

# ADVANSYS<sup>TM</sup>

The high performance functional texturizing system for food solutions; an innovative food ingredient technology developed by **Thai Wah**, revolutionizing food texture and quality with cutting-edge advancements.

**We strive to deliver the most Consumer-Preferred  
TEXTURE ATTRIBUTES**



**Unparalleled Benefits in Functionality,  
Process Improvement  
and Cost Efficiency**

- Smooth and flowable
- Excellent stability
- Selective mouthfeel tailored
- Full flavor release
- Optimized cost in use
- Good dispersibility



**THAI WAH**

Creating **Innovation** and **Sustainability** from **Farm** to **Shelf**

# ADVANSYS<sup>™</sup> FOOD APPLICATION

**THAI WAH**, revolutionizing food texture and quality with cutting-edge advancements



## Pure Sauce & Soup

Enhances pure sauces by thickening without changing flavor, maintaining stability and texture. It extends shelf life, works at both hot and cold temperatures and cost-effective **ADVANSYS<sup>™</sup>** is a key ingredient for improving the quality and functionality of sauces.

**ADVANSYS<sup>™</sup> AS 31**

**ADVANSYS<sup>™</sup> AS 65**

## Acidic pH Sauce

Contributes to the thickening, stability, and prevention of separation of acidic sauces. It resists high temperatures and processes, and it gives a glossy appearance by providing clarity.

**ADVANSYS<sup>™</sup> AS 31**

**ADVANSYS<sup>™</sup> AS 65**



## Neutral pH Sauce

Provides thickening, stability, and separation prevention for sauces with a neutral pH. It improves the smoothness of the texture and is a useful element for raising the quality and functionality of sauces.

**ADVANSYS<sup>™</sup> AS 31**

**ADVANSYS<sup>™</sup> AS 37**

## Sweet Chili Sauce

Enhances sweet chili sauce by thickening it, improving stability and gloss, providing a smooth mouthfeel, ensuring freeze-thaw stability, and reducing liquid separation. These benefits contribute to the overall quality and shelf-life of the sauce.

**ADVANSYS<sup>™</sup> AS 31**

**ADVANSYS<sup>™</sup> AS 65**



## Bakery

Enhances bakery products by improving texture, moisture retention, and stability. It acts as a thickener, allows for fat reduction, and increases freeze-thaw stability, contributing to a longer shelf life and better overall quality.

**ADVANSYS<sup>™</sup> AS 31**

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