

Consumer Benefits of HFS

Food companies formulate products to create foods and beverages that appeal to consumer needs and preferences. What matters most to consumers beyond assurance of basic safety? Taste tops the list, with nutrition, convenience and cost as close runners up. High fructose syrup (HFS) is often the sweetener of choice because it provides many consumer benefits, including:

Sweetness

HFS provides sweetness intensity equivalent to sugar. HFS can replace sugar in one for one proportions.

Flavour Enhancement

The sweetness profile of HFS enhances many fruit, citrus and spice flavours in beverages, bakery fillings and dairy products.

Freshness

HFS promotes freshness in several ways. HFS actually inhibits microbial spoilage by reducing water activity and extends shelf life through superior moisture control. Foods also taste fresher because HFS protects the firm texture of canned fruits and reduces freezer burn in frozen fruits.



Soft Texture

HFS retains moisture and resists crystallization after baking. Chewy cookies, snack bars and other baked goods derive their soft and moist texture from HFS.

Browning

HFS is a "reducing sugar" that gives superior browning and flavour to baked goods such as breads, dinner rolls, cakes, cookies and breakfast cereals.

Stability

Over time, HFS-sweetened products maintain sweetness and flavour with no change in sweetness or flavour quality due to storage temperature fluctuations or low product acidity. With HFS, this product stability maintains the quality of carbonated and still beverages, as well as condiments such as ketchup and fruit preserves.

Pourability

HFS has a lower freezing point, so "frozen" beverage concentrates have the added convenience of being pourable straight from the freezer and easier for consumers to thaw and mix with water.

Fermentability

HFS is thus more economical to use than sucrose because about 96 percent of the sugars in HFS are fermentable. This is important in bread-baking. An often overlooked benefit of HFS is that yeast "prefers" glucose and ferments it first, and as a result, the slight sweetness that consumers prize is accentuated.

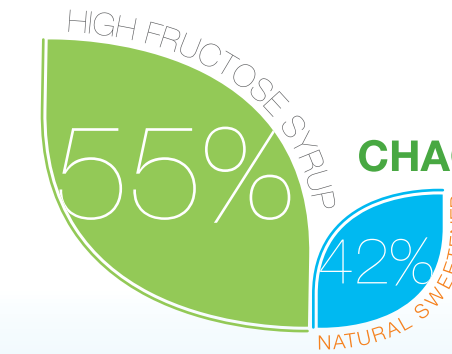


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ได้รับการรับรองการดำเนินการผลิตตามวิธีอย่างถูกต้องตามหลักการศาสนาอิสลาม



ได้รับการรับรองระบบการจัดการสิ่งแวดล้อมระดับที่ 2 จากกรมโรงงานอุตสาหกรรม EMS



uon. 1170-2536
ได้รับการรับรองคุณภาพของสินค้าภายใต้มาตรฐานผลิตภัณฑ์อุตสาหกรรม มอก.1170-2536



Kosher Standard certified by the Jewish Community of Thailand



MFG. License Number 19-1-20031 ได้รับการอนุญาตประกอบกิจการโรงงานผลิตอาหารเพื่อจัดจำหน่าย



Non-GMOs
ได้รับการรับรองวัตถุดิบที่ใช้ในการผลิตเป็นพืชที่ไม่ได้รับการตัดต่อสารพันธุกรรม Non-GMOs



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Certificate Number TH05/1395



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Certificate Number GB05/74016



ISO 14001:2004
Certificate Number TH06/3672



HACCP Codex Alimentarius
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GMP
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Chao Khun Agro Products company (CKAP) is the market top leading manufacturer, distributor and exporter of High Fructose Syrup made of cassava. CKAP was established in November, 1984 as the first authorized High Fructose Syrup manufacturer from Board of Investment of Thailand (BOI) no.101/2528.

Over the past 27 years as a professional and credible manufacturer of High Fructose Syrup 42% and 55%, now we are supplying to the top leader of food and beverage manufacturers in Thailand as well as exporter-oriented in Southeast Asia with more than 54,000 tons per year.

We adhere to develop the product quality and services continuously to satisfy customer's requirements with high standard production line authorized by NON-GMOs Product certificate and ISO 9001 : 2008, ISO 14001 : 2004, ISO 22000 : 2005, HACCP, GMP, KOSHER and HALAL.



Vision :

Chao Khun Agro Products Co., Ltd. aimed to be the market leader in producing high quality high fructose syrup with outstanding customers service in Thailand.

Mission :

Chao Khun Agro Products Co., Ltd. is committed to provide both high food safety for our customers and environmental safety for our surrounding neighbours.

Export / Trade :

Main Markets : South East Asia.
Main Customers : The Coca-Cola Company, The Pepsi-Cola Company.
Total Annual Sales Volume : Above \$US 40 Million.
Export Percentage : 10%-15%

Social Responsibility :

1. Comply with all environmental laws and regulations.
2. Provide a clean and safe factory.
3. Provide an alternative industry for Thai cassava farmers.



Our Products

High Fructose Syrup 42%, High Fructose Syrup 55%, High Maltose Syrup 50%



Environment Focus

Employ "Biogas" from waste water provides an alternative source of energy and also reduce adour pollution for the surrounding neighbours.



Characteristics of HFS

Characteristics	HFS 42%	HFS 55%
Sweetness	Sensing and disappearance of sweetness is faster than sugar, which give freshness. High sweetness at low temperature and High concentration. High concentration synergistic effect mixed with other sweeteners.	
Relative sweetness	0.9 - 0.95 times sugar in equal concentration	0.95 - 1.0 times sugar in equal concentration
Fermentability	Directly fermented	
Chemical reactivity	High reactivity and stable in acid	
Hygroscopicity	High Hygroscopicity improves the moisture retention of food	
Solubility	75% at 25 °C	
Crystallinity	Low	
Osmotic pressure	High	
Viscosity	Lower than	
Operability	No need to be dissolved	
Prevention of Dental carious	Superior to sugar	
Metabolism	Metabolism faster than sugar	

