

About Us

Snowberry Malaysia Sdn Bhd is established in 2001, founded by Winnie Yim; as a Food & Beverages distribution company.

In 2005, the Company ventured into the food industry as a small manufacturing unit by producing flavored snowy ice through guidance from a Taiwanese Company. In the following year the company continue to develop other synergy products such as frozen fruits puree and concentrated juice. Her continuous passion and commitment in new product research and development allows the Company to introduce new products every year in order to move forward with the market demands.

Our Company strives towards the assurance of food safety with the implementation of Food Safety System. The Management is committed to providing safe food for our customers with good manufacturing practices and always complies to Malaysia Food Act 1983 and Food Regulations 1985.

The factory facilities and products were produced under the supervision and certification of GMP, MeSTI and HACCP. In addition, the manufactured products are also Halal certified by JAKIM.

Food Safety

HACCP
CERTIFIED

GMP

MeSTI
MELAYU
SERTIFIKASI
MELAYU



We develop, manufacture, and distribute various food products, including OEM services. With over 12 years of manufacturing fruits related products and beverages, the Company also produces ice confections, ice cream, crispy fruity roll, instant beverages powder, soft serve ice cream powder, mochi, and mooncake. In 2018, we have also developed Calamansi Puree and Caramel Brown Coconut Sugar syrup.

Product Development

Our Customers, OEM Service

We provide food services and support customers ranging from kiosk, restaurant, cafe, food court, franchise companies, hotel as well as retail and e-Commerce business. With over 15 years of experience besides providing food product and services to domestic market, we also expand our products and OEM services to customers from China, Hong Kong and Singapore.

We provide a “one-stop Food & Beverage solution” concept to our valued customers. We are open to accept requests regarding the taste, packaging and conveniency of the food product. Lastly, we are motivated to create new food products according to the market trend.

Our Commitment

Our Company Mission

We provide safe food and quality services to our valued customers through strict protocols and the ambition of achieving our goal. We deliver quality and value added products, so that we can set us apart from the others.

**FOOD SAFETY,
INNOVATION &
QUALITY BRINGS
SUCCESS.**





Crispy Fruity Ball

Heat up cooking oil until 180°C, deep fry the fruity ball until outer skin turns into golden brown colour, so delicious and convenient!

Soft Serve Ice Cream

Mix the ice cream powder with either filtered drinking water or fresh milk. Pour in the mixture into a soft serve ice cream machine and process it till it is ready to be served. You can customise your soft serve flavour by adding fruits purée like mango, durian, yogurt etc



Mochi and Daifuku

Mochi and Daifuku is a form of Japanese rice cake, with smooth and chewy texture. We have a wide selection of tropical fruits flavoured mochi beside chocolate, coffee and matcha. These are popular desserts among the Asian people.



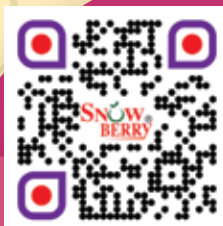
Sorbet

Sorbet or ice confection is an ice dessert made from tropical fruits like mango, durian, soursop, avocado, coconut, sweetcorn and calamansi. Our fruity sorbets are made without milk, artificial flavouring and colouring.



Snow Skin Mooncake

Mooncakes are specially prepared to celebrate the Mid-Autumn Festival. It is an important food and gift during mid-autumn reunion. Our snow skin mooncakes come with tropical fruits selections. We also have non fruity flavours like chocolate, coffee, mocha and matcha.



Snowberry Malaysia

Sdn Bhd (556855-A)

Tel : +6 03 5569 3670

Fax : +6 03 5569 5976

M : +6 012 327 1680

(WeChat ID: winnie9342)

M : +6 012 327 6280

(WeChat ID: cykhoo88)

Email: snowberry2u@gmail.com

Website: www.snowberry.com.my



Frozen Fruity Purée

We produce frozen fruity purée from fresh fruits which can be used in beverages, ice cream, desserts and bakery filling for cake, puff, pizza etc. There are two types of usage for fruits puree. For bakery purposes, it has to use heat resistant puree to ensure optimal result. Frozen ordinary puree can be used for beverage and dessert products.

Calamansi Purée

Calamansi Purée is prepared carefully to preserve and enhance the citrus skin aroma. We also utilise the green extract from the skin to provide the natural colour of the purée.

Calamansi purée is rich in antioxidants, Vitamin C and minerals, which are essential and beneficial to our body.



Frozen Yogurt

Frozen yoghurt with live cultures, healthy bacteria may help to improve digestion and strengthen immune system. Yoghurt is kept under frozen condition to prolong active culture lifespan and enhance product shelf life.

Caramel Brown Coconut Sugar Syrup

Brown coconut sugar syrup is made from coconut sugar besides other sweetener. It brings out the natural sweetness to your desired meals.



Scan for more information and recipes for Calamansi purée & Brown Coconut Sugar Syrup