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广州朔望食品有限公司

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OFFICE

Vibrantz Super Foods Ltd (UK)



VIBRANTZ GROUP
Vibrantz Super Food



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OUR STORY

COMPANY INTRODUCTION

Vibrantz Group is the group of companies dealing with Food and Cosmetics sector. Vibrantz Super Foods Ltd in the UK and Guangzhou Vibrantz Foods Co.,Ltd in China.

At Vibrantz Super Foods, our mission transcends beyond simply providing foods; it's about delivering the spirit of East Asian culinary tradition intertwined with a commitment to our planet. We pride ourselves in sourcing the finest selection of healthy and nourishing foods from across East Asia, ensuring that every bite you take resonates with authenticity and sustainability.

We are a leading UK Asian food distributor specializing in the finest oriental food products available, from the rejuvenating konjac noodles and tantalizing sushi assortments to flavorful sauces. East Asian cuisine isn't just a meal, it's an experience – and we believe it's one of the most vibrant and health-boosting cuisines globally.

OUR CERTIFICATIONS



WHY CHOOSE US

UK WHOLESALE FOOD DISTRIBUTOR & SUPPLIER

The food trade industry is an extremely competitive world, but the needs of the customer must always be at the forefront of decision-making and operations.

As a trusted UK food distributor, you can rely on us to help deliver excellent Asian food products and satisfaction to your customers.

Our expertise in the Asian food products market allows us to bring our customers new and fresh products, allowing them to innovate and expand. This in turn allows our clients to fulfil their obligations to their own customers by offering them excellent food products from East Asia.



SUSHI PRODUCTS



1.



2.



3.

Wasabi Powder

Wasabi sometimes called Japanese horseradish, is the hot and stimulating green paste that lends a characteristic, pungent taste to sushi dishes, dressings and dipping sauces. It has a unique sense of pungency and contains potassium, calcium, magnesium, allyl isothiocyanate and other nutrients. Essential condiment for serving with sushi, soba and tofu.

Wasabi Paste

True wasabi paste is the authentic hot Japanese condiment for sushi and sashimi. This paste is made from the true wasabi plant. Hon-wasabi with rich nutrition, is a kind of rare spicy plant growing in the shade of the alpine mountains at an altitude of 1300-2500 meters.

Soy Sauce

An Asian condiment and ingredient that comes in a variety of varieties ranging from light to dark, and thick to light. Traditionally fermented from soybean and wheat. It is recognized for its pronounced umami taste.



4.

Vinegar

Vinegar is an aqueous solution of acetic acid and trace compounds that may include flavorings. Acetic acid is what gives vinegar that classic pungent smell and sour taste, itself a colorless liquid.



5.

Mirin

Mirin is a type of rice wine with a common ingredient in Japanese cooking. It is similar to sake but with a lower alcohol content and higher sugar content.



7.

Sushi Ginger

We do white and pink sushi ginger. With its fresh, zesty taste Sushi Ginger stimulates the appetite and invigorates the taste buds. It can be eaten straight from the pack, and is so named because it is almost always served with sushi or sashimi.



8.

Mayonnaise

Mayonnaise is an emulsion of oil, egg yolk, and an acid, either vinegar or lemon juice; the color varies from near-white to pale yellow, and its texture from a light cream to a thick gel.

We have original mayonnaise, mustard mayonnaise and horseradish mayonnaise.



9.

Sake

Sake is produced by grinding rice as raw material, through the koji making, fermentation, brewing and other 21 complex fermentation processes, then get the sake mash with 22% alcohol degree. The original sake is obtained after pressing.



6.

Curry

Curry is a kind of compound spice, which is mainly made from turmeric and pepper and other dozens of spices. It has a special aroma, which can promote appetite.





FRESH NOODLES



Udon Noodles

Udon Noodles, a delicious and convenient option for noodle lovers. Udon noodles are expertly crafted to deliver a satisfying and authentic taste experience in just minutes. Made from high-quality ingredients, they offer a perfect balance of chewiness and tenderness, creating a delightful texture with every bite. Directly put in boiled water, use chopsticks to stir for 30 sec until you see the noodles all split up.



Ramen Noodles

Ramen Noodles, the ultimate solution for a quick and delicious meal. Made with premium ingredients with a perfect balance of chewy noodles and rich broth, these ramen noodles are a satisfying choice for any time of the day. Just add hot water, wait a few minutes, and enjoy a bowl of steaming hot ramen.



Yellow Udon Noodles (Hokkien)

Yellow Udon Noodles Hokkien, a delightful fusion of flavors and textures. These yellow Udon noodles are inspired by the traditional Hokkien cuisine, offering a unique twist to your noodle experience. Made with premium quality ingredients, a perfect balance of softness and chewiness. The vibrant yellow color adds an appealing visual element to your dish. Whether you stir-fry them with vegetables or enjoy them in a hearty soup.



Yellow Udon Noodles (Singapore)

Yellow Udon Noodles Singapore, a delightful blend of flavors inspired by the vibrant culinary scene of Singapore. Made with high-quality ingredients, these noodles boast a perfect balance of softness and chewiness, providing a satisfying texture with every bite. The bright yellow color adds an inviting visual appeal to your meals.

ASIAN NOODLES



FROZEN NOODLES

Frozen Ramen Noodles (Yakisoba)

Frozen Ramen Noodles Yakisoba, a convenient and delicious option for a quick and satisfying meal. These frozen ramen noodles are specially designed to bring the authentic taste of yakisoba to your table. Perfect balance of chewiness and tenderness. The savory yakisoba sauce adds a burst of flavor, complementing the noodles and creating a mouthwatering experience.

Frozen Udon Noodles

Frozen Udon Noodles chef's Priority, the top choice for Japanese cuisine and restaurant professionals or a passionate home cook. Made with authentic Japanese techniques and using the finest ingredients, these frozen Udon noodles deliver an unparalleled taste and texture. With their thick and chewy strands. Perfect for creating traditional udon dishes like hot soups, stir-fries, and cold salads.



Mie Noodles

Mie Noodles, the ultimate choice for a quick and delicious meal. Made with high-quality ingredients and carefully selected seasonings, each variety of Mie Noodles delivers a burst of flavor that will tantalize your taste buds. Whether you prefer the classic chicken, the spicy beef, or the savory vegetable flavor, these noodles are sure to satisfy your cravings. Mie Noodles are perfect for busy individuals who want a tasty meal in no time.



Whole Wheat Noodles

Whole Wheat Noodles, a wholesome and nutritious choice for noodle enthusiasts. Made from 100% whole wheat flour, these noodles are packed with fiber, vitamins, and minerals, making them a healthier alternative to traditional noodles. With a slightly nutty flavor and a satisfying chewy texture, these whole wheat noodles add a delightful twist to your favorite dishes.



Egg Noodles

Egg Noodles are available in a variety of options to suit your taste preferences. These easy-to-cook noodles are designed to provide a hassle-free cooking experience. Whether you prefer stir-frying, boiling, or adding them to soups, our Egg Noodles are the perfect choice. With their smooth texture and delicate flavor, they serve as a versatile base for a wide range of dishes.



Rice Noodles

Rice Noodles, a versatile and nutritious staple in Asian cuisine. Made predominantly from rice flour and water, these noodles undergo a meticulous process of soaking, cooking, and layering to achieve their unique texture. With a pliable and tough consistency, rice noodles maintain their integrity even when subjected to boiling or frying. Rice noodles are low in sodium and serve as a good source of selenium.





KONJAC NOODLE / SHIRATAKI NOODLE

KONJAC is grown in China.

Konjac (*Amorphophallus konjac*) is a perennial plant that grows from an elongated central corm of up to 24 cm in diameter. The tuber forms at the top of the plant, warped in a large purple leaf. It has many names and is called referred to as konjac mannan, devil's tongue (a Japanese pun on its name), konjac, elephant-foot yam (although it bears no relation to the yam), or snake plant. Konjac is consumed in parts of China's Sichuan province; the corm is called moyu (literally: "devil's taro"), and the jelly is called "konjac tofu" or "snow konjac".



KONJAC SPAGHETTI

If you are looking for a low-calorie option, these noodles are perfect. Konjac Spaghetti is the best low carbohydrate and low-calorie pasta on the market! you to fully focus on your favourite side dishes.



KONJAC RICE

The Konjac rice contains a perfect quantity of all essential nutrients with zero carbs. These low calorie rice are sugar free. Moreover, instant rice are vegan friendly and nutritionally rich.



KONJAC NOODLES STYLE

Konjac Noodle style is traditional look-like normal small circle noodles. There traditional shapes make them tastier. They are made of konjac flour alternative to regular pasta and rice, ideal for weight loss rich in fibre, vegan, low in carbohydrates (low carb), fat-free, gluten-free, lactose-free, alkaline.



x x x



KONJAC KNOT

Konjac Noodle Knot are also known as knot yam noodles, a variety of shirataki(konjac) noodles famed for having near-zero calories. Noodles in konjac The Konjac Shop knots are perfect for preparing soups, making sushi or any other dish you want.



KONJAC UDON

Konjac Udon is one of the Konjac(Shirataki) style noodles which are thick, bouncy and long shape is a natural product, rich in soluble fiber, without fat, sugar, starch and protein, without wheat and gluten, without its own taste, easily absorbs the aroma of additives and spices, quick to prepare.



KONJAC FETTUCCHINE

Low-carbohydrate: ideal for those on a keto or low-carb diet. Vegan: great for those on a vegan or vegetarian diet. Low-carb, 0 fat, 0 sugars, you can enjoy the classic dishes you know and love. Packed with lots of fiber and proteins, our pasta offers numerous health benefits.



PANKO BREADCRUMBS

Panko breadcrumbs are perfect for coating meat or fish to add that extra bit of crunch to your dish. Panko Breadcrumbs is widely used for the excipients which is used on frying foods, such as fried chicken, fish, seafood, chicken leg onion rings, etc. They are tender and delicious.



SEAWEED & SALAD



Frozen Seasoned Seaweed Salad

Shredded seaweed with chilli, sesame seeds and sesame oil. Enjoy as a side dish with sushi or on top of rice. Suitable for vegans. Ready to eat once defrosted.



Frozen Seasoned Flying Fish Roe (Tobiko)

Tobiko is a processed roe of flying fish roe, a fish living in The Pacific. It is a crunchy and tasty addition to Asian cuisine. The orange color of this roe will perfectly decorate California rolls.



Frozen Seasoned Capelin Roe (Masago)

Masago is harvested from female capelin fish before they have a chance to spawn. It's commonly used as an ingredient in sushi and often dyed to add visual interest to dishes.



Seasoned Bamboo Shoots (Menma)

Menma (Seasoned Bamboo Shoots) is a classic Japanese ramen topping but can also be enjoyed as a snack. Slightly crunchy and extremely flavorful.



Fruit Cups

JUICE & JELLY



Diced Peaches in Fruit Juice

Fruit cup Peaches in Fruit Juice is an excellent source of vitamin C. Enjoy the refreshing taste of a high quality fruit in a convenient individual fruit pot wherever you are, at home, at the office or as a snack in your lunchbox.



Mandarins in Orange Flavoured Jelly

Mandarins In Orange Jelly is a tasty and healthy fruit snack for adults and kids. Enjoy the refreshing taste of high quality fruits in jelly in a convenient individual fruit pot wherever you are, at home, at the office or as a snack in your lunchbox.



Mandarins Oranges in Fruit Juice

Mandarin segments in mandarin juice. Enjoy the refreshing taste of a high quality fruit in a convenient individual fruit pot wherever you are, at home, at the office or as a snack in your lunchbox.



Peaches in Strawberry Flavoured Jelly

Fruit cup Peach in Strawberry Jelly is a tasty and healthy fruit snack for adults and kids combining real pieces of peach in a delicious fat free strawberry jelly. Enjoy the refreshing taste of a high quality fruit in a convenient individual fruit pot wherever you are.