SMS Innovative Starches for

Food Industry



"Deliver Premium Quality to Food Products"

About Us

SMS Group is a global manufacturer and distributor of premium modified tapioca starch, serving a diverse range of industries including food, nutraceuticals & pharmaceuticals, paper, sustainable products, adhesive, construction, healthcare, and textile.

Founded in 1985 as a joint venture between Siam Modified Starch Co., Ltd. and Matsutani Chemical Industry Co., Ltd., SMS Group has established itself as a leading producer of high-quality modified starch products.

SMS Group operates three integrated manufacturing facilities in Thailand, ensuring a consistent supply of superior products:

- 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 commitment to quality begins at the source. We work closely with Farmers Membership to ensure sustainable and ethical sourcing of cassava roots. Rigorous quality control measures, from harvesting to packaging, guarantee that our products meet the highest industry standards. We are proud to have achieved certification in numerous international standards, including ISO, FDA, OHSAS, HACCP, FSSC 22000, KOSHER, HALAL, BRC, SMETA, EcoVadis and Organic Certificate (EU, USDA, JAS).

At SMS, our research and development team is constantly exploring new applications for tapioca starch, developing innovative solutions to meet the evolving market needs. Aligned with our mission, “Value Creation is Our Mission,” we are committed to partnering with you as SMS Innovative Starch Partner.





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® Functional Native Starches are specially designed to fullfill 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

Functional native rice flour for enhancing bread structure and providing gluten-free desirable texture in baby foods, 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 Series

Long - Lasting Crispness

Low Oil Uptake

Natura® STN
Functional Native Starches

Crunchiness

Low Oil Absorption



Waxy Tapioca

Natura® WT150
Functional Native Starches

Natura® WT600
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 Solutions
for
Better
Experience

EMULSIFYING AGENT

EMULTEC® Series
KREAM DF

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 KREAM 35, and LYTETEC®.



Instant Thickening Agent

SMS delivers rapid viscosity enhancement and a smooth, glossy texture with options like GENIGEL® M90, GENIGEL® M78, and GENIGEL® 48.



Binder Agent

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 F1

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 Foods



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

Excellent Adhesion

Desirable Crispness

Blowing Off Prevention

Excellent Film-Forming



KREATION® ES
KREATION® 592
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

Firm & Elastic Texture

Freeze & Thaw Stability

Water Binding Capacity

Cooking Yield Improvement

KREATION® 20CL
KREATION® M2









KREATION® N-BIND

Excellent Binding Ability

Firm, Bouncy & Juicy Texture

S-TEX® V1

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.



> **Advanced Innovation**
> for Smarter Choices of Food Industry

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

> "Enrich Fiber Content to Variety of Food Applications"

PHYBOPLUS® 2

Insoluble Fiber for Baked Goods, Noodles & Snacks

Improved Crispness & Crunchiness

Increased Total Dietary Fiber

Reduced Caloric Content

Reduced Oil Uptake



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

Source of Protein

Smooth Texture

Low Viscosity

Clean Taste



KREATION® N-BIND

Firm & Elastic Texture

Excellent Freeze & Thaw stability



I-MEATEX™ SKV

Salmon-like Texture

Excellent Freeze & Thaw stability

Excipients for

NUTRACEUTICAL & PHARMACEUTICAL PRODUCTS

SMS offers multi-functional excipients to manufacture high-quality for nutraceutical and pharmaceutical products at the best cost-effectiveness.



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 modified tapioca starch formulated as a partial gelatin replacer for soft capsule shells.

> “ **Premium Starch Excipients**
>
> Excellent Compatibility with any Active Pharmaceutical Ingredients





FOOD INNOVATION CENTER

At SMS, our Food Innovation Center is more than just a facility; it is a collaborative space where inspiration meets innovation. Imagine a team of dedicated starch experts working hand-in-hand with you, turning your challenges into tailor-made solutions. Beyond that, our expertise does not stop at starch modification; we extend to protein and pharmaceutical applications as well.

Behind the scenes, a team of experienced starch specialists and dedicated technical support professionals is committed to unlocking the full potential of tapioca starch. From in-depth cost analysis and customized formulations to rigorous safety testing and process optimization, we're your partner every step of the way.

Partnering with SMS empowers you to enhance production performance, achieve superior product quality that meets international standards, and benefit from exceptional service, all while accelerating your time-to-market and gaining a competitive edge.

LET US BE YOUR **INNOVATIVE STARCH PARTNER**



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



SMS Food Pilot Technology Center

“Innovative Starch Partner”

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