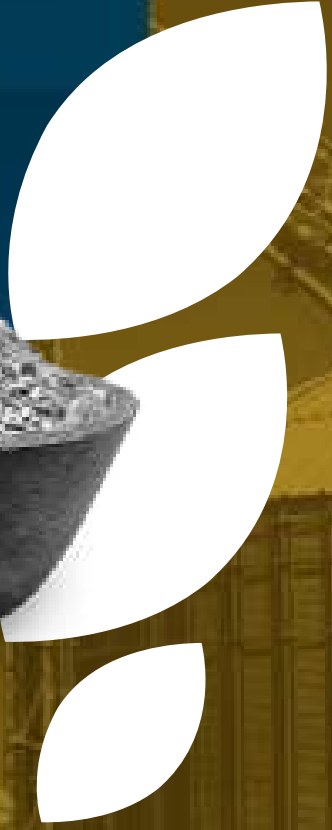


# Company Profile

and value proposition



*Natural Ingredients for Healthy Foods*



**EXPORTVN**  
COMPANY LIMITED

# EXPORTVN INGREDIENTES

## TAPIOCA STARCH

The company was created by experts who have had experience in the field of production and marketing of Native Starch and Modified Starch products for Food Grade and Industrial Grade in the national and international markets.

We have the initiative to expand the market, always looking for innovation and develop high-quality modified starch lines from cassava and named it

**EXPORTVN COMPANY LIMITED**

WE ARE SUPPLIER OF MODIFIED  
TAPIOCA STARCH FROM  
CASSAVA ROOTS

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

## STRATEGIC LOCATION

KONTUM IS THE STATE IN VIETNAM WHERE CLIMATIC CONDITIONS AND NATURAL RESOURCES FAVOR THE COUNTRYSIDE, BEING THE STATE THAT HARVESTS THE MOST AGRICULTURAL PRODUCTS IN THE COUNTRY.

The neighboring provinces of Ho Chi Minh City are abundant cassava raw materials all year round. Ensure stable supply and high quality.



EXPORTVN  
COMPANY LIMITED

## OUR COMPETITIVE ADVANTAGES

- Total cassava production in the country is estimated at nearly 10.7 million tons with an average yield of 20.3 tons/ha.
- The tropical monsoon climate brings cassava tubers with excellent quality, high starch content and high whiteness.
- We associate with leading domestic transportation companies along with the factory located near the raw material area, which helps to minimize costs and bring competitive prices to customers.
- Human resources are well-trained, enthusiastic, dynamic and creative, with good spirit and attitude.
- Being a close partner of leading companies such as CP GROUP, LIWAYWAY, MASAN, VE Wong.

## OUR TECHNOLOGY

The plant has technology acquired and developed internally:

### 1. Hot Water Swelling - European technology

Products: E1404, E1412, E1414, E1420, E1422, E1440, E1442, E1450, Cationic, Maltodextrin, E1422 Waxy Maize.

### 2. Cold Water Swelling - Drum Dried

Multi-vendor integration project  
Products: Pregelatinized Starch, E1412, E1414, E1420, E1422, E1440, E1442, E1450, E1422 Waxy Maize.

### 3. End Products:

Products: Tapioca Pearls (Boba Balls)



# INDUSTRIAL FACILITIES



EXPORTVN has the capacity:

- 70,000 MT per year for Modified Starch from the KonTum factory.
- 21,000 MT per year for Native Starch from TayNinh factory.



*Natural Ingredients for Healthy Foods*



## PLANT CERTIFICATIONS

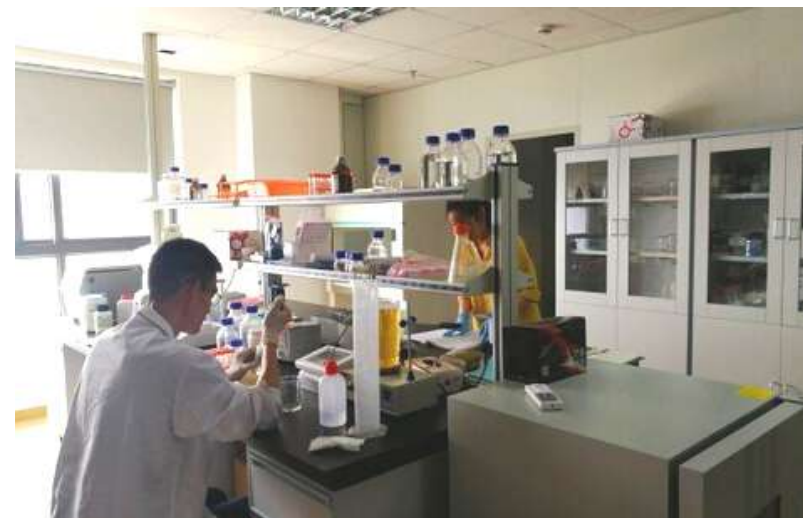


## RESEARCH, DEVELOPMENT AND INNOVATION

Exportvn has a technical team that helps you in your project of applying its ingredients from start to finish.

Exportvn offers to independent an R&D team for exclusive attention.

Exportvn offers the availability of establishing confidentiality agreements with its clients.



*"Offer healthy food ingredients through sustainable innovation processes"*





**EXP BRAND**

**MODIFIED TAPIOCA STARCH  
FOOD GRADE**

**SPECIFICATION**

STARCH CONTENT: 85% MIN  
MOISTURE : 13% MAX  
ASH : 0.2 MAX  
PH : 5.0-7.0  
N/W : 25 KGS  
PRODUCT OF VN



**EXP BRAND**

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STARCH CONTENT: 85% MIN  
MOISTURE : 13% MAX  
ASH : 0.2 MAX  
PH : 5.0-7.0  
N/W : 25 KGS  
PRODUCT OF VN



**EXPORTVN CO., LTD**

11A Hong Ha, Ward 2, Tan Binh Dist, HCMC, Vietnam  
Tel : +8498 4444 642  
Email : info@tapiocastarch.asia

**MODIFIED TAPIOCA STARCH**

**Ingredient:** From 100% tapioca roots

**Specification**

Starch Content : ≥ 85%  
Moisture : ≥ 13%  
Ash : ≤ 0.2%  
pH : 5.0 - 7.0

**Usage:** Use as material for food grade and other industry  
**Storage:** Keep in dry and cool place

Mfg Date:  
Shelf-life : 24 months  
NW : 25 kgs  
Origin of Vietnam



# MODIFIED TAPIOCA STARCH PORTFOLIO



# MODIFIED STARCH PORTFOLIO

**EXPORTVN**  
COMPANY LIMITED



## Starch Market

### NATIVE

Tapioca starch

E1422

Acetylated distarch adipate

E1412

Distarch phosphate

E1420

Acetylated starch

E1404

Oxidised starch

Malto dextrin starch

### PREGELATINIZED

Alpha Starch

E1442

Hydroxypropyl distarch phosphate

E1414

Acetylated distarch phosphate

### CATIONIC

Starch

E1450

OSA starch

E1440

Hydroxypropyl Starch

E1422

Waxy Maize

Tapioca Pearls (Boba Balls)







## Native Tapioca Starch

**Starch %**      **85.0**

TCVN 9935:2013

**(Moisture %**    **13%**

TCVN 9934:2013

**Viscosity BU**   **700**

Brabender 6% (micro)

### Functional and nutritional benefits

- Provides extremely high amounts of starch
- PH 5.0-7.0
- Maximum fiber content of 0.2 %
- Minimum whiteness content of 90%

### • **Application of native tapioca starch**

It can be used to produce Ethanol, Feed, Food, Confectionery, MSG, Glue, Paper



# E1422

**Starch** ≥ 85,0%  
AOAC 920.44:2010

**Viscosity** ≥ 800 BU  
Brabender 6% (micro)

**Fineness** ≥ 99,0%  
TCVN 1874-86

**Based on: Cassava  
+ waxy maize**



Widely used in food processing industries such as Chili Sauce, Soya Sauce, Tomato Sauce, Vegetable Sauce, Mayonnaise, Canned Meat, Canned Fish, Fish Ball Pork, Jam, Jelly, Cupcake, soft cakes.





## E1442

### Reality

E1442 plays numerous roles in the food or cosmetic industry due to its properties.

### Functional and nutritional benefits

- Hydroxypropyl Diamidon phosphate is used in many products but is mostly used in frozen foods such as ice cream, smoothies, frozen pastries, dry mixes such as cupcakes, cheese, muffins, and cakes. , cookies, and self-saucing puddings, flavored cakes and sauces, mayonnaise, snacks and muesli bars, tuna and gravy.

### Cold and Hot Water Swelling





## E1450

**Viscosity  $\geq$  300 BU**  
Brabender 6% (micro)

**Emulsifying ability  $<$  1-2**  
TCVN 4587-88

### Cold and Hot Water Swelling Functional and nutritional benefits

#### CHARACTERISTICS:

- o Excellent emulsification properties effectively reduces surface tension, helping oil and water phases combine to form a stable emulsion.
- o stability in high temperatures, Improved texture, Easy to disperse.

#### APPLICATION:

- o Widely applied in food processing industries such as: Dairy products, ice cream, juices, beverages, pastries, mayonnaise (egg/eggless/low fat)
- COSMETIC INDUSTRY: creams, lotions, and perfume





## E1440

### Reality

E1440 plays numerous roles in the food industry due to its properties.

### Functional and nutritional benefits

· Stabilizer, thickener, binder, emulsifier in foods and cosmetics; Yoghurt, Puddings, Mayonnaise, Canned foods, Ice cream, Fresh noodles, Frozen microwave noodle, Sauce, Salad dressing, Seasoning, Tarre juice; Filtration control agent in oilfield drilling muds, drill-in, completion and workover fluids.

**CAS No.: 9049-76-7**

### Cold and Hot Water Swelling





## E1412

**Starch  $\geq$  85,0 %**

AOAC 920.44:2010

**Viscosity 250-1000 BU**

Brabender 6% (micro)

### Cold and Hot Water Swelling

#### Functional and nutritional benefits

- o Create horizontal link.
- o Prevent small particles from bulging
- o Increases shear, tear, acid resistance and heat resistance.
- o Increasing toughness (replacing borax) for products

#### **Application:**

Widely used in food processing industries such as marshmallows, jambon, meatballs, fish balls, sausages, fish cakes, silk rolls Meat, frozen products thawed, Block Cheese, Pizza Cheese...





## E1414

**Viscosity  $\geq 800$  BU**  
Brabender 6% (micro)

**Impurity  $\leq 0,1$  %**  
TCVN 4587-88

### Cold and Hot Water Swelling Functional and nutritional benefits

#### CHARACTERISTICS:

- o Helps maintain the even dispersion of substances in food.
- o Used as an agent to help form or preserve a mixture of substances that are not likely to be mixed
- o Increases the toughness of the food.

#### APPLICATION:

- o Widely applied in food processing industries such as: Sauces, Surimi, Meatballs, Fish Ball, Sausage, Frozen food.



# E1420

- Starch  $\geq 85,0\%$
- Viscosity  $\geq 650$  BU
- Fineness  $\geq 99,0\%$   
(150 mesh sieve)

15

Cold and Hot Water Swelling

Natural Ingredients for Healthy Foods





# Pregelatinized

Viscosity  $\geq 6.000$  -mPa.s

5 % slurry

Moisture  $< 8.0$  %

TCVN 9934:2013

## Functional and nutritional benefits

- Pregelatinized Starches low gelatinization temperature is soluble in water at 10-12 degrees Celsius, and can be dissolved in cold water.
- Application: Widely used in food processing and industry, as stabilizer and additive in coal, plastic and heavy industry
- Grade: food & industry

## Cold Water Swelling





# MALTODEXTRIN

## Moisture(g/100g)

5.0 max result 1.38

## DE VALUE:

10 - 15

## Functional and nutritional benefits

### CHARACTERISTICS:

o Maltodextrin is generally used as a thickener or filler to increase the volume of a processed food. It's also a preservative that increases the shelf life of packaged foods.

### APPLICATION:

o Widely applied in food processing industries such as: beer, ice cream, infant formula, brewing, potato chips and jerky, frozen food

In Beverages: Cool food, Solid drink, Coffee, Milk powder, Ice-cream powder, Enzyme preparation

In Health & Personal care: Baby products, bath products, cleansing products, eye makeup, shaving preparations and hair and skin care products.





## E1404

Viscosity 8 - 40 CPS (12 % slurry, cooked at 60oC by Brookfield with spindle No. 61, speed 60 rpm.)

### CHARACTERISTICS:

- Good thin film forming force.
- Reduce water absorption, oxidation.
- Create original surface gloss products.
- Keep in clean, dry and cool place. Keep away from odorous and toxic materials.

### Functional and nutritional benefits

Widely used in industry as Textile Sizing, Paper, Gypsum board...

Food industry: Peanut Coating, Nugget

### Hot Water Swelling





# CATIONIC STARCH

Paper industry

## Functional and nutritional benefits

- The majority of Cationic Starch are manufactured specifically for use in the paper industry.
- Additive used to strengthen the internal glue in the paper, support the main glue in alkaline, acidic or neutral environments.
- Improve the smoothness, gloss on the paper surface to make the paper beautiful and the printing process better
- Cationic is a highly effective dry fastener



# TAPIOCA PEARLS

Boba Balls

## Functional and nutritional benefits

- Fresh Tapioca pearls: refrigerate and use immediately
- Dried Tapioca pearls: store at room temperature, cook for 10 minutes
- OEM and ODM according to customer order requirements.
- We proactively source high quality cassava raw materials to produce cassava starch and modified starch lines. These are all great materials for Tapioca Balls.





# PACKING PORTFOLIO

- PAPER BAG
- PP/PE BAG
- JUMBO BAG



**Vission**

To be the best value proposition in products derived from cassava that contribute to a healthy life

**Mission**

Offer healthy food ingredients through sustainable innovation processes

**Value proposition**

Exportvn Co., Ltd offers the international food industry innovative solutions with added value (Bromatology, functionality, cost) through healthy ingredients derived from cassava

COMPANY'S  
**PHILOSOPHY**



**Values - CIRSI**

**Commitment**

*We transform an agreement into reality*

**Innovation**

*We improve our standards by imagining and realizing goals*

**Responsibility**

*We assume the consequences of our actions before others*

**Service**

*We serve our clients' needs with interest and joy*

**Integrity**

*We are consistent with our principles and values in all our actions*

## QUALITY ASSURANCE

We have a Quality Assurance department, whose functions are:

- Implementation and administration of the SQF System
- Coordination with our clients to meet the requirements of their quality assurance systems
- Lead projects to ensure the safety and quality of the company
- Manage documentation related to quality processes

For the attention of corporate clients we offer the attention of an independent Quality Assurance executive to the attention of other companies in the same market segment.

If you require a document related to quality assurance, request it from the Quality Manager at the following email: [info@tapiocastarch.asia](mailto:info@tapiocastarch.asia)

## QUALITY DEPARTMENT

**It has three laboratories at the KonTum Plant:**

- Raw Materials Laboratory
- Process laboratory
- General laboratory

**Analysis capabilities:**

- Cassava reception quality
- Physical analysis of products
- Chemical analysis of products
- Microbiologic analysis
- Colorimetry analysis

**Third party analysis:**

- Presence of transgenic genes
- Pesticide presence





## SUPPLIER DEVELOPMENT

Exportvn Company Limited has a supplier development program with farmers from KonTum, TayNinh, who plant and harvest in the right season.

The Program consists of the celebration of Agriculture by Contract where the prices, quality and volumes of Cassava to be purchased are clearly established. In this way, producers have the necessary certainty to receive financing for their crops.

Additionally, the company offers specialized advice to farmers throughout the agricultural cycle. In the case of the cassava supplier, Exportvn has an alliance with the Tay Ninh company, which already has its own supplier development and is a cassava gatherer.

## SOCIALLY AWARE COMPANY

The President of Exportvn is President of the Board of Trustees of Shin Food Sharing; a house that cares for home- less children in the North of Ho Chi Minh. Additionally, some of the company's collaborators make a voluntary contribution to the sustenance of this organization.



# FOOD SAFETY AND QUALITY POLICY

## **Exportvn Company Limited.**

A manufacturer of foods derived from cassava, is committed to establishing, maintaining and continuously improving a food safety management system, through the implementation of the SQF Code Version 8.1 and with full compliance with the current national and international food legislation, the foregoing, with the primary objective of always providing safe food.

- Evaluate and select our suppliers to ensure the safety of raw materials and supplies to develop a relationship of long-term mutual commitments.
- Guarantee compliance with the requirements of our customers on food safety, considering current national and international food legislation.
- Comply with the annual maintenance program of facilities and equipment, thereby achieving increased efficiency, effectiveness and productivity in our processes.

- Plan and execute an annual training program for our collaborators, to train people committed to ensuring the safety and quality of ingredients manufactured in the plant.
- Apply effective communication tools with our internal and external clients, which provide us with an environment of active and positive participation.
- Our philosophy is to offer always healthy food ingredients, with high quality standards, innovating and maintaining continuous improvement in our processes, with the fundamental objective of exceeding the expectations of our customers.



# BELIEFS

- We believe that work is a means to seek the integral development of people and their families. The center of our decisions will always be the person; seen in our collaborators, clients, suppliers, shareholders and society to which we belong.
- We are committed to generating results that allow for community building in a sustainable environment.
- We believe in operational efficiency by making processes simple and effective, adopting new technologies, eliminating waste and unnecessary expenses.
- We believe in productive innovation as a means to make a company sustainable over time.
- We are a community that transcends and remains in time.



**EXPORTVN**  
COMPANY LIMITED



*Natural Ingredients for Healthy Foods*

For more information:

**[www.exportvn.com](http://www.exportvn.com)**

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