

Reaching the real taste



squid
BRAND
FISH SAUCE

Squid Brand Fish Sauce pioneered this type of condiment in Thailand. For over half a century this renowned Brand has been a favorite amongst top Thai restaurants in Thailand and the world over. When it comes to adding Thai flavor to a variety of dishes, Squid Brand Fish Sauce is probably the most distinctive of them all.

With its consistent quality characteristics Squid Fish sauce received international accreditations that certify the excellence in manufacturing. And its unique aroma is being regarded as the one Fish sauce, that is reaching the high expectations of Thai tastes.

Squid Brand 725 ml.

PET bottle



Squid Brand 300 ml.

glass bottle



Squid Brand 725 ml.

glass bottle



Squid Brand 60 ml.

glass bottle



Squid Brand 4,500 ml.

plastic gallon



THAI FISHSAUCE FACTORY (SQUID BRAND) CO., LTD

21/5-21/7 Trok Rong NumKeng 1, Taladnoi, Bangkok 10100, Thailand. tel.: (662) 234-3402, 266-3456 to 8
fax: (662) 236-4693, e-mail: fissauce@loxinfo.co.th > <http://www.squidbrand.com>



Reaching the real taste



squid BRAND

FISH SAUCE

How to use fish sauce

Fish sauce is used instead of "salt" for Thai cooking and for many other asian countries. We prondly introduce some general applications in using squid brand fish sauce for your cooking.

In soups :

By adding just a few drops of Squid Fish Sauce into your favourite soup, the soup gains a flavor of authenticity.

In dipping sauce :

By adding a little bit of minced chili, a teaspoon, of limejuice and half a tea spoon of Squid Brand Fish Sauce the sauce agains zesty-ness.

Curry meals :

For example by adding Squid Brand Fish Sauce to green curry, red curry, plain curry dishes, aroma is being enhanced, adding appetite appeal to the meal.

Fried dishes :

Fried mix vegetable, or meat can gain aroma and taste by adding a few drop of Squid Brand Fish Sauce

Flavoring and marinating :

Adding a few drops of Squid Brand Fish Sauce to pre mixed flavoring makes the food taste liveller. And when marinating raw meat, or fish adding Squid Brand Fish Sauce to the pre mixed make tasty difference.

No.	DESCRIPTION	PACKING	NET. WT. KGS.	GR. WT. KGS.	1 FCL	MEASUREMENT (cm)
1	"SQUID BRAND" FISHPASTE	12 gb. X 730 ml.	10.68	18.00	1,200	25 X 34 X 30
2	"SQUID BRAND" FISHPASTE	12 PET X 750 ml.	10.61	12.00	1,600	21 X 29 X 29
3	"SQUID BRAND" FISHPASTE	12 gb. X 300 ml.	4.39	7.50	2,000	23 X 29 X 21
4	"SQUID BRAND" FISHPASTE	3 gal X 4,500 ml.	16.47	18.00	1,130	22 X 43 X 25
5	"SQUID BRAND" FISHPASTE	100 gb. X 60 ml.	7.32	16.00	1,130	21 X 42 X 25

MENU : Tom Yum Kung (Thai Style, Hot&Sour Soup With Shrimp)



Ingredients

10 (200 g) shrimps, shelled and deveined
1 stalk lemongrass, cut sideway
1 piece galanga, thinly sliced
3 kaffir lime leaves, shredded
1 tablespoon chilies, coarsely pounded
1/2 cup (70 g) straw
2 tablespoons Chinese parsley
1 1/2 cup stock

Seasoning

2 tablespoons Squid Brand fish sauce
2 tablespoons lemon juice

Preparation

1. Bring the stock to boil to the boil, add the shrimps.
2. Add the mushrooms, lemongrass, galanga and kaffir lime leaves into the boiling stock for 5 minutes. Add the seasonings and chillies.
3. Ganish with Chinese parsley Serve hot.

MENU : Phat Thai Kung Sod(Stir-Fried Thai Noodles with Shrimps)



Ingredients

1/2 cup (15 g.) preserved small rice noodles, soak in water
1/3 cup bean sprouts
1 tablespoon garlic chives, cut into 1-inch pieces
1 tablespoon dried shrimp, deep-fried
1 tablespoon sweet pickled radish, chopped
3 tablespoons oil
3 (15 g.) fresh shrimps, shelled and deveined
1 egg
1 tablespoon peanuts, crushed
1 tablespoon bean curd, cut into 1/2-inch cubes

Garnishing

Bean sprouts, lemon, garlic chives

Seasoning

1 1/2 tablespoons Squid Brand fish sauce
1 teaspoon lemon juice
1 tablespoon tomato sauce
2 tablespoons sugar
1 teaspoon chilli sauce
1/3 cup water
1 teaspoon chilli powder

Preparation

1. Heat the oil in a pan. Add the fresh shrimps, bean curd, and noodles. Stir well for 3 minutes and add the water. Stir until the noodles are tender.
2. Add the seasonings, bean sprouts and garlic chives. Beat in the egg and add the dried shrimp, peanuts. Stir well and serve hot. Garnish with the beansprouts, garlic chives and halved lemon.

Note: Tamarind juice may be substituted for the lemon juice. Pork and chicken may be substituted for the shrimp. Do not over-stir the noodles.