

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



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.



- Organic
- Non-GMO
- 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 beverage.

PREMIO R7

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

Long - Lasting Crispness
Low Oil Uptake

 **Natura[®]STN**
Functional Native Starches
Crunchiness
Low Oil Absorption



Waxy Tapioca

 **Natura[®]Y808**
Functional Native Starches
 **Natura[®]Y68**
Functional Native Starches

Glossy 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
Reduced 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® B7 Waxy Tapioca
KREATION® YD
Stable Viscosity
& Smooth Texture



Soup, Sauce, Fruit Filling & Glazing Products



KREAMERY® B29 Waxy Tapioca SAUCETEC Series, KREATION® TU10

Glossy Appearance
Viscosifier & Stabilizer
Extreme Condition Resistance
Prolonged Product Shelf Life
Acid, Heat & Shear Process Resistance



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



Waxy Tapioca

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
Reduced 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[®] NE
KREATION[®] D2
SMS 707

Firm Texture
Reduced 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**

HEALTH & WELLNESS

BETTER HEALTH, BETTER LIVING

Consumers are actively searching for food options that prioritize their health, specifically those that are devoid of cholesterol, antibiotics, and hormones. Instead, they are gravitating towards choices that are abundant in protein, packed with fiber, promote gut health, and enhance their overall immune system.



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Advanced
Innovation

for Smarter Choices
of Food Industry

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Fiber Solutions

SMS resistant starch solutions, 'PHYBOPLUS® Series' with high fiber content are applied to add nutrition of fiber to various food applications, including bakery, snack, noodle, batter mix, and beverage.

PHYBOPLUS® S85

Soluble Fiber for Beverages

- Increased Total Dietary Fiber
- Reduced Caloric Content
- Sugar Replacement
- High Clarity

PHYBOPLUS® 2

PHYBOPLUS® 3

Insoluble Fiber for Baked Goods,
Noodles & Snacks

- Improved Crispness & Crunchiness
- Increased Total Dietary Fiber
- Reduced Caloric Content
- Reduced Oil Uptake

“
Enrich Fiber
Content
to Variety of
Food Applications
”



Plant Protein & Flexitarian Solutions

SMS offers you a comprehensive portfolio of plant protein and texturized protein for various food applications to customize texture, nutrition, and cost for plant-based and flexitarian food.



PROTIMATE™ Series

- Isolated Protein from Soy, Pea and Mung Bean

High Quality Plant Protein Powder for Beverage, Dairy, Bakery, Meat, Meat Analog, Noodle, and Pet Food



- Beverage Type

Source of Protein
Smooth Texture
Low Viscosity



- Gel Type

Source of Protein
Binding Ability
Gelling Property

Experience the Finest Texture with Premium Quality

Embrace the power of plant through SMS solutions to broaden your meatless products, capturing health & wellness, and sustainability lifestyle.



I-TEX™ Series Texturized Protein

Texturizer

for Variety of Meat and Meat Analogs

Source of Protein

Fibrous Texture



I-BIND™ Series Uniform Blend of Plant Protein and Texturizers

Binder & Texturizer

for Variety of Meat Analogs

Excellent Binding Ability

Firm, Bouncy & Juicy Texture



I-MEATEX™ Uniform Blend of Plant Protein and Texturizers

Texturizer

for Plant-based Surimi and Seafoods

Firm, Elastic & Juicy Texture

Excellent Freeze & Thaw Stability

“**Explore Protein Revolution**
to Enhance Your Wellness Journey

Excipients for

NUTRACEUTICAL & PHARMACEUTICAL PRODUCTS

SMS offers multi-functional excipients to manufacture high-quality for 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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