

# “ Innovative Starch Partner

SMS Innovative Starches for

# Food Industry



## SMS Corporation

38/6 Moo 11  
Pathum Thani-Lat Lum Kaeo Road,  
Koo Bang Luang, Lat Lum Kaeo,  
Pathum Thani 12140 Thailand

Tel : +66 2598 1128  
Fax : +66 2598 3131  
E-Mail : [info@smscor.com](mailto:info@smscor.com)  
Website : [www.smscor.com](http://www.smscor.com)



LinkedIn : [smsgroup](#)



[www.smscor.com](http://www.smscor.com)

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“DELIVER PREMIUM QUALITY TO FOOD PRODUCTS”

# SMS

## Innovative Starch Partner

SMS is a leading manufacturer of modified tapioca starches for food industry.

SMS has three integrated modified starch manufacturing facilities with total capacity of 400,000 tons per year. Our starch products are completely Non-GMO, Gluten-Free and internationally certified including ISO, FDA, OHSAS, HACCP, FSSC 22000, KOSHER, HALAL, BRC, SEDEX and Organic Certificated.

SMS dedicated food specialists can help food manufacturers improve food products' quality and value in terms of food texture, rheology and other properties. Our innovative starches serve solutions for clean label, texturizing, thickening and many more specialty applications.

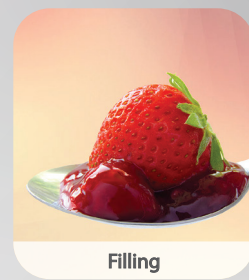


### THICKENING Solutions



Beverages

**KREATION<sup>®</sup>FM**  
Mouthfeel Enhancer



Filling

**SAUCETEC Series**  
High Viscosity & Glossy Appearance



Glazing

**VERITY 809**  
Glossy Appearance in Eggless Recipe



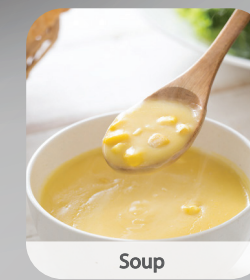
Imitation Cheese

**KREAMERY 755**  
Texture Improver Caseinate Replacer



Sauce

**SAUCETEC Series**  
High Viscosity Extend Shelf Life



Soup

**KREATION<sup>®</sup> TU10**  
Excellent Process Tolerance



Yogurt

**KREATION<sup>®</sup> YD**  
Creaminess & Smooth Texture



### CLEAN LABEL Solutions



Coated Nut

**Natura Lite**  
High Expansion



Frozen Foods

**Natura One**  
High Transparency



Food Coatings

**PREMIO COAT Series**  
Light Crispness



Marinade

**Natura Y68**  
High Cooking Yield



Seasoning

**D-PERSE<sup>®</sup>CAP**  
High Oil Absorption

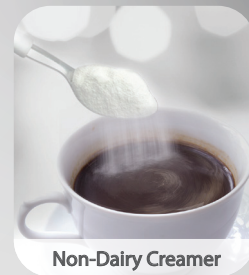


### SPECIALTY Solutions



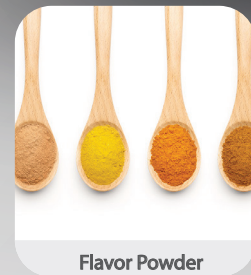
Dressing

**EMULTEC<sup>®</sup>908**  
Egg Yolk Replacer



Non-Dairy Creamer

**KREAM 21**  
Caseinate Replacer



Flavor Powder

**FLAVOTEC<sup>®</sup>Series**  
Encapsulating Agent



Butter Cream

**VERITY 353**  
Fat Replacer



Instant Soup

**GENIGEL<sup>®</sup>Series**  
Instant Thickener



Spaghetti Sauce

**V-TEX<sup>®</sup>**  
Pulping Agent

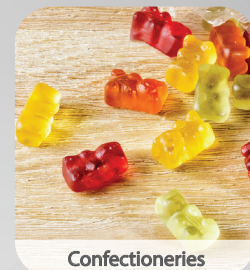


### TEXTURIZING Solutions



Baked Goods

**BAKE-N-SOFT Series**  
Soft & Chewy Texture



Confectioneries

**KREATION<sup>®</sup>Series**  
Gelatin Replacer



Frozen Foods

**KREATION<sup>®</sup>440**  
Soft & Elastic Texture



Food Coatings

**S-TEX<sup>®</sup> Serie**  
Good Adhesion



Meat Products

**KREATION<sup>®</sup>20CL**  
Firm & Elastic Texture



Noodle Products

**KREATION<sup>®</sup>NE**  
Soft & Elastic Texture



Snacks

**CRISPYTEC Series**  
Light Crispness & High Expansion



Plant-Based Meat

**I-BIND<sup>®</sup>**  
Texturizer