



Functional Starch Ingredient Solutions

www.rosestarch.com

We Build Better Lives



**We strive
to serve**

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

Who we are

ROSE BRAND is the leader in starch and starch-related food products with a commitment to innovation and operational excellence. Today, ROSE BRAND products are present in over 35 countries across the world, serving millions of consumers with high quality, consistent food ingredients.

Mission

By creating innovation and sustainability from farm to shelf, ROSE BRAND is a leading starch solution that strives to enrich a wholesome life. We uplift the quality of food industry by creating the healthier ingredient substances for tomorrow
" THE COMPOUND OF LIVING TOMORROW "

Core Value



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

AMYROSE™ series



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

AMYROSE™ series

CASSBAKE™ series



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

ALPHA

AMYROSE™ series



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



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

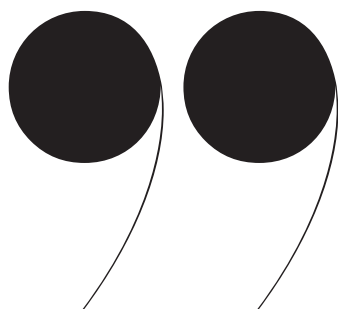


Here To Stay “Clean Label”

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

The global **Gluten-Free** products market size is expected to expand at a compound annual growth rate (CAGR) of 9.8% from 2022 to 2030 (2)

The global **Organic food** is expected to expand at a compound annual growth rate (CAGR) of 13.0 % from 2022 to 2030. (3)



(1) Mintel.com; May 2018
(2, 3) Grandviewresearch; 2021

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.

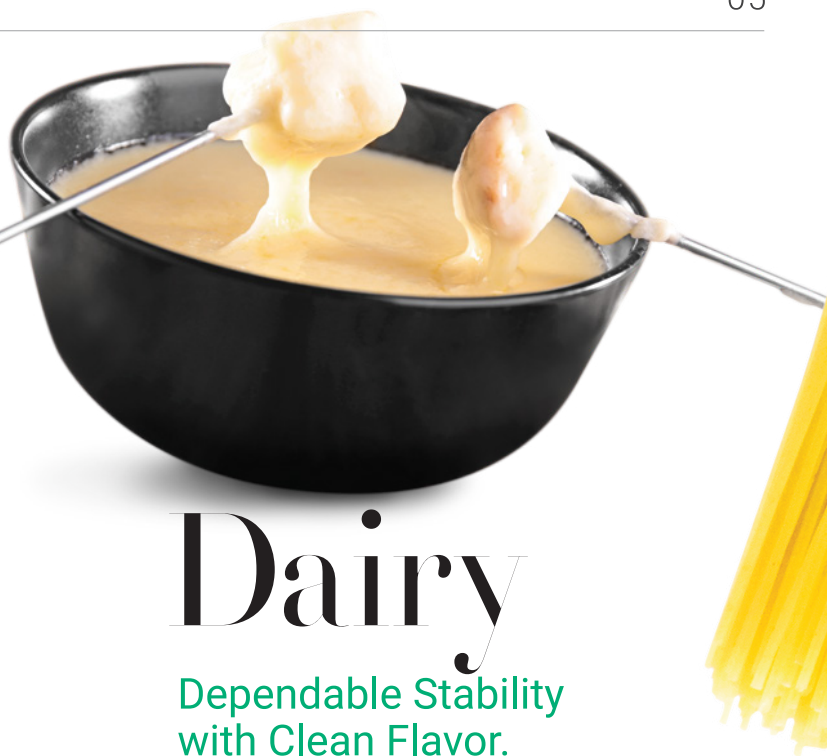
AMYROSE™ 738RF, AMYROSE™ 576WX,
CASSBAKE™ 101

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

CASSBAKE™ 157

- 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™ 102,
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

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™ 184RS,

- Improve processing and machinability by reducing stickiness.

CASSTEX™ 21, CASSTEX™ 22

Batter and Breading

Appetizing Appearance with Built-in Functionality.

- Replace gluten while maintaining traditional eating quality.

AMYROSE™ 738RF

CASSBIND™ 321P

- Boost eating experiences by enhancing coating system textures.

Coarse Flour, CASSTEX™ 22,
CASSTEX™ 75

- Reduce oil pick up.

CASSTEX™ 21, CASSTEX™ 22





Snack

Stand out Snack Foods with Creative Textures.

- Create crispy, crunchy snack experiences through texture differentiation.

CASSTEX™ 22, CASSTEX™ 13,
CASSLITE™ 392GB

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

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

Soup, Sauce and Dressing

Process Specific Functionality for Perfect Texture.

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

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



Product			Bakery	Dairy	Snack	Meat processing	Sauce/Soup /Dressing	Batter& Coating	Noodles	Tapioca pearl &Sago	Confectionery	Bevetae	Vegan
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				●							
	CASSTEX™ 11P	Modified tapioca starch			●	●			●				
	CASSTEX™ G1	Modified tapioca starch			●	●		●	●				●
	CASSTEX™ D9	Modified tapioca starch									●		
	CASSTEX™ 24 BK	Modified tapioca starch	●	●			●		●	●			
CASSBAKE	CASSBAKE™ 101	Clean Label (Tapioca)	●		●								
	CASSBAKE™ 157	Modified tapioca starch	●	●									
CASSBIND	CASSBIND™ 321P	Modified tapioca starch	●		●	●		●					
CASSLITE	CASSLITE™ 100	Modified tapioca starch			●			●					
	CASSLITE™ 329GB	Modified tapioca starch			●			●					
CASSFLO	CASSFLO™ 11	Modified tapioca starch		●			●						
	CASSFLO™ 400	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™ 26	Modified tapioca starch	●							●		●	
	CASSMAX™ 100	Modified tapioca starch	●	●	●				●			●	
	CASSMAX™ 102	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™ CRISP	Clean Label (Tapioca)	●		●								
	AMYROSE™ BIND D	Clean Label (Tapioca)	●		●			●					
SPECIAL	COARSE FLOUR	Clean Label (Tapioca)						●					
	SAGO STARCH	Clean Label (Tapioca)			●	●			●	●			
	FABIOCA™ RS	Clean Label (Tapioca)	●		●				●				
	FABIOCA™ CF	Clean Label (Tapioca)				●	●	●					



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