



MODIFIED TAPIOCA STARCH

Product of Tracodi Trading & Consulting JSC

Our Factory



- Tapiotek Joint Stock Company, a subsidiary of Tracodi, was incorporated after Tracodi has diversified its acquisition portfolio by purchasing Thanh Vu Tay Ninh Tapioca Factory in 2018.
- Tapioca is one of the most important crops in our lives today. Along with technology development, tapioca starch has become an important material for processing into modified starch products (modified starch). It is a special type of starch made from pure raw starch, through chemical modification technologies and produces a variety of modified starches suitable for use.
- Therefore, we, Tapiotek have seen those potentials, and have developed the factory to become one of the biggest factories in Vietnam producing Modified Tapioca Starch with capacity more than 50,000 tons per year.



Our Strategy



- Top 3 modified starch factories in Vietnam.
- Diversify product portfolios with starch.
- To reach revenue of USD50 millions & USD58 millions in 2021 & 2022.
- To be listed on stock exchange market, become one of the leading food manufacturers in Vietnam.

Our Journey



ESTABLISHMENT

Established in 2000 and is called Hinh Chang Cassava Starch Company of

Malaysia, it mainly produced ordinary starch. The Factory is located at Ward 4, Chau Thanh Town, Chau Thanh District, Tay Ninh Province, Vietnam on a 20 hectares land.



2000

DEVELOPMENT

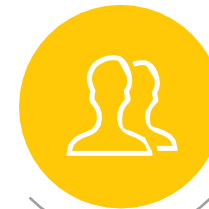
Thanh Vu Tay Ninh JSC acquired Hinh Chang Cassava Starch Company and started to manufacture modified tapioca starch, maximum capacity of 50,000 tons/year



2009

CONVERT

Bamboo Capital Group implemented a procedure to participate in the auction to buy properties owned by Thanh Vu Tay Ninh and formed a new name with a trade brand **Tapiotek**.



2019

TODAY

Tapiotek enters to 5-year strategic goal to gain USD80millions in revenue by 2024. We target to reach USD50millions in revenue and profit after tax of 7.5% of revenue in 2021



2019

Our Market



- We commit to provide high quality products with bulky volume as required
- Our products have been exported to many countries such as China, Hongkong, Taiwan, UAE...

Our Products



TKE0001.Native Starch

Tapioca Native Starch refers to the original Tapioca extracted from the roots of Cassava (which is a completely non-GMO plant) in its purest form before any modification.

TKE1412.Distarch Phosphate Starch Esterification with sodium trimetaphosphate or phosphorus oxychloride.

TKE1414.Acetylated Distarch Phosphate Starch

Acetylated distarch phosphate is linked through the process of etherification to produce a stable bond, which is a double-stranded starch that simultaneously exhibits the properties and functions of the acetylated starch and cross-linked starch.

Acetylated distarch phosphates provide superior stability to thawing - better solubility, transparency and heat resistance, increased acid stability, and strong shocks.

TKE1404.Oxidized Starch

The processing includes reactions with an oxidizing agent such as sodium hypochlorite or peroxide. This type of starch is mainly used as a surface sizing agent or coating binder and available in different viscosity grades. Oxidized starches have shorter chain lengths than native starches. It improves whiteness and reduces microbiological content.

Oxidized starches are the best thickener for applications requiring gels of low rigidity. This improves adhesion in batters and breading.

TKE1420.Acetated Starch

Starch after treatment with acetic anhydride produces starch esters which are useful in biodegradable applications. In particular, high starch acetates provide thermos plasticity, hydrophobicity, and compatibility with other additives. The result of this treatment is a stability starch that will produce pastes that will withstand several freeze-thaw cycles and prevent syneresis (weeping) occurs. Wide applications are in foods as a texturing agent and provide good freeze-thaw stability. Extended applications in the food industry are found by acetylated starch in conjunction with cross-linked starch.

TKE1422.Acetylated Distarch Adipate

Acetylated distarch adipate is prepared by treating starch with adipic anhydride and acetic anhydride to form a white or nearly white powder, granules, or flakes (if pregelatinized) that improve stability at high temperatures.

TAPIOCA STARCH TPK0001

Tapioca Native Starch

1	Starch Content	$\geq 85\%$
2	Moisture	$\leq 14\%$
3	Whiteness	$\geq 92\%$
4	Slurry Residue	$\leq 0.1\%$
5	Ash Content	$\leq 0.2\%$
6	pH	4.5 – 7.5
7	SO ₂ Content	$\leq 10\text{ppm}$
8	Viscosity	$\geq 750\text{BU}$

PROPERTIES

- Thickening agent
- Binding agent

ADVANTAGES

- Translucency
- Neutral taste
- High consistency
- High viscosity
- Good structure

APPLICATIONS



ISO 9001-2015



MODIFIED STARCH TPK1404

Oxidized Starch E1404

APPLICATIONS



1	Starch Content	$\geq 85\%$
2	Moisture	$\leq 14\%$
3	Whiteness	$\geq 92\%$
4	Slurry Residue	$\leq 0.1\%$
5	Ash Content	$\leq 0.2\%$
6	pH	4.5 – 7.5
7	SO ₂ Content	$\leq 30\text{ppm}$
8	Viscosity	$\leq 30\text{cps}$

PROPERTIES

- Filming agent
- Binding agent

ADVANTAGES

- Good sheen
- Less water absorption
- Free flowing
- Neutral taste
- High consistency
- Good structure



MODIFIED STARCH TPK1412

Distarch Phosphate Starch E1412

APPLICATIONS



ISO 9001-2015

1	Starch Content	$\geq 85\%$
2	Moisture	$\leq 14\%$
3	Whiteness	$\geq 90\%$
4	Slurry Residue	$\leq 0.1\%$
5	Ash Content	$\leq 0.2\%$
6	pH	4.5 – 7.5
7	SO ₂ Content	$\leq 10\text{ppm}$
8	Viscosity	$\geq 750\text{BU}$



PROPERTIES

- Thickening agent
- Stabilizing agent
- Binding agent
- Filling agent

ADVANTAGES

- Translucency
- Neutral taste
- High consistency
- High viscosity
- Good structure



MODIFIED STARCH TPK1414

Acetylated Distarch Adipate

Starch E1414

1	Starch Content	$\geq 85\%$
2	Moisture	$\leq 14\%$
3	Whiteness	$\geq 90\%$
4	Slurry Residue	$\leq 0.1\%$
5	Ash Content	$\leq 0.2\%$
6	pH	4.5 – 7.5
7	SO ₂ Content	$\leq 10\text{ppm}$
8	Viscosity	$\geq 750\text{BU}$
9	Degree of Substitution	0.01 – 0.05

PROPERTIES

- Thickening agent
- Stabilizing agent
- Emulsifying agent

ADVANTAGES

- Translucency
- Neutral taste
- High consistency
- High viscosity
- Good structure
- Resistance to temperature

APPLICATIONS



MODIFIED STARCH TPK1420

Acetylated Starch E1420

1	Starch Content	$\geq 85\%$
2	Moisture	$\leq 14\%$
3	Whiteness	$\geq 90\%$
4	Slurry Residue	$\leq 0.1\%$
5	Ash Content	$\leq 0.2\%$
6	pH	4.5 – 7.5
7	SO ₂ Content	$\leq 10\text{ppm}$
8	Viscosity	$\geq 750\text{BU}$
9	Degree of Substitution	0.01 – 0.08

PROPERTIES

- Thickening agent
- Stabilizing agent

ADVANTAGES

- Translucency
- Neutral taste
- High consistency
- High viscosity
- Low gel temp
- Good structure

APPLICATIONS



ISO 9001-2015



MODIFIED STARCH TPK1422

Acetylated Distarch Adipate

Starch E1422

1	Starch Content	$\geq 85\%$
2	Moisture	$\leq 14\%$
3	Whiteness	$\geq 90\%$
4	Slurry Residue	$\leq 0.1\%$
5	Ash Content	$\leq 0.2\%$
6	pH	4.5 – 7.5
7	SO ₂ Content	$\leq 10\text{ppm}$
8	Viscosity	$\geq 320\text{BU}$
9	Degree of Substitution	0.04 – 0.06

PROPERTIES

- Thickening agent
- Stabilizing agent
- Emulsifying agent

ADVANTAGES

- Translucency
- Neutral taste
- High consistency
- Good structure
- Resistance to temperature
- Gluten-free

APPLICATIONS



MODIFIED STARCH TPK1451

Acetylated Oxidized Starch E1451

1	Starch Content	$\geq 85\%$
2	Moisture	$\leq 14\%$
3	Whiteness	$\geq 92\%$
4	Slurry Residue	$\leq 0.1\%$
5	Ash Content	$\leq 0.2\%$
6	pH	4.5 – 7.5
7	SO ₂ Content	$\leq 30\text{ppm}$
8	Viscosity	10 – 30cps
9	Degree of Substitution	0.01 – 0.08

PROPERTIES

- Filming agent
- Binding agent

ADVANTAGES

- Good sheen
- Less water absorption
- Free flowing
- Neutral taste
- High consistency
- Good structure

APPLICATIONS



ISO 9001-2015





**One of biggest
Modified Tapioca
Starch factory in
Vietnam**

Ward 4, Chau Thanh Town, Chau
Thanh District, Tay Ninh Province,
Vietnam

Contact Us



TRACODI TRADING & CONSULTING JSC

89 Cach Mang Thang Tam Str., Ben Thanh Ward, District 1, HCMC, Vietnam

Tel: +84 917 466 456 (Viber/Whatsapp)

Email: mai.pt@tracoditrading.com.vn



THANK YOU