

Celebrating 40 Years of Innovation and Growth: Ingredion Thailand

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Ingredion Thailand recently celebrated its 40th anniversary, marked by innovation, sustainability, and substantial growth. By working closely with customers and co-creating products that meet consumer demands, Ingredion Thailand has established itself as a leading advocate in the food ingredients sector.

Ingredion Thailand's journey began in 1983 when it acquired the Ban Khao Din facility in Rayong. Today, the Company operates four manufacturing facilities across Thailand, including Kalasin, Sikhiu, Banglen, and Ban Khao Din and boasts an 800-strong workforce, along with a robust network of local tapioca farmers. This has positioned Ingredion Thailand as a trusted food ingredient solutions provider in the country with a comprehensive portfolio of starches, sweeteners, and food systems.

Driving Value and Growth through Innovation

Among Ingredion Thailand's impressive accomplishments is establishing one of the Company's 32 global Idea Labs® innovation centers. At this innovation hub, experts collaborate with customers to offer science-based ideas, innovative solutions, and on-trend product innovations that appeal to consumers.

"This year marks 40 years of customer collaboration where we enable our customers to bring their visions to life, co-creating consumer-preferred products and getting them to market," shared Rohit Tipnis, Senior Director, Sales and Technical Service, ASEAN. "As partners to our customers, we can offer agile collaboration and deep formulation expertise."

Ingredion's deep understanding of consumer needs drives customer innovation and investment in new capabilities. In 2017, Ingredion became the first manufacturer of clean-label functional starches and flours in Thailand to address the growing consumer calls for simpler ingredient lists and cleaner labels by producing NOVATION® functional native starches for clean label food and beverage formulation.

Ingredion Thailand continues to collaborate with the Thai Tapioca Development Institute to support the advancement of specialty tapioca research and development, including promoting waxy tapioca, which Ingredion Thailand uses to develop locally sourced consumer-preferred ingredients. Tipnis continued, "We're excited about the huge potential that lies ahead, and that keeps us working harder to pioneer new developments in food ingredients solutions."

Advancing sustainability and ESG goals

In addition to providing innovative solutions, Ingredion Thailand is dedicated to sustainability in line with its environmental, social, and governance (ESG) goals. The Company's commitment to sustainability extends beyond healthy eating and simple labels to responsible sourcing practices.

One of the key driving forces to Ingredion Thailand's dedication to sustainability is the Company's 2030 All Life sustainability plan. Efforts underway in Ingredion Thailand's facilities include:

- Achieving zero waste at all manufacturing facilities, contributing to reduced landfills, and reducing absolute GHG
 emissions.
- Generating renewable energy for our manufacturing facilities through solar panel installations, the first starting at the Ban Khao Din facility in Rayong.

As a sustainable agriculture leader, Ingredion is the first Company in Thailand to achieve third-party verification for sustainable tapioca farming through the Sustainable Agriculture Initiative (SAI). Ingredion Thailand sources more than half of our tapioca sustainably, including 100% for waxy tapioca. We are committed to achieving all our tapioca sustainably sourced by 2025.

Towards the future

Ingredion's commitment to continual improvement is at the heart of our growth in Thailand. We strongly focus on being collaborators who help our customers grow and realize their visions efficiently and effectively. Our sustainability plan actively drives our commitment to sustainability and ethical standards.

"We are grateful for our amazing 40-year journey in Thailand. As an agricultural powerhouse, Thailand's key exports in tapioca, rice, and sugar manufacturing make it an important food manufacturing hub," shared Raymond Deidrick, vice president and general manager ASEAN. "We are proud of our growth, the relationships we have cultivated with our customers, and our contributions to the communities where we operate."

Deidrick concluded, "We look forward to many more years of serving customers and thriving together with the community in Thailand. We are excited to further invest in cutting-edge technologies to expand our reach and deliver consumer-preferred solutions that shape industries and help customers Be What's Next."