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BUILD MART
LIMITED

**HADAY PRODUCT
CATALOGUE**



Light Soy Sauce

GOLDEN LABEL



Uses Of Light Soy Sauce

1. Seasoning - Enhances flavor in stir-fries, marinades, and soups.
2. Dipping - Mixed with spices for dumplings, sushi, and noodles.
3. Light Color - Keeps dishes bright, unlike dark soy sauce.

CODE	BARCODE	SPECIFICATION	PACKAGE MATERIAL	BOX SPECIFICATION	BOX SIZE (MM)
FOS 0265.5	6902265006169	500ML	Glass	500 mL * 12	266 * 197 * 250
FOS 0265.6	6902265006206	1.9 L	PET	1.9 L * 6	351 * 238 * 303



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DARK SOY SAUCE

SIGNATURE

Uses Of signature dark soy sauce

1. Color & Glaze - Adds deep caramel color and shine to braised dishes, roasted meats, and stir-fries.
2. Rich Sweetness - Balances flavors in stews, marinades, and sauces with its thicker, slightly sweet taste.
3. Sticky coating - Perfect for glazing char siu (BBQ pork), fried noodles, and teriyaki-style dishes.

CODE	BARCODE	SPECIFICATION	PACKAGE MATERIAL	BOX SPECIFICATION	BOX SIZE (MM)
FOS 0260.01	6902265504511	500ML	Glass	500 ml * 12	292 * 215 * 247



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Light Soy Sauce (classic version)



Uses Of Light Soy Sauce

1. Seasoning - Enhances flavor in stir-fries, marinades, and soups.
2. Dipping - Mixed with spices for dumplings, sushi, and noodles.
3. Light Color - Keeps dishes bright, unlike dark soy sauce.

CODE	BARCODE	SPECIFICATION	PACKAGE MATERIAL	BOX SPECIFICATION	BOX SIZE (MM)
FOS 0265.2	6902265025467	500ML	Glass	500 mL * 12	288 * 212 * 245
FOS 0265.3	6902265025481	1.9 L	PET	1.9 L * 6	351 * 234 * 299



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DARK SOY SAUCE (CLASSIC VERSION)



Uses Of dark soy sauce

1. **Color & Glaze** - Adds deep caramel color and shine to braised dishes, roasted meats, and stir-fries.
2. **Rich Sweetness** - Balances flavors in stews, marinades, and sauces with its thicker, slightly sweet taste.
3. **Sticky Coating** - Perfect for glazing char siu (BBQ pork), fried noodles, and teriyaki-style dishes.

CODE	BARCODE	SPECIFICATION	PACKAGE MATERIAL	BOX SPECIFICATION	BOX SIZE (MM)
FOS 0260.0	6902265025566	500ML	Glass	500 mL * 12	288 * 212 * 245



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sesame OIL

100% PURE



Uses Of Sesame Oil

1. Aromatic Finishing Oil - Drizzled over dishes (soups, noodles, stir-fries) for a nutty fragrance and depth.
2. Flavor Base - used to sauté aromatics (ginger, garlic) in Asian cooking for a rich, toasted flavor.
3. Marinades & Dressings - Enhances meats, salads, and dipping sauces with its dis-

CODE	BARCODE	SPECIFICATION	PACKAGE MATERIAL	BOX SPECIFICATION	BOX SIZE (MM)
FOS 0307.3	6902265250319	250 mL	Glass	250 mL * 12	214 * 161 * 235
FOS 0307.4	6902265691167	1.9 L	PET	1.9 L * 6	353 * 244 * 317



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AUTHENTIC OYSTER SAUCE

PREMIUM



Uses Of Oyster Sauce

1. Stir-Fry Essential - Adds rich, savory-sweet depth to vegetables, meats, and noodles (e.g., beef & broccoli, pad see ew).
2. Meat Glaze & Marinade - Tenderizes and flavors proteins (chicken, pork, tofu) with umami caramelization.
3. Dipping Sauce Base - Mixed with garlic, sugar, or chili for dumplings, spring rolls,

CODE	BARCODE	SPECIFICATION	PACKAGE MATERIAL	BOX SPECIFICATION	BOX SIZE (MM)
FOS 0250.0	6902265026761	520 g	Glass	260 g * 24	340 * 227 * 192
FOS 0250.2	6902265026785	1 kg	PET	1 kg * 9	305 * 219 * 250

Real oyster
extractives added



Halal

Stir-fry
Stew
Braise
Dip

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Seasoned Soy Sauce FOR SEAFOOD



Uses Of Seasoned Soy Sauce for seafood

1. Seafood Dipping Sauce - Enhances raw or cooked seafood (sushi, sashimi, oysters, crab) with a balanced sweet-savory flavor.
2. Marinade & Glaze - Perfect for grilling or steaming fish, shrimp, or scallops, adding umami depth without overpowering.
3. Soup & Noodle Base - Boosts broths for seafood ramen, udon, or hot pots with a delicate, seasoned saltiness.

CODE	BARCODE	SPECIFICATION	PACKAGE MATERIAL	BOX SPECIFICATION	BOX SIZE (MM)
FOS 0257.4	6902265111719	450 mL	Glass	450 mL * 12	274 * 201 * 269



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WHITE RICE VINEGAR



Uses Of White Rice Vinegar

- 1. Cooking:**
Adds mild tang to stir-fries, sauces, marinades, and dips.
- 2. Pickling:**
Ideal for preserving vegetables with a light, pleasant acidity.
- 3. Sushi Rice:**
Mixed with sugar and salt to season sushi rice.

CODE	BARCODE	SPECIFICATION	PACKAGE MATERIAL	BOX SPECIFICATION	BOX SIZE (MM)
FOS 0306.2	6902265610014	450 mL	Glass	450 mL * 12	285 * 170 * 260



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