

Company Profile

EXPORTVN  [®]
MODIFIED STARCH

Natural Ingredients for Healthy Foods

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STRATEGIC LOCATION

Kontum is the state in vietnam where climatic conditions and natural resources favor the countryside, being the province that harvests the most agricultural products in the country, including cassva roots.

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



CAPACITY FACILITIES



EXPORTVN has the capacity:

- 91,000 MT per year for Modified Tapioca Starch from the KonTum factory.
- 24,000 MT per year for Native Tapioca Starch from TayNinh factory.



Natural Ingredients for Healthy Foods



PLANT CERTIFICATES



RESEARCH, DEVELOPMENT AND INNOVATION

- Exportvn has a technical team that helps you in your project of applying its ingredients.
- 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"



EXPORTVN ADVANTAGES



Mix Container

A mix container can carry different types of items. This allows customers to access multiple products in one trial order.



Lead time

Lead time 7 days.
Save customer time receiving goods.



Private packaging, private branding

Customization of product packaging to align with a specific customer's branding, style, or market requirements.



OEM / ODM

Adjust product parameters and properties according to customer requirements

Support application formulas and research to help customers save the most costs.



PORTFOLIO

Native
Tapioca
Starch

Pregelatinized
(Alpha Starch)

E1404
Oxidised
Starch

E1412
Distarch
Phosphate

E1414
Acetylated
Distarch
Phosphate

E1420
Acetylated
Starch

E1422
Acetylated
Distarch
Adipate

E1440
Hydroxypropyl
Starch

E1442
Hydroxypropyl
Distarch
Phosphate

E1450
Emulsifying
Starch

Resistant
Tapioca
Starch
(RS4)

Granulated
Tapioca
Starch



NATIVE TAPIOCA STARCH (EXP BRAND)

Product Specifications:

- Starch Content: $\geq 85\%$
- Moisture: $\leq 14\%$
- Viscosity: ≥ 700 BU
- Whiteness: $\geq 92\%$

Main Applications:

- Baked Goods
- Noodle Products
- Feed Products





PREGELATINIZED TAPIOCA STARCH (GELFLO)

Product Specifications:

- Starch Content: $\geq 85\%$
- Moisture: $\leq 8\%$
- Viscosity: ≥ 300 BU
- Whiteness: $\geq 85\%$

Main Applications:

- Snack Products
- Feed Products
- Charcoal Briquettes



MODIFIED TAPIOCA STARCH E1412 (SAUFLO 23)

Product Specifications:

- Starch Content: $\geq 85\%$
- Moisture: $\leq 14\%$
- Viscosity: ≥ 700 BU
- Whiteness: $\geq 92\%$

Main Applications:

- Meat Products
- Surimi Products



MODIFIED TAPIOCA STARCH E1414 (CANFLO & CANFLOGEL)

Product Specifications:

- Starch Content: $\geq 85\%$
- Moisture: $\leq 14\%$
- Viscosity: ≥ 700 BU
- Whiteness: $\geq 92\%$

Main Applications:

- Canned Foods
- Surimi Products





MODIFIED TAPIOCA STARCH E1420 (NOOFLO & SSMFLO)

Product Specifications:

- Starch Content: $\geq 85\%$
- Moisture: $\leq 14\%$
- Viscosity: ≥ 500 BU
- D.S Range: 0.02 - 0.05
- Whiteness: $\geq 92\%$



Main Applications:

- Noodle Products
- Baked Products



MODIFIED TAPIOCA STARCH E1422 (EMS 200, DSCFLO, BULFLOGEL,...)

Product Specifications:

- Starch Content: $\geq 85\%$
- Moisture: $\leq 14\%$
- Viscosity: ≥ 500 BU
- D.S Range: 0.02 - 0.08
- Whiteness: $\geq 92\%$

Main Applications:

- Sauces Products
- Ice Cream, Yogurt
- Meat Products





MODIFIED TAPIOCA STARCH E1440 (BAOFLO & BAOFLOGEL)

Product Specifications:

- Starch Content: $\geq 85\%$
- Moisture: $\leq 14\%$
- Viscosity: ≥ 800 BU
- Hydroxypropyl Content: ≤ 7.00
- Whiteness: $\geq 92\%$



Main Applications:

- Dessert Products
- Baked Products
- Noodle Products
- Coated Peanuts



MODIFIED TAPIOCA STARCH E1442 (CHEEFLO SERIES, MAYFLO SERIES)

Product Specifications:

- Starch Content: $\geq 85\%$
- Moisture: $\leq 14\%$
- Viscosity: ≥ 200 BU
- Hydroxypropyl Content: ≤ 7.00
- Whiteness: $\geq 92\%$

Main Applications:

- Sauce Products
- Soups & Dressings
- Dairy Products
- Baked Products
- Frozen Products



MODIFIED TAPIOCA STARCH E1450 (EGGFLO & EGGFLOGEL)

Product Specifications:

- Starch Content: $\geq 85\%$
- Moisture: $\leq 14\%$
- Octenyl Succinyl Group: ≤ 3.0
- Whiteness: $\geq 92\%$

Main Applications:

- Eggless Mayonnaise
- Non-Dairy Creamer
- Dairy Beverages
- Encapsulation of Flavors at High Oil Loading





RESISTANT TAPIOCA STARCH (RS4) (SAURS4)

Product Specifications:

- Starch Content: $\geq 85\%$
- Moisture: $\leq 14\%$
- Whiteness: $\geq 90\%$

Main Applications:

- Baked Products
- Noodle Products
- Snack Products



PACKAGING

Paper bag: 25 kg/bag



Paper bag with pallet



Jumbo bag



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For more information:

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EXPORTVN CO., LTD
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