



Rice for Better Life



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Royal Umbrella

Rice Noodle

*Behind
-The-
Great Taste*

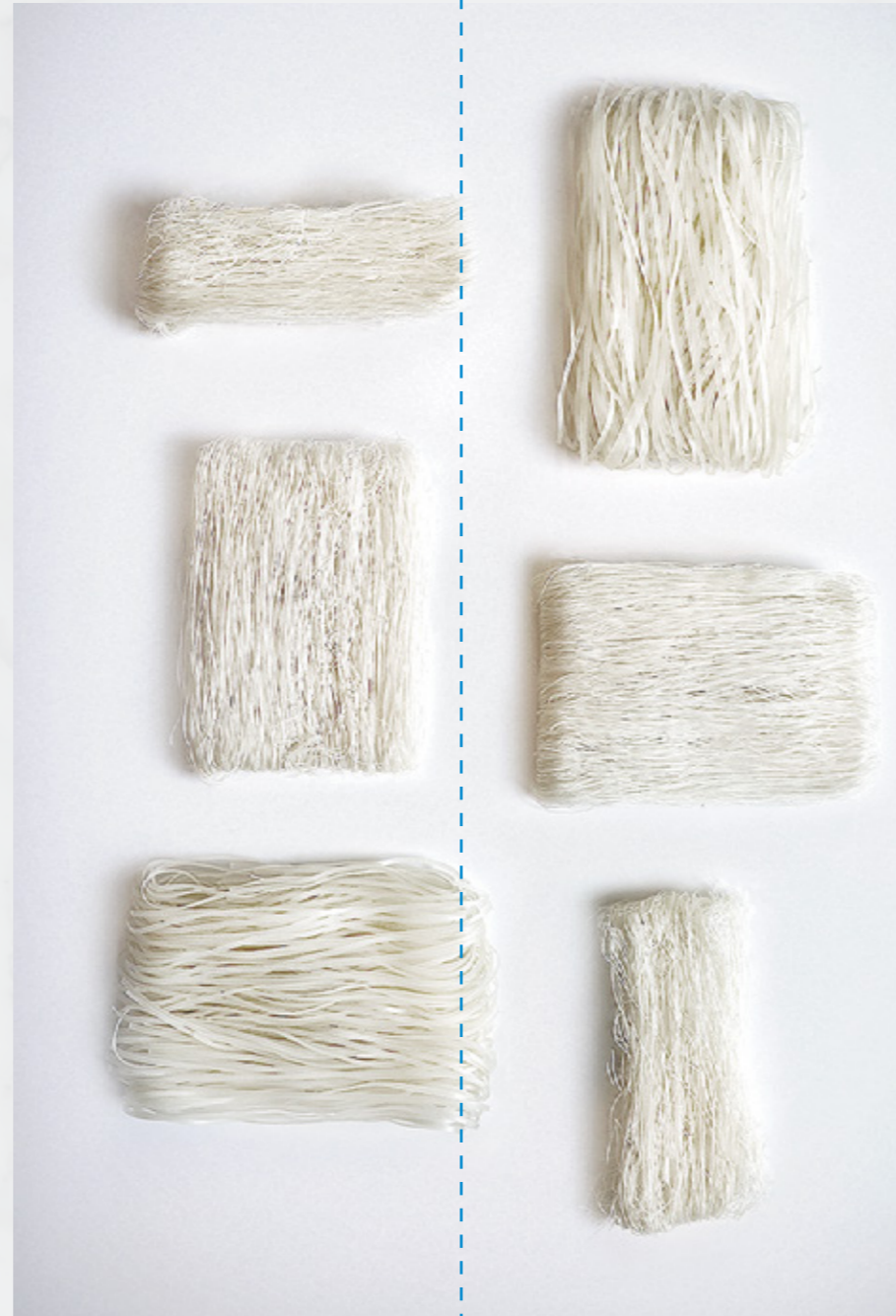


From Rice Grains to Noodles, Great Pride and Care in Every Step

We start with superior grade Thai rice, which undergoes food production process of the highest hygienic and safety regulation. The product process is standardized and certified by GMP, HACCP, ISO9001 and BRC to produce the finest quality rice noodles.



BEHIND THE GREAT TASTE



Texture that Conveys Excellence

In every bite, you will experience just the right firmness and chewiness, complementing all other ingredients in a variety of dishes, whether they are favourite recipes or special new creations.



The Utmost Care, for Your Health

Along with premium and hygienic quality, Royal Umbrella rice noodles are gluten free and Non-GMO and preservatives, as well as Non-MSG, perfect as a healthy diet for all our customers.

Rice Stick



These flat, straight noodles are made from rice flour and packaged as strips. They are available in a variety of widths for ease of preparation and eating. After blanching, the noodles are firm and chewy perfect for making a variety of noodle dishes, such as Pad Thai and Pho.



Size

- S (Width 2 mm, Thickness 0.8 mm)
- M (Width 3 mm, Thickness 0.8 mm)
- L (Width 5 mm, Thickness 0.8 mm)
- XL (Width 10 mm, Thickness 0.8 mm)

Packing Size

- 30 Bags* 400 g / Cartons
- 550 Cartons / 20'FCL
- 1300 Cartons / 40'HQFCL



Greater Benefits

Beyond rice flour, we never stop developing a variety of ingredients that have the greatest health benefits to produce noodles of the highest quality, for the sake of our valued customers' health and happiness.

Brown Rice Noodles



Riceberry Flavour Noodles



Vegetable Flavour Noodles



Pumpkin Flavour Noodles



Product Features



S : 2 mm



M : 3 mm



L : 5 mm



XL : 10 mm

Rice Stick Inspiration Menu



Use Size S, M, L, XL

Ingredients

Royal Umbrella Thin Rice Noodles	100 grams
River Prawn (split back, keep tail)	1 prawn
Dried Prawns	5 grams
Garlic Chives	3 grams
Bean Sprouts	20 grams
Red Onion, chopped	5 grams
Pickled Turnips	5 grams
Yellow Tofu, sliced	10 grams
Egg	1 egg
Pad Thai Sauce	40 grams
Rice Bran Oil	1 Tablespoon

Ingredients for Pad Thai Sauce

Coconut Sugar	60 grams
Tamarind Paste	40 grams
(Ratio for diluting tamarind paste- water 60 ml : tamarind paste 40 grams)	
Water	20 grams

Special Tip

Soak the rice noodles in water until they are soft, then drain the water out.

How to Make Pad Thai Sauce

Add coconut sugar, water and tamarind paste to heated saucepan and stir thoroughly. Save for later use.

Garnishes

Ground chili / Garlic / Gotu Kola / Banana Blossom / Lime / Bean Sprouts

Instructions

- 1 Preparing River Prawn
River prawn may be fried in oil and drained.
- 2 How-To
 - 2.1 Add oil to frying pan or wok, then add chopped onion, yellow tofu, pickled turnips and shredded dried prawn.
 - 2.2 Add rice noodles which have been soaked in water to the pan, then stir fry thoroughly within the pan.
 - 2.3 Crack the egg directly into the middle and break the yolk, stirring throughout the noodles. Add pad thai sauce to the pan.
 - 2.4 When you are almost done, add garlic chives and bean sprouts to the mix and turn off the heat.
 - 2.5 Plate the pad thai and top with fried river prawn. Finish with garnishes on the side.

River Prawn Pad Thai



Rice Stick Inspiration Menu



Use Size S, M, L, XL

Ingredients

Royal Umbrella Thin Rice Noodles	100 grams
Chicken Breast, cooked shredded	100 grams
Parsley or Culantro for garnish	
Coriander for garnish	ใบสะถุ

Ingredients for Soup

Chicken Carcass	2 chicken
Daikon	200 grams
Thai Garlic	15 grams
Ginger, sliced	10 grams
Coriander Root	10 grams
Seasoning Sauce	20 grams
Refined Sugar	15 grams
Salt	10 grams
Green Peppercorn, crushed	5 grams
Water	2 liters

Instructions

- 1 How to Prepare Soup
Fill pot with water over low heat, add chicken carcasses, then add daikon sliced into medallions, crushed garlic, green peppercorn, and coriander root.
so the soup will be clear. Chicken breast meat may be boiled for 15 minutes in this soup then taken out and shredded.
- 2 Preparation
 - 2.1 Place blanched rice noodles in serving bowl, fill with soup, add shredded chicken meat and garnish with vegetables.
 - 2.2 May be enjoyed with fresh parsley, coriander, mint, sweet basil and bean sprouts.

Special Tip

Blanche the rice noodles for 3-4 minutes, then set aside in serving bowl.

Chicken Pho



Rice Vermicelli



These round, thin white noodles are made from rice flour and are long and delicate.

They are ideal for making many different noodles dishes like

Rad Nha (Stir-fried rice noodles covered with gravy)

Pad See Ew (Stir-fried rice noodles in sweet soy sauce) and Pad Mhee (Stir-fried rice vermicelli).



Size

Ø Diameter 0.6 mm

Packing Size

24 Bags* 350 g / Cartons

530 Cartons / 20'FCL

1280 Cartons / 40'HQFCL



Greater Benefits

Beyond rice flour, we never stop developing a variety of ingredients that have the greatest health benefits to produce noodles of the highest quality, for the sake of our valued customers' health and happiness.

Brown Rice Noodles

Riceberry Flavour Noodles

Vegetable Flavour Noodles

Pumpkin Flavour Noodles



Product Features



Ø Diameter 0.6 mm



* Colours of photographs have been enhanced for cosmetic purposes only. Colour of actual products occur naturally with production ingredients.

Rice Vermicelli

Inspiration Menu



Ø Diameter 0.6 mm

Ingredients

Royal Umbrella Rice Vermicelli	80 grams
Salmon Roe	1
Capers, fried	5 grams
Red & Green Onions as garnish	
Salmon Steak (with skin attached)	180 grams
Bell Pepper (for grilling)	50 grams
(or Pimiento) Green / Yellow / Red	
Black Olives	5 grams
Iceberg Lettuce	50 grams
Cherry Tomatoes (sliced in half)	1-2 tomatoes
Olive Oil	20 grams
Olive Oil to taste	

Dressing Ingredients

Old Ginger	15 grams
Honey	50 grams
Lime	1 teaspoon
Mustard	15 grams
Chinese Garlic	1-2 grams
Mirin	1 tablespoon
Tabasco Sauce	1 teaspoon
Salt and Pepper to taste	

Instructions

- 1** How to Make Dressing
 - 1.1 Add olive oil and garlic to a saucepan over heat. When garlic softens, remove them and mash to a paste.
 - 1.2 Add the garlic paste, mustard, tabasco sauce, honey, and ginger to the saucepan, then stir in salt and pepper as needed. Turn off stove and squeeze lime juice into sauce. Set aside for later.
- 2** How to blanch the Royal Umbrella rice vermicelli
 - 2.1 Fill pot with water and bring to a boil. Blanch rice vermicelli and set aside.
 - 2.2 Heat olive oil in a frying pan or wok. When hot, fry salmon steaks in the pan, salmon skin side down. so it will get crispy, then turn the salmon over to cook the other side. Remove from heat.
 - 2.3 Grill bell peppers until insides well done, then peel off burnt skin. Wash in cool water, then cut into peppers into strips and toss in olive oil. Season with salt and pepper to taste.
 - 2.4 Prepare lettuce, tomatoes, olives, red and green onions in a salad.
 - 2.5 Pour dressing onto the plate, then add lettuce, bell peppers, salmon steak, and blanched rice vermicelli. Finish with cherry tomatoes, sliced black olives, fried capers, salmon roe and red and green onions.

Special Tip

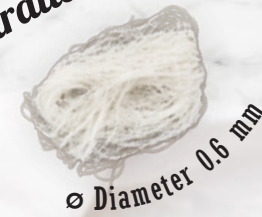
Blanch rice vermicelli in boiling water for only 3-4 seconds, then keep on a clean plate ready to add to your delicious dish.

Brown Rice Vermicelli Fusion Salad



Rice Vermicelli

Inspiration Menu



Ø Diameter 0.6 mm

Ingredients

Royal Umbrella Rice Vermicelli	100 grams
River Prawn	1 whole prawn
Galangal	10 grams
Lemongrass	2 stalks
Kaffir Lime Leaves	3 leaves
Parsley	3 grams
Straw Mushrooms	50 grams
Bird's Eye Chili	2 grams
Soup Stock	500 milliliters
Roasted Chili Paste (including oil)	30 grams

Condiments

Lime	1 lime
Salt	1/4 teaspoon
Fish Sauce	1 tablespoon
Refined Sugar	1/4 teaspoon
Fresh Milk	1 tablespoon

Instructions

- 1** Blanching Rice Vermicelli

Fill a pot with water and heat on stove. Once water has started boiling, blanch the rice vermicelli in the boiling water for 3-4 seconds.
- 2** How to Make Creamy Tom Yung Kung
 - 2.1 Fill pot with soup stock and warm gently. Add sliced galangal, lemongrass and kaffir lime leaves to the pot and then add salt.
 - 2.2 Once the pot starts to simmer, add the river prawn. Add mushrooms that have already been blanched, then add roasted chili paste, letting it fully dissolve.
 - 2.3 Add strained rice vermicelli to the pot, then add fish sauce, sugar, crushed bird's eye chili and parsley cut into sprigs to taste.
 - 2.4 Turn off stove, squeeze lime juice into pot
 - 2.5 Add milk to the serving bowl then ladle the tom yum with rice vermicelli into the bowl. Garnish with parsley and red chili peppers.

Special Tip

Blanche the rice vermicelli for 3-4 seconds, then rinse in cool water before draining.

Creamy Tom Yung Kung with Rice Vermicelli

