



The 2nd Annual

CNG-NGV VIETNAM FORUM 2010

Implementing Pipeless Infrastructure for the Industrial and Public Transportation Sector

29-31 March 2010

Ho Chi Minh City, Vietnam

SITE TOUR @ Petrovietnam Gas South (CNG Mother Station) Ba Ria, Vung Tau Province, Vietnam 31st March 2010 9:00am – 4:00pm

Tour Schedule

TIME	ACTIVITY
8:30am	Assembly Time (New World Hotel Lobby)
9:00am	ETD New World Hotel
9:00am – 10:30am	Travel time to Petrovietnam Gas South Station
10:30am - 11:30am	Site Tour at Petrovietnam Gas South
11:30am	Depart Petrovietnam Gas South Station
12:00pm	Lunch (Restaurant at Vung Tau)
1:00 pm	Depart Restaurant
1:00 – 4:00pm	Travel time to HCMC with Sightseeing
4:00pm	ETA New World Hotel

FOR MORE INFORMATION ABOUT THE SITE TOUR, PLEASE CONTACT:

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PETROVIETNAM GAS SOUTH STATION (CNG Mother Station)



Location: My Xuan A Industrial Zone, Tan Thanh District, Ba Ria - Vung Tau Province.

Area: 6,675m²

Capacity: Total capacity about 157,673Nm³/day, equivalent 51,086,052 Nm³/year.

Capacity of station is 12 CNG trailer (kind of 20ft with capacity at 3,760kg/1trailer/month.

Execution period: March/2009 - July/2009.

VUNG TAU PROVINCE



Vung Tau is a resort town in the province of Dong Nai 125 km from Saigon. The town is a long strip approximately 14 km long and 6 km wide. Where the southern tip of town meets the ocean stand two famous mountains Nui Lon (Truong Ky) and Nui Nho (Tao Phung) or Large mountain and Small mountain.

Vung Tau is the first seaside resort for the elite in Vietnam. The first hotel, the Arduzer, was built in the 1870's and was a spa for the French leadership at the time. Over time, many more bungalows and vacation homes were built by the well to do of Saigon. Today, Vung Tau has many large and modern hotels on its 3 main beaches. Vung Tau is also known for its abundance of pagodas and temples, most of them lean against the mountains and face the ocean.

Vung Tau is famous for its Mam Ruoc - fermented shrimp paste. "Ruoc" are small shrimps that are caught only during the rainy season. To prepare "mam ruoc", the "ruoc" are first cleaned and let dried under the sun for 3 months. They are then mixed with salt, grinded into powder and put in a jar and exposed to the sun for another 45 days. Sugar is then added to the mixture which is left fermented for 30 days. Finally the ruoc are dried again under the sun for 10 days and "mam ruoc" is now ready to be served, usually as sauce for various types of meat dishes.