
| Of which saturates | 1.2g | 0.8g |
| Carbohydrate | 74g | 51g |
| Of which sugars | 37g | 26g |
| Fibre | 8.2g | 5.7g |
| Protein | 14g | 10g |
| Salt | 6.0g | 4.2g |

INGREDIENT

Soy sauce (Defatted **soybean**, **Wheat**, Salt, Alcohol, **Soybean**, Water), Water, Sugar, Soybean oil, Garlic, Onion, Thickener (E1422), Mirin, **Sesame** oil, Black pepper, Ginger, Acidity regulator (E330), Salt

OTHER INFO.

- *Shelf life : 18 months
- *Store in a cool, dry place. Once opened, store refrigerated and consume within 7 days.
- *Food safety certification : BRC, IFS

TEPPANYAKI STIR FRY SAUCE

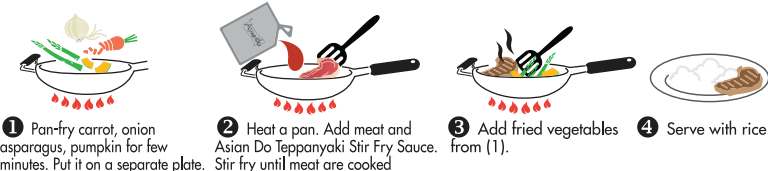
CONCEPT

Our recipes mix with a good blend of an authentic Japanese soy sauce providing a perfect taste of sweet and salty which suitable for all Teppanyaki dishes. It goes perfectly with all kind of meat, especially beef.

Raw Material Preparation :

- Asian Do Teppanyaki Stir Fry Sauce 1 pack • Diced pork 150g • Sliced onion 50g
- Pumpkin 50g • Carrot 30g • Asparagus 30g

Cooking instruction :



| Nutrient | Per 100g | Per Serving (70g) |
|--------------------|------------------|-------------------|
| Energy | 859 kJ/ 203 kcal | 602 kJ/ 142 kcal |
| Fat | 3.1g | 2.2g |
| Of which saturates | 0.4g | 0.3g |
| Carbohydrate | 40g | 28g |
| Of which sugars | 32g | 22g |
| Fibre | 0g | 0g |
| Protein | 3.8g | 2.6g |
| Salt | 6.0g | 4.2g |

INGREDIENT

Soy sauce (Defatted **soybean**, **Wheat**, Salt, Alcohol, **Soybean**, Water), Sugar, Water, Thickener (INS 1422), Mirin, **Sesame** oil , Acidity regulator (E260), **Sesame**

OTHER INFO.

- *Shelf life : 18 months
- *Store in a cool, dry place. Once opened, store refrigerated and consume within 7 days.
- *Food safety certification : BRC, IFS



TERIYAKI STIR FRY SAUCE

CONCEPT

A good blend of an authentic Japanese soy sauce, sugar and sesame oil enhancing the sweet, salty and savory taste of your Teriyaki dish.

Raw Material Preparation :

• Asian Do Teriyaki Stir Fry Sauce 1 pack • Sliced Meat 150g • Sliced onion 10g

Cooking instruction :



① Heat a pan. Add meat.



② Add onion and Asian Do Teriyaki Stir Fry Sauce.



③ Keep Stir fry it until meat and vegetables are cooked.



④ Serve with rice.



| Nutrient | Per 100 g | Per Serving (70 g) |
|--------------------|------------------|--------------------|
| Energy | 932 kJ/ 220 kcal | 666 kJ/ 157 kcal |
| Fat | 1.4g | 1.0g |
| Of which saturates | 0g | 0g |
| Carbohydrate | 49g | 35g |
| Of which sugars | 42g | 29g |
| Fibre | 0g | 0g |
| Protein | 2.8g | 2.0g |
| Salt | 4.9g | 3.4g |

INGREDIENT

Sugar, Soy sauce (Defatted **soybean**, **Wheat**, Salt, Alcohol, **Soybean**, Water), Water, Garlic, Thickener (INS 1422), Mirin, Cooking sake [Water, Rice, Alcohol, Koji, Glucose syrup, Enzyme, Acidity regulator (E270)], **Sesame** oil, Ginger, Acidity regulator (E260), Natural color (E150a), Salt

OTHER INFO.

*Shelf life : 18 months

*Store in a cool, dry place. Once opened, store refrigerated and consume within 7 days.

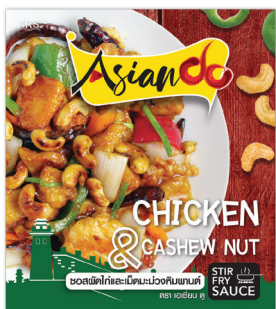
*Food safety certification : BRC, IFS



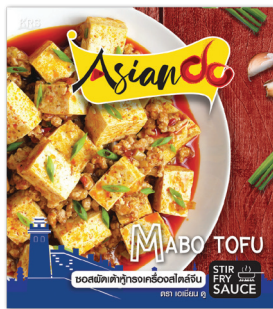
STIR FRY SAUCES



Chinese Sauce : 70g



Chicken & Cashew Nut
Stir Fry Sauce 70g



Mabo Tofu
Stir Fry Sauce 70g



Sweet & Sour
Stir Fry Sauce 70g



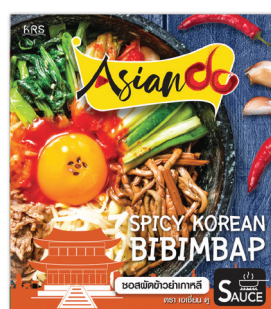
Korean Sauce : 70g / 100g



Gochujang
Stir Fry Sauce 70g



Bulgogi
Stir Fry Sauce 70g



Spicy Korean Bibimbap
Sauce 70g



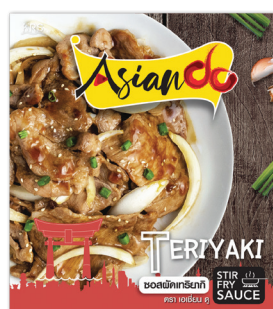
Japanese Sauce : 70g



Garlic & Onion
Stir Fry Sauce 70g



Teppanyaki
Stir Fry Sauce 70g



Teriyaki
Stir Fry Sauce 70g



Natsu Miso
Stir Fry Sauce 70g