

DELIVERING EXCELLENCE



Apart from strict selection of fresh ingredients, Chilly Rabbit's product does not contain meat of any kind, nor any of the vegetable not permitted in pure vegetarian diet (onion, garlic, scallions, leeks, chives or shallots). Chilly Rabbit became the first chilly sauce brand in Malaysia to be awarded Vegetarian certification by Malaysian Buddhist Association.

Selain daripada proses pemilihan bahan-bahan segar yang ketat, produk Chilly Rabbit tidak mengandungi daging dan juga sayur-sayuran yang tidak dibenarkan dalam diet vegetarian tulen (bawang, bawang putih, daun bawang & bawang merah). Chilly Rabbit telah menjadi jenama sos yang pertama di Malaysia untuk dianugerahkan pensijilan Vegetarian oleh Persatuan Buddha Malaysia.



Certification No.:
78/P/000256-032016

Our factory cleanliness and hygienic food quality control have been credited as "MeSTI" by the Food Safety & Quality Division, Ministry of Health in Malaysia.

Kawalan kualiti makanan dan kebersihan kilang kami telah dikreditkan sebagai "MeSTI" oleh Bahagian Keselamatan & Kualiti Makanan, Kementerian Kesihatan Malaysia.



MS: 1500:2009
Ref/Ruj: JAKIM/ISI/22.001/492/2/
1 028-03/2004

Chilly Rabbit adopts the good manufacturing practices advocated under the HALAL and HACCP frameworks. Chilly Rabbit has registered an application for MS 1480:2007 HACCP Certification. The Stage 1 adequacy audit is scheduled to be carried out on 13th February 2018 and Stage 2 audit on 19 & 20th March 2018.

Produk Chilly Rabbit dihasilkan di kemudahan terbaru yang memenuhi standard antarabangsa tertinggi dan disahkan Halal. Chilly Rabbit telah mendaftarkan permohonan untuk Pensijilan HACCP MS 1480: 2007. Audit Peringkat 1 dijadualkan akan dijalankan pada 13 Februari 2018 dan Audit Peringkat 2 pada 19 & 20 Mac 2018.



Chilly Rabbit Food Industries has been at the forefront of quality and innovation in the chilli sauce industry since 1971. Combining an uncompromised commitment to quality product development with state-of-the-art manufacturing facilities, Chilli Sauce has become a common household names throughout Malaysia.

Chilly Rabbit Food Industries telah menerajui kualiti dan inovasi dalam industri sos cili sejak tahun 1971. Dengan menggabungkan komitmen tanpa kompromi bagi membangunkan produk berkualiti dengan kemudahan perkilangan yang canggih, 'Chilli Sauce' telah menjadi sebutan bagi setiap isi rumah di seluruh Malaysia.



**CHILLY RABBIT FOOD
INDUSTRIES SDN. BHD.**

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**TAK SEDAP
JADI SEDAP !!**

NOT TASTY BECOME TASTY !!



TAK SEDAP



JADI SEDAP !!



IKAN BILIS NENAS PEDAS



KARI AYAM KAMPUNG "SPECIAL"



LALA PEDAS PENANG

INGREDIENTS / BAHAN-BAHAN:

- 250gm fish / fried to crispy
250gm ikan bilis / digoreng garing
- 1 onion / blended
1 biji bawang besar / dikisar
- 15 dried chillies / blended
15 tangkai cili kering / dikisar
- 4 tbsp "Rabbit Brand" Chilly Sauce
4 sudu besar "Chilly Sauce" "Rabbit Brand"
- 1 tbsp of sugar / 1 sudu gula
- 50gm pineapple / Nenas 50gm
- Sufficient of salt / Garam secukup rasa
- Sufficient of seasoning ingredients / Bahan perasa secukupnya
- Sufficient of oil for stir-fry / Minyak untuk menumis secukupnya

COOKING METHOD / CARA MEMASAK:

1. Heat cooking oil in a pan.
 2. Add enough salt & sugar and 4 tbsp of "Rabbit Brand" Chilly Sauce. Stir well.
 3. Lastly, put the pineapple and mix with the anchovies immediately.
 4. Pick up and ready to serve.
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1. Panaskan minyak masak di dalam kuali.
 2. Selepas itu masukkan garam & gula secukup rasa dan 4 sudu besar "Chilly Sauce" "Rabbit Brand". Kacau sehingga rata.
 3. Akhir sekali, masukkan nenas dan gaul dengan ikan bilis tadi seketika.
 4. Angkat dan sedia dihidangkan.

CHILLY SAUCE 'RABBIT BRAND'

Your Best Choice for Cooking!

Kegemaran Pakar Masakan di Malaysia. Pilihan Tepat untuk pelbagai jenis masakan

INGREDIENTS / BAHAN-BAHAN:

- 1/2 chicken / 1/2 ekor ayam
- 2 potatoes - cut into four / 2 biji ubi kentang – dipotong empat
- 2 onions - sliced / 2 biji bawang besar – dihiris
- 6 cloves garlic - sliced / 6 ulas bawang putih – dihiris
- 5 tbsp "Rabbit Brand" Chilly Sauce
5 sudu besar Chilly Sauce "Rabbit Brand"
- 6 tbsp curry powder / 6 sudu besar serbuk kari
- Cinnamon, star anise and cardamom
Kulit kayu manis, bunga lawang dan buah pelaga secukupnya
- Sufficient of water / Air secukupnya
- Sufficient of sugar & salt / Gula dan garam secukup rasa
- 100gram / 1 box of coconut milk / 100gram / 1 kotak santan

COOKING METHOD / CARA MEMASAK:

1. Heat oil and stir-fry garlic, ginger along with cinnamon, star anise and cardamom.
 2. Add curry spices and a little water. Continue to cook slowly until oil separates.
 3. Add the potatoes and chicken. Cook until tender and add the remaining water. Let it boil.
 4. Add coconut milk, gelatin, "Rabbit Brand" Chilly Sauce, sufficient amount of sugar and salt. Cook until oil separates.
 5. Ready to enjoy
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1. Panaskan minyak dan tumis bawang putih, halia bersama kulit kayu manis, bunga lawang dan buah pelaga hingga kekuningan.
 2. Masukkan rempah kari dan sedikit air. Teruskan memasak dengan api perlahan hingga rempah garing dan pecah minyak.
 3. Tambahkan ubi kentang dan ayam. Masak hingga empuk dan tambahkan air selebihnya. Biarkan mendidih.
 4. Kemudian masukkan santan, asam gelugur, "Chilly Sauce" "Rabbit Brand", gula dan garam secukup rasa. Masak lagi hingga pecah minyak.
 5. Sedia untuk dinikmati

INGREDIENTS / BAHAN-BAHAN:

- 1/2 clams / 1/2 lala

INGREDIENTS / BAHAN-BAHAN A:

- 2 garlic - tapped / 2 biji bawang putih – diketuk
- 0.75cm ginger - sliced / 0.75cm halia – dihiris
- 2 lemongrass - oblique slices / 2 batang serai – dihiris serong

INGREDIENTS / BAHAN B (MIXED ALL / CAMPUR SEMUA):

- 5 tbsp "Chilly Sauce" Rabbit Brand
5 sudu besar Chilly Sauce "Rabbit Brand"
- 1 tbsp dried chillies - blended / 1 sudu cili kering – dikisar
- 1 tbsp of sweet soy sauce / 1 sudu makan kicap manis
- 1 tbsp oyster sauce / 1 sudu sos tiram
- 1 tbsp of fish sauce / 1 sudu sos ikan
- 1/4 cup water / 1/4 cawan air
- 2 pieces of lemon leaves - shredded
2 helai daun limau purut – dicarikkan
- Sufficient of salt / Garam secukupnya

GARNISH / HIASAN:

- Chinese parsley / Daun Ketumbar
- Red chillies / Cili merah

COOKING METHOD / CARA MEMASAK:

1. Saute the ingredients A until slightly crisp and smelly.
 2. Ingredients B. Cook until slightly boiling.
 3. Add clams, lime leaves and salt. Fry not too long.
 4. Ready to be enjoyed with hot rice.
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1. Tumis bahan A sehingga garing sedikit dan berbau wangi.
 2. Masak bahan B. Masak sehingga mendidih sedikit.
 3. Masukkan lala, daun limau purut dan garam. Goreng jangan terlalu lama.
 4. Angkat dan sedia dinikmati bersama nasi panas.