

Premium Chicken Soup

by Chiyodagumi Asia-Pacific Co., Ltd.



Our Premium Chicken Soup is made from only chicken bone, carcass and water. Cook Pit Co., Ltd., a partner company of Chiyodagumi Asia-Pacific is a leading company in this industry in Japan, and supplying soup to more than 1,000 shops including the ramen shop which is selected as Bib Gourmand. C&C Food Service produces same Premium Chicken Soup in Thailand and supplies to ASEAN countries to make all the people happy!!

Why do many shops/restaurants choose our soup?

1. Fresh ingredients

We use only bones and carcasses of fresh chickens which are butchered in the morning on the same day. This is the reason why our soup has only good flavor. There is no unpleasant taste!!

2. No additive

We use only bones, carcasses and water. We never use any additive. Taste and safety!!

3. Very thick soup

Our soup is not condensed one but is very thick and the concentration is higher than the soup produced by other companies. Because our soup is cooked by a special kettle produced by ourselves.

4. Joule Heating System

We use Joule Heating System for sterilization. This system can heat soup heat rapidly and uniformly, and sterilize it in a short time. It never deteriorates in quality of soup. This makes big difference!!

5. Aseptic packaging

Our soup can be transported and stored in normal temperature, because of aseptic packaging. The operation of shops/restaurants will be improved if they start to use our soup!!



In addition to the above...



Halal

We would like to recommend our soup to Muslim people because it is Halal certified product.

THE ISLAMIC COMMITTEE OFFICE OF THAILAND



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