



Simple & Natural

**Starch
Ingredient
Solutions**



We Build Better Lives



**We strive
to serve**

**our customers, people,
and communities with
sustainable and innovative
plant based solutions.**

Who we are

Thai Wah is the leader in starch and starch-related food products with a commitment to innovation and operational excellence. Today, Thai Wah products are present in over 25 countries across the world, serving millions of consumers with high quality, consistent food ingredients.

Mission

By creating innovation and sustainability from farm to shelf, we serve our global customers and consumers better everyday

Core Value



**CLEAN &
ORGANIC**

To deliver natural, high quality, label friendly ingredients including non-genetically modified and organic options.

AMYROSE™ series



**HEALTH &
NUTRITION**

To deliver on-trend solutions for health conscious consumers including gluten-free, low-GI and fibre.

AMYROSE™ series

CASSBAKE™ series



CONVENIENCE

To provide easy to use ingredients and application guidance for fast moving consumer needs.

ALPHA

AMYROSE™ series



**FUNCTIONAL
SOLUTION**

To provide highly functional ingredients that withstand food processing, enhance sensory attributes and provide cost optimization. Extensive R&D capabilities move your products to market faster.

CASSBAKE™ series

CASSTEX™ series

CASSMAX™ series

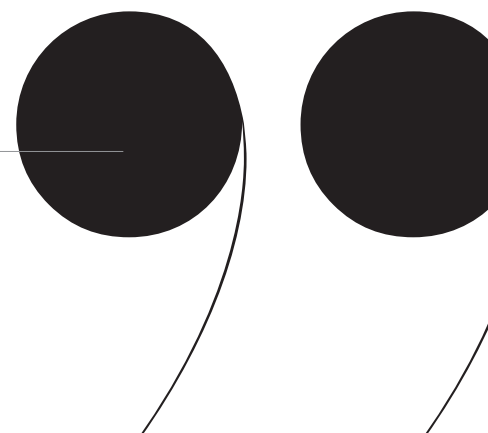
CASSFLO™ series

CASSLITE™ series



SUSTAINABILITY

To protect natural resources and improve the livelihoods of our global community while meeting consumer demands.





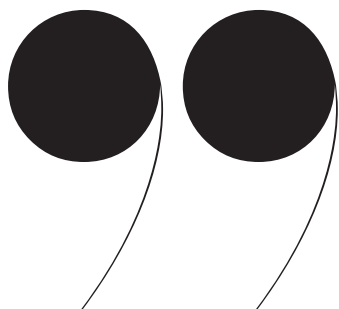
Here To Stay

“Clean Label”

has emerged to now mean “Healthy”
by mainstream consumers (1)

“While the US market for **Gluten Free**
is growing at a rate of 9% per year,
APAC is expected to be the fastest
growing region from 2019-2025” (2)

“Global sales of **organic foods** grew
10% per year between 2000 and 2018. (3)



(1) Mintel.com; May 2018

(2) Apnews.com; April 2019

(3) Statista.com; February 2020

Clean Label

Create label friendly products with simple, recognizable ingredients.

Native Tapioca Starches & Flour
Waxy Tapioca Starch
Native Rice Starch and Flour
Waxy Rice Starch and Flour
Coarse Flour
ALPHA Pre-gelatinized Starches
Tapioca Pearl
Tapioca and Rice Glucose Syrups

(Organic Options for All of the Above)

Functional Solutions

Deliver stable, desirable products with high performance ingredients.

Modified Starches
Waxy Tapioca Starch
ALPHA Pre-gelatinized Starches
Rice and Tapioca Glucose Syrups
Specialty Pre-mixes for
Batters-Bakery-Meat-Tapioca Pearls

Healthy Solutions

Deliver healthy, trusted products with nutrition specific ingredients.

Full Range of Organic Starches & Flour
Gluten Free Starches & Flour
Low Glycemic Index/Resistant Starch
Cassava Fibre





Bakery

High Performance for Delicate Applications.

- Improve texture and extend shelf life in gluten-free baked goods.

AMYROSE™ 738RF, AMYROSE™ 576WX, CASSBAKE™ 101, CASSBAKE™ 100N

- Provide moisture retention, consistent batter viscosity and superior texture in a range of sweet goods.

CASSBAKE™ 157, CASSMAX™ 20, CASSMAX™ 23

- Provide shear and acid stability while creating smooth creamy textures in fruit fillings.

CASSTEX™ 22, CASSTEX™ 32, CASSTEX™ 51, CASSBIND™ 321P



Dairy

Dependable Stability with Clean Flavor.

- Create smooth, creamy mouthfeel, desirable textures and clean flavor profiles.

CASSFLO™ 500, CASSFLO™ 880, AMYROSE™ 184RS, AMYROSE™ 576WX

- Extend shelf life by managing water migration.

CASSMAX™ 23, CASSMAX™ 102, CASSMAX™ 2000, AMYROSE CRISP™





Noodle

Consumer Satisfaction with Processing Ease.

- Improve dough handling and sheeting while facilitating the setting of the noodles and shortening the cook time.

CASSTEX™ 13, CASSTEX™ 22

- Improve elasticity to differentiate noodle textures.

CASSTEX™ 42, CASSTEX™ 54,
AMYROSE™ 200GF, AMYROSE™ 576WX



Meat

Cost-Effective Solutions for Yield and Texture.

- Develop marinades that increase yield and improve firmness.

CASSTEX™ 13, CASSTEX™ 42

- Bind moisture and fat in emulsified meats for superior texture.

AMYROSE™ HV600, AMYROSE™ 184RS,
CASSBIND™ 365P

- Improve processing and machinability by reducing stickiness.

CASSTEX™ 21, CASSTEX™ 22, CASSTEX™ 35

Batter and Breading

Appetizing Appearance with Built-in Functionality.

- Replace gluten while maintaining traditional eating quality.

AMYROSE™ 738RF, AMYROSE™ HV600,
CASSBIND™ 321P, CASSBIND™ 365P

- Boost eating experiences by enhancing coating system textures.

Coarse Flour, CASSTEX™ 22,
CASSTEX™ 75

- Reduce oil pick up.

CASSTEX™ 21, CASSTEX™ 22





Soup, Sauce and Dressing

Process Specific Functionality for Perfect Texture.

- Achieve desired textures and product stability under various processing conditions.

CASSFLO™ 40, CASSFLO™ 500,
CASSFLO™ 800

- Maintain texture and water retention with freeze-thaw stability.

CASSMAX™ 102, CASSMAX™ 200

- Create a simple and clean recipe.

AMYROSE™ 738RF, AMYROSE™ 184RS,
AMYROSE™ 211GS

- Deliver easy to prepare products with instant starches.

AMYROSE™ HV600, AMYROSE™ 321P

Snack

Stand out Snack Foods with Creative Textures.

- Create crispy, crunchy snack experiences through texture differentiation.

CASSTEX™ 22, CASSTEX™ 13,
CASSLITE™ 392GB, AMYROSE HV™ 600

- Optimize snack expansion and dough handling in sheeted and extruded snacks.

CASSTEX™ 31, CASSLITE™ 100,
AMYROSE CRISP™, AMYROSE™ 211GS

Product		Bakery	Dairy	Snack	Meat processing	Sauce/Soup/Dressing	Batter&Coating	Noodles	Tapioca pearl &Sago
CASSTEX	CASSTEX™ 13	Modified tapioca starch			●			●	●
	CASSTEX™ 15	Modified tapioca starch						●	●
	CASSTEX™ 21	Modified tapioca starch	●		●	●	●	●	
	CASSTEX™ 22	Modified tapioca starch	●		●	●	●	●	●
	CASSTEX™ 31	Modified tapioca starch			●	●	●	●	●
	CASSTEX™ 32	Modified tapioca starch	●		●				●
	CASSTEX™ 42	Modified tapioca starch			●			●	
	CASSTEX™ 43	Modified tapioca starch			●				●
	CASSTEX™ 51	Modified tapioca starch	●			●		●	●
	CASSTEX™ 75	Modified tapioca starch		●			●		
CASSTEX™ 359	Modified tapioca starch				●				
CASSBAKE	CASSBAKE™ 101	Clean Label (Tapioca)	●		●				
	CASSBAKE™ 157	Modified tapioca starch	●	●					
CASSBIND	CASSBIND™ 321P	Modified tapioca starch	●		●	●	●		
	CASSBIND™ 365P	Modified tapioca starch	●		●	●	●		
CASSLITE	CASSLITE™ 100	Modified tapioca starch			●		●		
	CASSLITE™ 392GB	Modified tapioca starch			●		●		
CASSFLO	CASSFLO™ 60	Modified tapioca starch				●		●	
	CASSFLO™ 282	Modified tapioca starch		●		●			
	CASSFLO™ 451	Modified tapioca starch		●		●			
	CASSFLO™ 500	Modified tapioca starch		●		●			
	CASSFLO™ 600	Modified tapioca starch		●		●			
	CASSFLO™ 800	Modified tapioca starch		●		●			
	CASSFLO™ 880	Modified tapioca starch		●		●			
CASSMAX	CASSMAX™ 23	Modified tapioca starch	●						●
	CASSMAX™ 33	Modified tapioca starch							●
	CASSMAX™ 101	Modified tapioca starch		●					●
	CASSMAX™ 102	Modified tapioca starch		●		●			
	CASSMAX™ 2000	Modified tapioca starch		●					●
AMYROSE	AMYROSE™ 576WX	Clean Label (Tapioca)	●	●	●				●
	AMYROSE™ 738RF	Clean Label (Rice)	●		●	●	●	●	
	AMYROSE™ 184RS	Clean Label (Rice)	●	●	●	●			
	AMYROSE™ 200GF	Clean Label (Rice)			●			●	
	AMYROSE™ 211GS	Clean Label (Rice)	●	●		●	●		
	AMYROSE™ HV600	Clean Label (Tapioca)			●	●	●		●
SPECIAL	COARSE FLOUR	Clean Label (Tapioca)					●		



THAILAND

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