



INFORMATION BOOKLET

THAI-SWISS FOOD TECH FORUM

28-29 APRIL 2021

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ORGANIZATION PARTNERS

FOOD INNOPOLIS

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Swiss-Asian Chamber of Commerce



**+ SWITZERLAND
GLOBAL
ENTERPRISE**

enabling new business

PARTICIPATING START-UPS 2021

ABBRA Corporation Limited

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BUSINESS DESCRIPTION

Abbra Corporation limited is one of the leading food ingredients distributor in Thailand for over 30 years. We provide various types of Food ingredients such as flavoring, seasoning, coloring and protein solution that we supply to manufacturers.

Abbra, also produces retail brands such as “Never Meat” that is a plant-based meat range and “Abbra Well Being” that is a super food product range.

VISION

Help people around the world to have high quality food and nutritious with affordable price.

VALUE PROPOSITION

Food ingredients that serve people who need Well-Being product with high quality food.

EXPERTISE OFFERING:

#Foodingredient

#highqualityingredients

#nevermeat #sustainable

LOOKING FOR:

#Wellbeing

#Plantbased

#nevermeat

Alnergie

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ALNERGΞE



BUSINESS DESCRIPTION

Alnergie believes that natural resources are key to human longevity. Our mission is to provide everyone with a good health through functional food and beverage. Infused with research-proven ingredients to target specific unmet needs such as muscle inflammation. Our products aim to tackle this problem before it becomes more severe. With a growing demand of food and beverage that offer health benefits, Alnergie is devoted to developing products to meet the health demand in post-covid era and give people a healthy life throughout lifespan.

VISION

To be the representative of research-proven functional food and beverage of Asia.

VALUE PROPOSITION

Muscle pain and soreness can lead to long term muscle damage. Supplement for after workout consumption that contain powerful antioxidant speed up muscle recovery from inflammation. We offer functional beverage (recovery drink) supplemented with microalgal extract with improved antioxidant strength to enhance muscle cell recovery from oxidative stress (2 petty patents in Thailand, pending). Also, early study in animal model (in house) showed that the formulate improves exercise endurance as well as lowering oxidative stress level in muscle.

EXPERTISE OFFERING:

Functional Beverage # Recovery Drink
Muscle Recovery

LOOKING FOR:

Sales and Marketing Partner
Manufacture

Inno4

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MASTER CONTACT

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BUSINESS DESCRIPTION

Inno4 is a Thai company with two business fields, product and service. Product-wise we produce vegan food such as patty, spread sandwich, noodle, extract protein, extract beta-glucan from split-gill mushroom. Service-wise Inno4 offers mushroom cultivation courses. Inno4 brings waste from agricultural industries such as rubber, rice and brewed coffee grounds to create an alternative protein by grow Split-gill mushroom. More than 9 years of mushroom farming experience so we can cultivate this mushroom all year. Inno4 offers the processed products from split-gill mushroom, whether it is a vegan recipe, extract protein and extract beta-glucan. Inno4 also provides training courses for in cultivating this mushroom.

VISION

To be the player bringing the most of happiness in the plant-based food industry.

- Health-wise: Free from Top 8 food allergens and without Beta-Glucan
- Serving the Community as a socially responsible Enterprise economy
- Environmentally: 0 % Deforestation, Waste management, Sustainable Bio-Cycle economy

VALUE PROPOSITION

Being a new alternative to plant-based food without peanut and tree-nut. Using split-gill mushroom as the main ingredient, the product not only reduces the risk of disease stroke, high blood pressure, cancers but it also increases the body's immunity. Split-gill mushroom (*Schizophyllum commune*) mostly found in tropical areas. It's high protein and high beta-glucan mushroom.

EXPERTISE OFFERING:

- # Plant based Peanut and Tree-nut free
- # Plant based high beta-glucan

LOOKING FOR:

- #International Distributor
- #International Channel #Venture Capital

TESTIMONIAL/ACHIEVEMENTS:

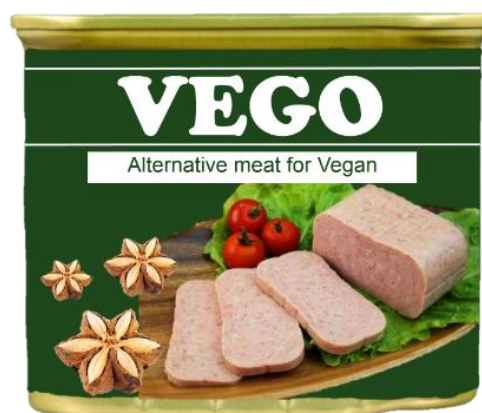
1st Runner STSP Innovation award 2021

Mahidol University

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MASTER CONTACT

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BUSINESS DESCRIPTION

MAHIDOL UNIVERSITY's research has a purpose to develop a sterilized ready to eat plant-based meat product with complete essential amino acids, vitamins and minerals to provide Vegan consumers with essential nutrients equivalent to consuming animal meat. The major ingredients sachinchi, soybean and rice proteins will be used for improving the nutritional value of Vego.

VISION

The plant-based meat product production will decrease worldwide greenhouse gas emissions. This innovation has positive impact to the environment, animal welfare and human health.

VALUE PROPOSITION

The major health problems of Vegan are lack of nutrients such as protein, energy, vitamin B12, vitamin D, calcium, iodine, iron and zinc. This causes many health problems such as anemia, rickets or osteoporosis, cardiovascular disease, loss of muscle mass and immune system disorder. Therefore, mixing various type of plant proteins into plant-based meat products will help Vegan to obtain essential amino acids, minerals and vitamins. Vego is a ready-to-eat product that consumers can consume anywhere especially as it has a long shelf life at room temperature.

EXPERTISE OFFERING:

Plant-based protein research
Meat products research, # Elderly foods research

LOOKING FOR:

Research Grant
Research Collaboration, # Technology Licensee

TESTIMONIAL:

1st Running Food Innovation Pitching Award 2020 from Nutrition Association of Thailand
Thai Petty Patent filings:

- Protein reform (No. 1903001534) year 2019.
- Formulation and process of puree diets (No. 2003000274) year 2020.
- Formulation and process of Riceberry jelly (No.2003000475) year 2020.

MEAT AVATAR

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MASTER CONTACT

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BUSINESS DESCRIPTION

Meat Avatar is the leader of the innovation plant-based meat producer from Thailand. We produce soy based Crispy Pork and Minced Meat for restaurants and home cooking since 2020. We are committed to develop plant-based products for everybody to enjoy the same taste and texture but as a healthier alternative and with less negative impact to our mother nature.

VISION

To be the leading plant-based products in Asia. Asian people account for 2/3 of the world's population.

VALUE PROPOSITION

Plant-based meat could help top of the world problems such as global warming, healthcare, food security, sustainability, etc. Reducing meat consumption is good for everyone in the world. However, the real pain points are price, taste and nutrition of the leading brand is far beyond for the bottom of pyramid (middle to lower income). So, we aim to produce the plant-based meat that is really affordable, good tasting and nutritious for any preference of foods.

EXPERTISE OFFERING: #Plant-based Meat	LOOKING FOR: #Food Distributor, #Food Manufacturing #Strategic Partner, #Investor
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TESTIMONIAL:

"Can't believe this is not meat", "Amazingly good", "Can't tell the different from real meat".: Local and International visitors in Exhibiton "Food and Hotel Thailand 2019", "THIFEX ANUGA ASIA 2020"

More Foods Innotech

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MASTER CONTACT

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MORZ FOODS



BUSINESS DESCRIPTION

More Foods Innotech is specialized in creating plant-based proteins. We achieve this by identifying different plants with intrinsic benefits. Our product line More Meat comes in different formulations for example, our best seller: More Meat Unseasoned Minced. This formulation is particularly suitable for Thai and Asian cuisines which typically calls for a lot of condiments and spices, the unseasoned product allows space for health-conscious consumers (and consumers with health concerns) to be able to cook and season according to their liking. The More Meat product line includes using local plants such as split-gill mushroom, jackfruit, and our in-house protein modification technology to create sustainable and nutritious products.

VISION

To create healthier plant-based proteins in a sustainable way.

VALUE PROPOSITION

We see this as a strength to create products that can offer better health choices for the consumer. Since most of our consumers are health conscious and have health concerns, our main focus is on nutrition and ingredient transparency. As for a seamless transition our products offer the same cooking functionality as traditional meat. For production, our method is low-processed on the health and low-impact on the environment.

EXPERTISE OFFERING:

#Plant-based Proteins, #Plant-based Meat #Social movement, #Nutrition, #Formulation

LOOKING FOR:

#B2B partners,
#Collaboration #International distributors

TESTIMONIAL:

"More Meat is a health-focused brand of frozen plant-based meat mince made from mushrooms, non-GMO soybeans, coconut oil, canola oil and beetroot juice. The high protein minced analogue is suitable for replacing meat in a number of dishes, including Thai cuisine favorites such as Pad Kra Pao and spring roll fillings, as well as international dishes like burgers. It is available across around 200 mainstream supermarkets and independent grocery stores in the country. " -Sally Ho, GreenQueen.com

P&J premium products co., ltd.

Petchkasem
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MASTER CONTACT

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BUSINESS DESCRIPTION

P&J Premium Products, trading and distributor, co-developed new products with the factory (our strategic partner). We would like to present Biteplant as the first step to those who would like to become flexitarian or new vegan. We came up with our first two products which is frozen plant-based burger patty and frozen plant based minced. They are made of soybean and shitake which provide protein and fiber without cholesterol. We are going to launch frozen meal kits and shelf stable ready to eat range by September 2021. Moreover, we are ready to export our products providing GMP and HACCP - our capacity is 4,000 KG per day.

VISION

To increase life expectancy of human beings, save the environment and reduce animal consumption by becoming number one plant-based food distributor from Thailand.

VALUE PROPOSITION

We would like to deliver convenient and affordable plant-based products so that we can help and save our environment and reduce animal consumption and create impact in the world.

EXPERTISE OFFERING:

#ConnectionMainstreamOverseas, #France,
#ManufactureExpertise, #FactoryAndFacility
#DigitalMarketingConsultant, #Unitedstates
#Australia #Singapore, #Malaysia #SouthAfrica,

LOOKING FOR:

#Investor
#Technology partner
#AccessToMarket

TESTIMONIAL:

Prame (age 11, Phuket): "I want to eat plant-based burgers because it has no cholesterol, it doesn't harm animals and it has fiber. I like to cook BitePlant burgers myself and give the burgers a score of 11 on a scale 1 to 10. BitePlant burgers are just delicious and healthy".

PURE CHEMICALS CO., LTD.

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BUSINESS DESCRIPTION

We, Pure chemicals Company Limited were established in 1973. We were recognized as a leading company in Thailand, representing world-class manufacturers of food and functional ingredients worldwide, such as Korea, India, China, Europe, USA, Latin America, etc. We drive many products successfully to Thailand's manufacturers, covering food, food supplement, beverage, dairy, bakery, confectionery, pet food, and feed industry, creating more value for our partners and customers.

We have invested in the innovation center to provide the formulation and solution to our valued customers. With our long experience and strong technical sales and specialist team, we work as consultants who find the best solution and create a new concept for our valued customers.

VISION

The leading supplier of ingredient specialist in Thailand with technical and formulations service.

VALUE PROPOSITION

At Pure Chemicals with almost 50 years of experience, our partners and valued customers are highly satisfied with our activities, fulfillment, and service quality. Our key success is "Innovation Team" with expert and specialist of food ingredients. We have combined the science and art together and become the best product for client. In the next decade, we continue expanding our knowledge into new segments and developing more formulation and patent ingredients. Simultaneously, we will offer more sustainability technology and formulations service to bring the most satisfaction to our partners and valued customers. Our goal is to be a world-class and innovative company in the food and functional ingredients industry.

EXPERTISE OFFERING:

- # Ingredient specialist, # Pure Innovation,
- # Technical and formulations service

LOOKING FOR:

- # Leading supplier ingredient,
- # Natural ingredient
- # Sustainability technology

Tasted Better (Thailand)

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MASTER CONTACT

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BUSINESS DESCRIPTION

Dancing with a Baker, by Tasted Better (Thailand) Limited, evangelizes the way of low carb living by inventing and selling the bread. Our low carb BREAD, high protein, has been saving people's life from obesity and lack of food to consume for those with diabetes. For almost 2 years, we have developed our own powder to bake "flourless and sugarless" bread/bakery. Even better, recently, we have been able to produce low carb/keto bread without gluten, which may be the first one to produce and about to sell them commercially.

VISION

Same taste, less carbohydrate, happier diet and living with our wonder powder.

VALUE PROPOSITION

We commit to build a community for those who decided on living their low carb lifestyle and those who try to go on any kinds of diet, low carb, ketogenic and clean and healthy ways. We are their friends walking side by side through their tough route. Our products derived from our 3 years of food tech experiences and reengineering baking processes, and 100% highly selected natural materials and organic ingredients. You can hardly find flourless, sugarless and gluten-free bread, but we are ready to serve you here. We provide them the same taste, less carb, with happier diet and living.

EXPERTISE OFFERING:

flourless, sugarless and gluten free
bread/bakery, # low carb/keto bread
#foodtechnology, #low GI bread

LOOKING FOR:

#Business Expansion in Europe
#Commodity Trading
#Buyer from manufacturing company

TESTIMONIAL:

In September 2020, Tasted Better (Thailand)'s flourless and sugarless bread has been award No.1 Top Innovative Award from ThaiFEX Anuga Asia, after launching our business for only 15 months

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บริษัท ไทย เอนโท ฟู้ด จำกัด

BUSINESS DESCRIPTION

We developed a scalable insect technology, I-sec, starting from an insect vertical farming system and a proprietary zero-waste insect protein manufacturing process. With our I-sec technology, we produce our core product, an affordable, high quality, nutritious insect-based protein powder for food and feed industries with additional by-products such as oil, chitin, etc.

VISION

To create innovative, high quality protein ingredients to sustain human and animal health, the environment, and biodiversity.

VALUE PROPOSITION

We deliver environmentally friendly proteins for food and feed industries from edible insects through our scalable insect value chain technology and zero-waste process. Our company will financially benefit thousands of players in the value chain, from insect farmers, animal farmers, insect protein manufacturers, high protein food and feed processors, etc. High quality and reasonable prices of insect protein for food and feed will help lesson Thailand's dependency on importing protein ingredients such as whey protein and fish meal. We also help manage million tons of organic wastes per year by bio-converting them into sustainable proteins in our country's BCG system:

EXPERTISE OFFERING:

- # Scalable insect vertical farming system
- # Advanced Technology in insect protein production
- # Zero-waste process

LOOKING FOR:

- # Strategic partners to gain access to international market
- # Investors (business angels, early stage VCs) to seek capital to scale up production
- # Distributors for domestic and international markets

TESTIMONIAL:

"SET-listed Thai Union Group is considering using alternative insect-based proteins to replace fish meal as part of a push to encourage growth in the foodtech industry in Thailand" says chief executive Thiraphong Chansiri.

"Sixtein cricket protein powder is good for muscle building and show faster result than whey protein" David Makarapong, CEO of R&D Research Innovation Supply Co. Ltd.

THANDEE INNOFOOD CO., LTD.

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Tann:D



BUSINESS DESCRIPTION

Tann:D is a food company dedicated to developing an innovative tasty and healthy spaghetti/noodle and rice from protein alternatives including egg white, plant-based protein, e.g., soy, pea, and algae, with no carbohydrates added, no gluten and low calorie which is a sustainable future food. Tann:D is the first global brand to produce no carbohydrate-added spaghetti/noodle and rice from egg white. The company had spent years developing the product and collaborating with research specialists to design and introduce egg white spaghetti/noodles to the market in 2020.

VISION

Create a world where people can easily discover healthy food and beverage by creating modern products and services that continue to change with innovations. We are ready to operate a business with socially and environmentally responsible for sustainability growth.

VALUE PROPOSITION

We offer a healthy and delicious ready-to-eat egg white and plant-based spaghetti/noodle and rice with no carbohydrate, no fat, no gluten, no preservatives and low calorie.

Our product is a tasty food choice for weight control, diabetes, health conscious, ketogenic elderly and high protein needed consumers including cancer, hemodialysis patients.

EXPERTISE OFFERING:

#Functional food #Nutritional value
#Protein rich nutrition #Plant based
#Innovation, #Nutrition and dietetics
#Efficiency/Sustainability

LOOKING FOR:

#Scale-up partners #Manufacture partners #Logistic partners
#Distribution partners #Retail partners #Sale partners
#Business-Angles #Machine & appliance producers
#Sustainable packaging and logistic solutions
#Business acceleration #Business network #Venture Capital

TRUMPKIN

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MASTER CONTACT

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BUSINESS DESCRIPTION

Trumpkin is sustainable vegan cheese innovation - available in Cheddar and Mozzarella varieties. The company developed a process to create realistic vegan cheese with a good nutritional profile, high protein and fiber with multiple health benefits from healthy superfood ingredients: the pumpkin seed. All of the cheeses are free from most common allergens, non-GMO, and free from cholesterol.

VISION

Create healthy cheese alternatives with the goal of creating food that was better for health, more sustainable diet, and environmentally friendly as possible.

VALUE PROPOSITION

Unhealthy diets such as undernutrition, overweight and obesity are among the leading causes of NCDs contributing. The major problems with vegan diets are insufficient essential nutrients. We produced plant-based cheese from locally superfood "Pumpkin seed" that is called superfood. Our cheese is realistic vegan cheese containing protein, fiber, VitaminB12 and other mineral that are multiple health benefits with no top 8 allergen and cholesterol. We aim to influence the nutritional quality of foods that are available, affordable and acceptable for all customers.

EXPERTISE OFFERING:

#Plant-basedCheese
#NondairyCheese
#VeganCheese, #HighFiberCheese

LOOKING FOR:

#Food Manufacturing, #International Distributor
#Strategic and Marketing Partner
#plant-based partners, #Investor

TESTIMONIAL:

GRAND PRIZE FOODINNOPOLIS INNOVATION CONTEST 2020
CHAMPIONS FOODINNOPOLIS INNOVATION CONTEST 2020
POPULAR VOTE FOODINNOPOLIS INNOVATION CONTEST 2020

We weevil co., ltd

We Weevil Co., Ltd.
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BUSINESS DESCRIPTION

The provider of an alternative protein in the form of protein powder processed from sago palm weevil, the sago beetle larva (*Rhynchophorus ferrugineus* Olivier) from local community in the southern part of Thailand. We use sago palm weevils larva as a main ingredient together with tasty whole grain and healthy sweet seasoning. Our product offers easy high protein drinks which are good for health and suitable for a variety of health-conscious consumers.

VISION

Become the nationally recognized center of excellence for the development of protein from the weevil industry in Advanced Manufacturing, Food Safety, Business Development, and Innovation.

VALUE PROPOSITION

As the world is seeking for new potential sources of protein. We offer an alternative protein from sustainable source in local community in the south of Thailand for sustainable society.

EXPERTISE OFFERING:	LOOKING FOR:
# New Protein from natural source	# Scale-up partners #Business acceleration #Business network

TESTIMONIAL:

2. runner up Food Innopolis Innovation Award 2020