

SMS Innovative Starches for

Food Industry



"DELIVER PREMIUM QUALITY TO FOOD PRODUCTS"

About Us

SMS Group is a global leading manufacturer of specialty modified tapioca starch for various industries including food, paper, adhesive, textile, construction, health care, personal care, bioplastics, nutraceuticals, and pharmaceuticals.

Our high-quality products are manufactured by SMS Group, established in 1985 under a joint venture between Poon Phol Co., Ltd. and Matsutani Chemical Industry Co., Ltd. the largest manufacturer of modified starch in Japan.

SMS Group manufactures modified starch in three integrated facilities in Thailand:

- Siam Modified Starch Co., Ltd. in Pathum Thani - established in 1985
- Siam Quality Starch Co., Ltd. in Chaiyaphum - established in 1993
- Siam Modified Starch Co., Ltd. in Buriram - established in 2015

Our production quality assurance starts from the farmer-membership plantation, harvesting, production, quality controls, packing, and customer supports all the way from cassava roots to finished goods. All of our starch products are completely Non-GMO, Gluten-Free, and internationally certified by ISO, FDA, OHSAS, HACCP, FSSC 22000, KOSHER, HALAL, BRC, SEDEX, and Organic Certificate. At SMS, we prioritize basic and applied research as well as process development in search of innovative ways to add value to tapioca products.



SMS Innovative Starches in Food Industry

SMS offers a wide range of innovative starches; **KREATION®**, **SAUCETEC**, **BINDGEL®**, **GENIGEL®**, **EMULTEC®**, **CRISPYTEC**, **VERITY®**, and more are in portfolio.

The functional native starches under the brand **Natura®** are specially designed to fulfill customers' requirements for Healthy, Natural, and Clean label.

Being The World's First Waxy Tapioca Starch Manufacturer Enables us to Deliver Extraordinary Solutions to Food Industry

Our latest innovation has been launched to fulfill the Healthy & Sustainable trends, covering all plant-based meat, plant-based dairy, and plant-based bakery.

“**Selecting the Right Ingredients is the Best Way to Assure Each One of Your Food Products is Satisfied by Customers**”

SMS food specialists can assist food manufacturers improve their food products' quality, value, and taste through



Clean label



Specialty



Thickening



Texturizing

Native Starch & Flour

Now the keys to consumers' preferences are the naturalness and transparency of their foods. From plant cultivation to finished goods, they are currently seeking the most organic and nutritious food sources from nature. Thus, native starch and flour become important pure food sources for authentic natural food ingredients.



- ✓ Non-GMO
- ✓ Organic
- ✓ Rice Starch
- ✓ Tapioca Starch

Natura[®] R1 Functional Native Starches

Native rice starch as a fat replacer and mouthfeel enhancer for low-fat ice cream, salad dressing, and beverages.

PREMIO R7

Native rice flour as a texturizer for breakfast cereals, crackers, candy, noodles, and snacks.

ORGANICA Series

Tapioca starches certified by international organic standards, delivering excellent starch profile along with wellness.

CLEAN LABEL Solutions

Clean label food is the preferred solution for producers and consumers alike. Finding a natural food ingredient without additives and E-numbers is a challenge. Our knowledge of the unique properties and the nature of the raw materials facilitate the development of alternative clean label solutions.

PREMIO COAT 233

Prolong Crispy Texture
& Reduce Oil-Uptake

Natura[®] STN Functional Native Starches

Crunchiness
Low -Oil Absorption

Natura[®] Y808 Functional Native Starches

Natura[®] Y68 Functional Native Starches

Glossiness Appearance
Excellent Process Tolerance
Stable Viscosity & Creaminess

Natura[®] Lite Functional Native Starches

High Expansion
Light Crispness

Natura[®] One Functional Native Starches

Elasticity
Soft & Shiny Skin
Reduce Cracking
Freeze & Thaw Stability





SPECIALTY Solutions

Right Solution
for
Better
Experience



EMULSIFYING AGENT

EMULTEC® Series KREAM 21

Excellent Oil Absorption
for Desirable Texture
and Smoothness



ENCAPSULATING AGENT

FLAVOTEC® Series

Distribute Oil-based Flavors
throughout Encapsulation Matrix



PLATING AGENT

D-PERSE® CAP

The Most Convenient Way to
Transform Oil-based Liquid into
Free-flowing Powder



Fat Replacer

SMS provides healthy solutions for low-fat foods. The desirable creamy texture and indulgent mouthfeel are delivered to your customers while conforming to minimal fat content via VERITY® 353, LYTETEC®, and D-PERSE® 1.



Pulping Agent

V-TEX® is applied to provide instant viscosity with pulpy, grainy texture, and cost optimization for tomato paste-containing products.



Pet Food

V-TEX® is designed to deliver firm texture and provide process tolerance. VERITY® 497 offers good binding properties and chewy texture in pet treat & meat jerky.



THICKENING Solutions

Modified starches help attain consistent viscosity by providing stable food texture while extending shelf life.

“Outstanding Properties”



Dairy Products

The texture and appearance of dairy products are key attributes influencing consumers' buying decisions. Optimizing with creaminess, smoothness, and “melt-in-mouth” properties is necessary to be on-trend with a perfectly balanced texture.



KREAMERY® 755
Smooth & Glossy Texture

KREATION® FM
Mouthfeel Enhancer

KREATION® 420
Consistency &
Smooth Texture

KREAMERY® B1
KREATION® Y910
KREATION® YD
Stable Viscosity
& Smooth Texture



Soup, Sauce, Fruit Filling & Glazing Products



SAUCETEC Series , KREATION® TU10, KREAMERY® B7

Glossy Appearance
Viscosifier & Stabilizer
Resist to Extreme Condition
Prolonged Product Shelf Life
Resist to Acid/ Heat/ Shear Process



SMS 747
Glossy Appearance
Viscosifier & Stabilizer



VERITY® 809 & D-PERSE® DEX90
Glossy Appearance in Eggless Recipes

**Delectable Mouthfeel
& Stable Viscosity
Along Product Shelf Life**



TEXTURIZING Solutions

SMS modified starches function as texturizing agents for improving the texture of food products including firmness, crispness, thickness, clarity, and freeze & thaw stability.

Asian Dessert & Baked Goods



BAKE-N-SOFT Series

Volume Improver
& Soft Texture

KREATION® MB
KREATION® D8
KREATION® 310

Soft & Chewy Texture
Freeze & Thaw Stability

GENIGEL® 42

Good Moisture Retention
& Soft Texture

KREATION® BK

Light & Crispy Texture



Snack & Confectionery



KREATION® A11CX

Retard Melting Down



KREATION® 20CS

Crispness & Puffing Ability
Reduce Aging Time



KREATION® OP

Puffing Ability



CRISPYTEC Series

Crispness &
Good Expansion



KREATION® BK

Less Tooth Packing
Softness Enhancer



KREATION® A115

Partial Replacement of
Gelatin / Chewy Texture



FOOD COATING, FROZEN FOODS, NOODLE

Superior Solutions for Ready-To-Eat Food



S-TEX® Series
D-PERSE® DEX
KREATION® BK

Excellent Adhesion
Desirable Crispness
Blowing Off Prevention
Excellent Film-Forming



KREATION® ES
KREATION® LD
KREATION® D8

High Clarity
Dough Improver
Soft, Chewy & Elastic Texture
Excellent Freeze & Thaw Stability



KREATION® MB
KREATION® NE
KREATION® D2
SMS 707

Firm Texture
Reduce Cooking Time
Soft & Elastic Texture in
Cold Conditions



MEAT & PLANT-BASED FOOD

SMS Solutions provide excellent water absorption to effectively retain moisture and boost firmness in meat products, delivering satisfaction right away to consumers.

“
**Increase
Yield
& Prevent
Product Loss**”

KREATION® 1202
KREATION® BG

KREATION® 20CL
KREATION® M2

Prolonged Shelf Life
Firm & Elastic Texture
Freeze & Thaw Stability
Water Binding Capacity
Cooking Yield Improvement



I-BIND™

Excellent Binding Ability
Firm, Bouncy & Juicy Texture

EMULTEC® 908
VERITY® 353

Emulsifier for Eggless Recipes

SAUCETEC P11

Firm & Elastic Texture

KREATION® MB

Yield Improver

GOOD FOR YOUR HEALTH
GOOD FOR THE WORLD

Excipients for **NUTRACEUTICAL & PHARMACEUTICAL PRODUCTS**

SMS offers multi-functional excipients to manufacture high-quality Nutraceutical and Pharmaceutical products at the best cost-effectiveness.



“Premium Starch Excipients

Excellent Compatibility with
any Active Pharmaceutical
Ingredients



DAVAMED™ C1

is a free-flowing powder with excellent binding capacity and excellent disintegration. The cost-effective DAVAMED™ C1 can be applied in place of the more costly microcrystalline cellulose (MCC).

TAPIOPHARM™ SG

is recommended as a filler/binder in tablets that require control release effects.

TAPIOPHARM™ LY

is an excellent filler/disintegration for wet granulation.

TAPIOPHARM™ DP3

is tapioca maltodextrin, and TAPIOPHARM™ DPL, a dried pea glucose syrup, function as binders for direct compression.

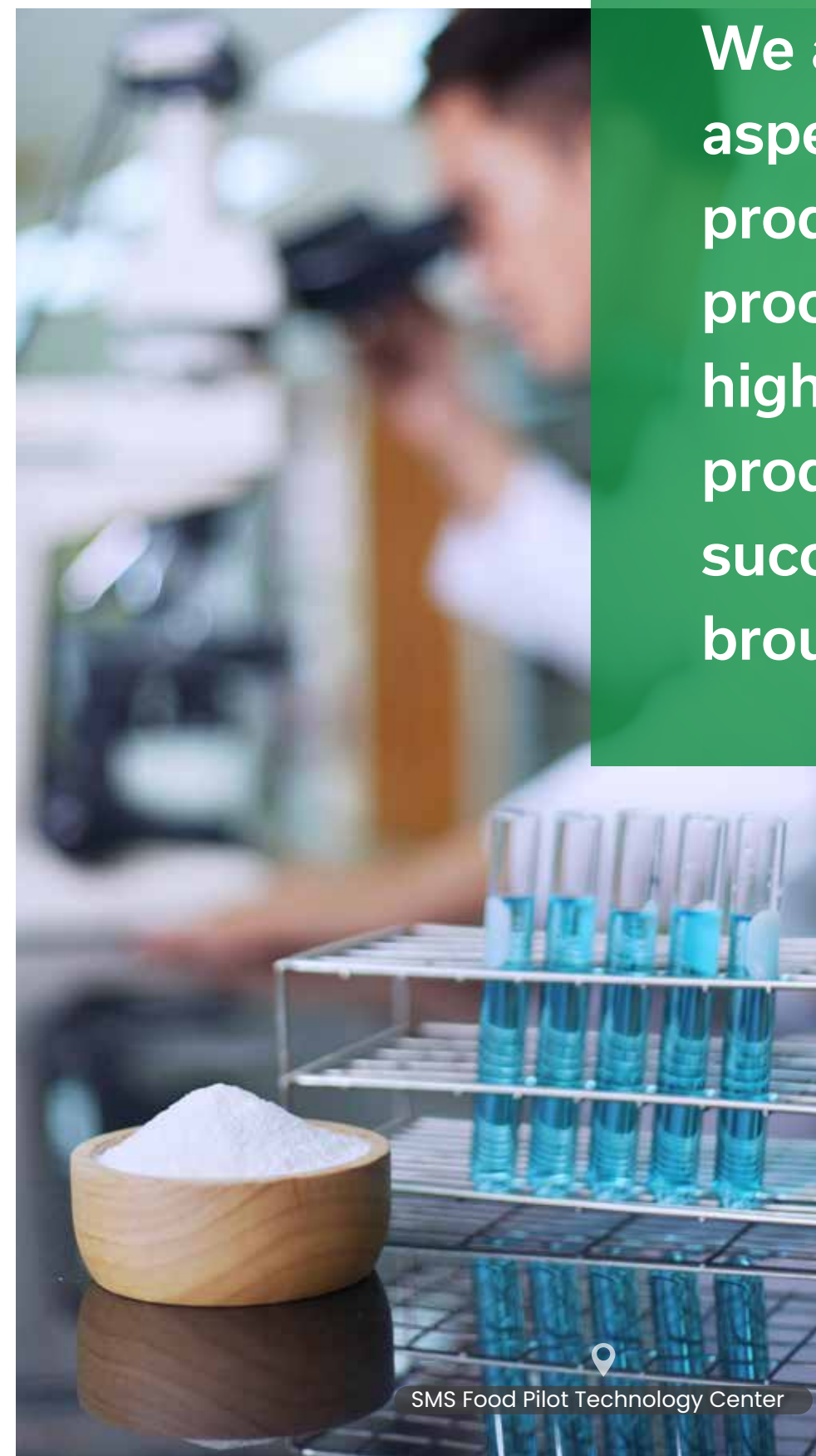
TAPIOPHARM™ SC30

is a partial gelatin replacer for soft gel capsule production.

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We assure all aspects of the production process, ensuring high-quality products are successfully brought to market.

The Innovation Center is staffed with R&D specialists with years of experience in starch-modifying technology for food industry.



“ Innovative Starch Partner

SMS Corporation

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