ILC TRADING



ak Kut Teh is an all-time-favourite local cuisine. It is a Chinese soup, consists mainly of meaty pork ribs simmered in a tasty broth of herbs and spices, popularly served in Singapore and Malaysia. Nowadays, with conveniently packed Bak Kut Teh spices easily available, it is easy to whip up a bowl of piping hot Bak Kut Teh in the comfort of one's home to enjoy! Established since 1987, ILC Trading has been a well-known name being the manufacturer of Teochew-style Bak Kut Teh spices.

Owner of ILC Trading, Mr Tan Chiang Yeow, sets up the business with his lovely wife who fights through all obstacles and supports him all along. Initially, he wanted to use his wife's name (Alice) as the company name. Nonetheless, it appears to be a tad too common and decided to use alphabet initials instead. Eventually, it is concluded to be "I.L.C" which his friends say that it means "I Love Christ" and it also sounds like Alice in Chinese - I (爱) L (丽) C (丝).

ILC Trading began as a home-based business, gradually moved to Ubi and finally settled down at their current location at Kaki Bukit Enterprise 1 with the assistance of 6 workers. Mr Tan was not in this trade initially. It was his father who loves this traditional Chinese pork rib soup that made Mr Tan fall in love with Bak Kut Teh too. During that time, Hokkien-style (black soup base with Chinese medicinal ingredients) Bak Kut Teh spices were commonly found, but not Teochew-style (clear soup base with strong peppery flavour) Bak Kut Teh spices. Hence, Mr Tan saw this as a business opportunity and decided to turn his love into his business, and started manufacturing Teochew-style Bak Kut Teh spices for more people to enjoy the peppery taste and nice aroma of herbs.

It is never an easy process to start up a business. As the manufacturer of packed spices, no machines could substitute their work when they started the business 27 years ago. Everything was hard work to produce the packets of ingredients by hand. Another concern in the beginning was to gain awareness and popularity for their products. Mr Tan was worried about the business sustainability when they just started. He worked as a provision store supplier to introduce his products. He had established a close network of clients, the various provision store bosses, who helped him to place his products in their stores to sell. Slowly, Mr Tan began to venture out to other parts of Singapore, using other avenues to introduce and sell his products. When things turned for the better, he was concerned about the long working hours. In the end, Mr Tan managed to endure and pull through the difficult times. His hard work has indeed paid off.

The main products of ILC Trading are Bak Kut Teh spices and Black Pepper Crab spices. Mr Tan is very confident of his products and is proud to declare that no other brand can taste as good as his. Currently, ILC Trading has no overseas branches but has been supplying their products to overseas markets like Taiwan, Australia, Indonesia, Hong Kong, China, United Kingdom, United States of America, Philippines and Thailand. Mr Tan feels that China is a potential market to venture into due to its sheer massive population and looks forward to enter it.

For future entrepreneurs, Mr Tan strongly encourages them to endure and to brave all challenges and changes with confidence. Of course, hard work is a must and this is exactly what Mr Tan has put in (lots of it) to achieve his flavourful success today.

ILC Bak Kut Tea Spices

Our Teochew style bak kut tea spices are created according to traditional recipes with the finest ingredients and spices. Our non-herbal and unique taste is popular among children, elderly and people who dislike the strong herb taste, which is commonly found in other bak kut tea products in the market.

Our two main ingredients, pepper and garlic, have also been proven to be vital to one's health and we encourage our customers to consume these ingredients on a regular basis.

Our bak kut tea is also safe for consumption by pregnant women and is a great gift idea for friends and relatives. In the modern world, bak kut tea has attracted global customers. It is not only easy and convenient to cook but also tastes original.

ILC Black Pepper Crab Spices

Black pepper crab has always been a popular dish amongst Singaporeans and tourists all over the world. Dream of cooking it yourself? Now you can cook it in the convenience of your private kitchen using ILC Black Pepper Crab Spices.

Our spices are made from the finest black pepper according to our very own secret recipe. We have created our spices to be able to cook a variety of international cuisines, so you can now cook your favorite seafood and meat dishes with just a packet of ILC Black Pepper Crab Spices.



