



THAI WAH



ROSE BRAND

OUR PROFILE

THAI WAH IS THE LEADING COMPANY IN STARCH AND STARCH-RELATED FOOD PRODUCTS, WITH A COMMITMENT TO INNOVATION AND OPERATION EXCELLENCE. TODAY, OUR THAI WAH PRODUCTS ARE NOW PRESENT IN OVER 25 COUNTRIES ACROSS THE WORLD, SERVING MILLIONS OF CONSUMERS TODAY WITH HIGH-QUALITY AND CONSISTENT FOOD PRODUCTS.

QUALITY SYSTEM



OUR COMPETENCIES

SUSTAINABLE RAW MATERIAL SUPPLY

FARMER EDUCATION TO MAXIMIZE PRODUCTION YIELD AND POST-HARVEST MANAGEMENT TO DELIVER FRESH QUALITY ROOTS TO PROCESSING PLANTS AT SOONEST.

STRONG AGRICULTURAL SUPPLY BASE COUPLED WITH TRACEABILITY SYSTEM

THAILAND AND ALL ACROSS CLMV COUNTRIES, ESPECIALLY ORGANIC RAW MATERIALS AND EXOTIC STARCHY ROOTS.

CONSISTENTLY DELIVERING SUPERIOR QUALITY AND THE HIGHEST FOOD SAFETY STANDARD

HEAVILY INVEST IN QUALITY MANAGEMENT SYSTEM, PEOPLE & TECHNOLOGY AND CERTIFIED BY INTERNATIONAL FOOD SAFETY & STANDARDS.

R&D AND TECHNICAL CAPABILITIES

DIVERSE PRODUCTS & BETTER SOLUTION SERVICES TO HELP OUR CUSTOMERS TO MOVE THEIR PRODUCTS TO THE MARKET AT SPEEDY MODE AND MORE AFFORDABLE PRICES.

OUR CUSTOMER BENEFIT PLATFORMS

 CLEAN & ORGANIC	 HEALTH & NUTRITION	 CONVENIENCE	 FUNCTIONAL SOLUTION	 SUSTAINABILITY
--	---	--	--	---

OFFERINGS

DELIVERING SIMPLE & NATURAL INGREDIENT SOLUTIONS WITH BETTER PERFORMANCE AND FRIENDLY LABEL.	DELIVERING ON-TREND SOLUTIONS TO ADDRESS GROWING HEALTH AND NUTRITION TRENDS.	ENCOMPASSING QUICK SOLUTIONS FOR MORE CONVENIENCE.	PROVIDING BETTER INGREDIENTS FOR PRODUCT PERFORMANCE AND IMPROVEMENT, ESPECIALLY IN YIELD, PROCESS ABILITY AND COSTING.	CREATING VALUES TO WASTE AND BY-PRODUCTS EMBEDDED WITH CORPORATE SOCIAL RESPONSIBILITY ON THE ENVIRONMENTAL CONSERVATION.
--	---	--	---	---

PRODUCTS

<ul style="list-style-type: none"> • ORGANIC TAPIOCA STARCH • ORGANIC TAPIOCA SWEETNER • ORGANIC RICE STARCH & FLOUR • ORGANIC WAXY RICE STARCH & FLOUR • WAXY TAPIOCA STARCH • CASSAVA FLOUR • RICE STARCH & FLOUR • SWEET POTATO FLOUR • KUDZU STARCH • TARO FLOUR • SAGO STARCH • ARROWROOT STARCH 	<ul style="list-style-type: none"> • GLUTEN FREE RANGE: BAKERY MIX, BATTER, BREADING & COATING • FIBER • LOW GI FLOUR 	<ul style="list-style-type: none"> • TAPIOCA PEARL • RICE PRE-GEL • SNACK 	<ul style="list-style-type: none"> • MODIFIED STARCH FOR FOOD & BEVERAGE PRODUCTS • PREMIX : STARCH & FLOUR 	<ul style="list-style-type: none"> • FERTILIZERS • ANIMAL GROWTH PROMOTER • THERMOPLASTIC STARCH FOR BIOPLASTIC
---	--	--	---	--

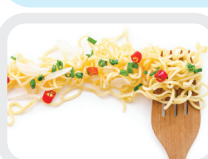


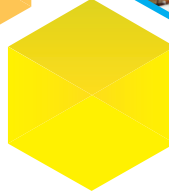
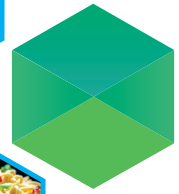
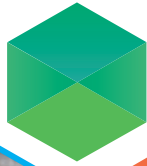


BENEFITS OF STARCHES

	TAPIOCA STARCH	RICE STARCH / FLOUR	MUNGBEAN STARCH / FLOUR	OTHER STARCHES ARROW ROOT / KUDZU / SAGO
PRODUCTS				
BENEFITS	<ul style="list-style-type: none"> • NON GMO • GLUTEN FREE • BLAND TASTE • HIGH VISCOSITY • HIGH ADHESIVENESS • TRANSPARENCY • LOWER RATE OF RETROGRADATION • AVAILABLE IN WAXY TYPED STARCH 	<ul style="list-style-type: none"> • NON GMO • GLUTEN FREE • HIGH PROTEIN • STRONG GELLING AGENT • HIGH ADHESIVENESS • RICE AROMA • AVAILABLE IN WAXY TYPED STARCH 	<ul style="list-style-type: none"> • NON GMO • GLUTEN FREE • VERY HIGH PROTEIN CONTENT • VERY STRONG GELLING AGENT • CREAMY TEXTURE • ELASTICITY AND FIRMNESS • APPLICABLE TO LOW GI 	<ul style="list-style-type: none"> • NON GMO • GLUTEN FREE • VERY STRONG GELLING AGENT • ELASTICITY AND FIRMNESS • HIGH TRANSPARENCY

APPLICATIONS TAPIOCA, MODIFIED TAPIOCA, RICE FLOUR, RICE STARCH

	<h3>BAKERY</h3> <ul style="list-style-type: none"> • DELIVER THE MOISTURE RETENTION OF YOUR BAKERY PRODUCTS WITH SUPERIOR TEXTURE. • PROVIDE A RANGE OF THE TEXTURE AND STABILITY OF BAKERY FRUIT FILLINGS EVEN AT VERY ACID / LOW-PH AND HIGH SHEAR CONDITION. • IMPROVE GLUTEN FREE BAKERY TEXTURE INCLUDING EXTENDED SHELF LIFE.
<h3>BATTERS AND BREADING</h3> <ul style="list-style-type: none"> • BOOST EATING EXPERIENCE BY ENHANCING YOUR COATING SYSTEM TEXTURE. • BROAD RANGE OF THE COATING TEXTURE WITH WHEAT RECIPE AND WITH GLUTEN FREE FORMULATION. 	
	<h3>DAIRY PRODUCTS</h3> <ul style="list-style-type: none"> • INNOVATE BETTER PRODUCT TEXTURE WITH OUR VARIOUS THICKENING PROFILES. • CREATE PRODUCT FLEXIBILITY BY PROVIDING LONGER SHELF-LIFE PRODUCTS.
<h3>SOUP AND SAUCE</h3> <ul style="list-style-type: none"> • ABLE TO DESIGN THE RIGHT PRODUCT TO MATCH YOUR PROCESSING CONDITIONS WITH DESIRED TEXTURE. • CREATE MOUTHFEEL ENHANCEMENT OF YOUR PRODUCT AND BUILD IN IMPROVING FREEZE-THAW STABILITY. • MAKE THE RECIPE SIMPLE WITH EASY-TO-PREPARE INSTANT OPTION. 	
	<h3>SNACK</h3> <ul style="list-style-type: none"> • DESIGNING CRUNCHY AND CRISPY PRODUCTS BY DIFFERENTIATING DEGREES OF CRISPNESS AND HARDNESS. • ABLE TO DESIGN EXPANSION OF YOUR PRODUCT WHILE MAINTAIN PROCESS CONDITION.
<h3>MEAT</h3> <ul style="list-style-type: none"> • DEVELOP MARINADES THAT HELP YOU INCREASE YIELD AND IMPROVE FIRMNESS. • BIND MOISTURE AND FAT IN YOUR PRODUCT TO PROVIDE THE STRUCTURE AND TEXTURE CONSUMERS WANT. • OPTIMIZE PROCESSING AND IMPROVE MACHINABILITY BY CREATING JUSTRIGHT, FIRM TEXTURES AND IMPROVED MOISTURE CONTROL WITH LESS STICKINESS. 	
	<h3>NOODLE</h3> <ul style="list-style-type: none"> • IMPROVE DOUGH HANDLING AND SHEETING WHILE FACILITATING THE SETTING OF THE NOODLES AND SHORTENING COOK TIME. • IMPROVE ELASTICITY IN NOODLE TO PROVIDE DIFFERENTIATED TEXTURE OF PRODUCTS.



THAILAND

Bangkok | Chantaburi | Kalasin
Kamphaeng Phet | Nakhon Phatom
Nakorn Ratchasima | Udon Thani

VIETNAM

Cu Chi | Ho Chi Minh
Tay Ninh

CHINA

Shanghai

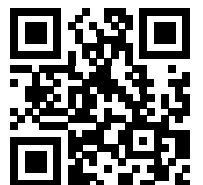
CAMBODIA

Oddar Meanchey

THAI WAH PUBLIC COMPANY LIMITED

21/59, 21/63-64 Thai Wah Tower 1, 20th-21st Floor
South Sathorn Road, Tungmahamek, Sathorn, Bangkok 10120, Thailand

☎ | +66 (0) 2285-0040 🏢 | +66 (0) 2285-0270 ✉ | starch@thaiwah.com



www.thaiwah.com