

# COMPANY INTRODUCE

▶ 公司简介

We are confident that our ingredients will bring you success!

## Why Choose Us

### Be Our Business Partner



#### Introduction

THONG SHENG FOOD TECHNOLOGY Sdn Bhd is a Malaysia leading company in sales, marketing and distribution of innovative and standard food additives and ingredients.

With over 150 products and world-class supplier base, we offers one-stop-shop solutions to more than 800 customers in MALAYSIA halal food & beverage, pharmaceutical, cosmetics, animal nutrition and chemical industry which cover whole Malaysia and south east asia country

THONG SHENG Food Technology mainly focus on top quality HALAL products and excellent supply chain management, we are very strong and active in Food additive, seasoning, Preservatives, Phosphates, Flavorings & Aromas, spices and R&D for Customization

#### Our Philosophy

THONG SHENG FOOD TECHNOLOGY Sdn Bhd, headquartered in Simpang Ampat, Pulau Pinang, Malaysia hold self-owned office, Warehouse with HALAL & MeSTI Certification manufacturing production plant.

In 2015, our company established the Distribution Division in Permatang Tinggi Light Industry Zone, which possesses the advantage of achieving fast delivery within 7 days.

We attribute our rapid growth and popularity to our emphasis on providing only high quality products on a consistent basis from approved sources. This, along with competitive prices and the maintenance has stimulated ever-growing confidence from our customers. We are regularly forging relationships with new companies as a result of referrals from satisfied customers.

We look forward to the opportunity to discuss how THONG SHENG Food Technology can become a partner in your supply chain solution.



Over 10+ Years Experience in Food additive experience

#### Wholly owned production plant

Mixing, Packaging, Filtering, crushing, frying, Drying, grinding, etc



Halal Certification Malaysia Halal Certification by the Department of Islamic Development Malaysia (JAKIM) and all States Department of Religious Affairs (IAIN)

#### MeSTI Certification

The Malaysian Certification Scheme for Hazard Analysis and Critical Control Point system (MCS HACCP) administered by the Ministry of Health (MOH), which requires the food premises follow by HACCP system that meets the MCS HACCP criteria



#### Gold Supplier

Supplier pass a verification conducted by a third party agency. The verification process enable Alibaba.com to confirm that the business is legally registered in its region



# 公司产品

## QUALITY IMPROVER

### 品质改良剂系列

# 公司产品

## QUALITY IMPROVER

### 品质改良剂系列

#### Orifresh 好力鲜

Bacterium Inhibitor (preservative Free) 抑菌剂 (无防腐剂成分)

外观Outlook: 液体状 Liquid Based

包装 Packaging: 25 kilograms/ Drum

用量Usage: 0.5%-1.0%

#### Antioxidant 抗氧化剂

Water Soluble Antioxidant 水溶性抗氧化剂

外观Outlook: 粉状 Powder Based

包装 Packaging: (1 Kilograms X 25 Bag) / Carton

用量Usage: 0.1%-0.2%

#### Emulsifier-S10 乳化剂 (亲水性)

Food Texture Improver, Anti-Freeze Agent 食品专用乳化剂-改良组织, 抗冻专用

外观Outlook: 膏状 Cream Based

包装 Packaging: (1 Kilograms X 25 Bag) / Carton

用量Usage: 0.1%-0.2%

#### Emulsifier-S20 乳化剂 (亲油性)

Quality Improver Agent, Oily Flavour Prevention 食品专用乳化剂-防止油脂氧化专用

外观Outlook: 膏状 Cream Based

包装 Packaging: (1 Kilograms X 25 Bag) / Carton

用量Usage: 0.1%-0.2%

#### Polywhite 倍力白

Food Grade White Colouring (SO<sup>2</sup> Free) 食品级染白剂 (SO<sup>2</sup> Free)

外观Outlook: 粉状 Powder Based

包装 Packaging: (1 Kilograms X 25 Bag) / Carton

用量Usage: 0.1%-0.2%

#### Fresh Keeper 保鲜剂

Fresh Keeper For Seafood Product 海产类保鲜专用

外观Outlook: 粉状 Powder Based

包装 Packaging: (1 Kilograms X 25 Bag) / Carton

用量Usage: 0.1%-0.2%

#### Seatus 鲜特力

Frozen Food Refreshing, Inhibit Abnormal Taste 食品组织保鲜, 具去除异味功效

外观Outlook: 粉状 Powder Based

包装 Packaging: (1 Kilograms X 25 Bag) / Carton

用量Usage: 0.1%-0.2%

#### Refresh Agent 醒味改良剂

Refreshing Agent For Seafood Product 水产类, 内脏去腥味专用

外观Outlook: 粉状 Powder Based

包装 Packaging: (1 Kilograms X 25 Bag) / Carton

用量Usage: 0.1%-0.2%

#### Polygum 倍力胶

Food Stabilizer & Thickeners 食品安定与增粘剂

外观Outlook: 粉状 Powder Based

包装 Packaging: (1 Kilograms X 25 Bag) / Carton

用量Usage: 0.1%-0.2% or according to actual needs

#### Sauce Stabilizer 酱料安定剂

Stabilizer & Thickeners For Sauce Product 具安定酱料品质, 防止制品分离与沉淀

外观Outlook: 粉状 Powder Based

包装 Packaging: (1 Kilograms X 25 Bag) / Carton

用量Usage: 0.1%-0.2% or according to actual needs

#### Drink Stabilizer 饮料安定剂

Stabilizer & Thickeners For Juice Product 具安定饮料品质, 防止制品分离与沉淀

外观Outlook: 粉状 Powder Based

包装 Packaging: (1 Kilograms X 25 Bag) / Carton

用量Usage: 0.1%-0.2% or according to actual needs

#### Tenderizer 嫩精

Texture Softening Agent 各式肉类与纤维软化剂

外观Outlook: 粉状 Powder Based

包装 Packaging: (1 Kilograms X 25 Bag) / Carton

用量Usage: 0.1%-0.2%

#### Refine Konjac Powder 蒟蒻精粉

Texture Viscoelasticity Enhancer 食品组织安定, 增加弹性

外观Outlook: 粉状 Powder Based

包装 Packaging: (1 Kilograms X 25 Bag) / Carton

用量Usage: 0.1%-0.2% or according to actual needs

#### Polysweet 倍力甜

Apotrophic & Low-calorie Sweetener 无营养, 低热量人工代糖

外观Outlook: 粉状 Powder Based

包装 Packaging: (1 Kilograms X 25 Bag) / Carton

用量Usage: 0.1%-0.2%

#### Chilli Extract 辣椒精

Acrid Taste Enhancer 辣味增强剂

外观Outlook: 液体状 Water Based

包装 Packaging: (1 Kilograms X 25 Bag) / Carton

用量Usage: 0.1%-0.2%

## 公司产品

### BLENDED PHOSPHATE

### 聚合磷酸盐系列

**外观Outlook : 白色粉状Powder Based**

**包装 Packaging : 25KG/ Bag**

**用量Usage : 0.1%-0.5%**

#### **Polygint倍良精-20F**

Blended Phosphate For Surimi Based Product  
鱼肉制品, 专用综合磷酸盐

#### **Polygint倍良精-30M**

Blended Phosphate For Poultry Product禽肉制品,  
专用综合磷酸盐

#### **Polygint倍良精40-P**

Blended Phosphate For Curred Meat Product  
烟肉制品, 专用综合磷酸盐

#### **Polygint倍良精50-N**

Blended Phosphate For Noddle Rice  
Product米面制品, 专用综合磷酸盐

## 公司产品

### FLAVOR ENHANCER

### 调味料系列

#### **Mega Taste 美佳味**

MonoSodium Glutamate Replacement (2 Times Stronger)双倍高鲜味素  
外观Outlook : 白色粉状Powder Based  
包装 Packaging : 1KGX25Pcs Per Carton / 25KG Per Bag  
用量Usage : 1%-3% or according to actual needs

#### **Mega Taste-U美佳优**

MonoSodium Glutamate Replacement (Without MSG) 高鲜味素(无味精成分)  
外观Outlook : 白色粉状Powder Based  
包装 Packaging : 1KGX25Pcs Per Carton  
用量Usage : 1%-3%

#### **Super Plus味轩**

MonoSodium Glutamate Replacement (5 Times Stronger) 5倍高鲜味素  
外观Outlook : 白色粉状Powder Based  
包装 Packaging : 1KGX25Pcs Per Carton  
用量Usage : 1%-2%

#### **Mita Vanillin特技香兰素**

Natural Fragence Enhancer天然食品增香剂  
外观Outlook : 白色粉状Powder Based  
包装 Packaging : 1KGX25Pcs Per Carton  
用量Usage : 0.1%-0.2%

#### **Polyform倍力芳**

Natural Food Aroma Enhancer 天然食品风味增香剂  
外观Outlook : 白色粉状Powder Based  
包装 Packaging : 1KGX25Pcs Per Carton  
用量Usage : 0.1%-0.2%



# Food Additive & Ingredients

## 经销产品

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Acesulfame-k  
Aspartame  
Arabica Gum / Acacia Gum  
Ascorbic Acid  
Acetic acid  
Agar Agar Powder

Benzoid Acid  
BHT  
Beta Caroteen

Carboxymethyl cellulose gum- CMC  
Cocoa Powder - Natural  
Cocoa Powder - alkaliized  
Citric Acid Anhydrous  
Citric Acid Monohydrate  
Calcium Carbonate  
Calcium Lactate  
Calcium Sulfate  
Calcium Propionate  
Carmine  
Caramel Liquid  
Caustic soda  
Carmoisine  
Coffee Powder (Instant)- SD  
Collagen Powder – Bovine  
Collagen powder – Marine  
Chicory Powder  
Carageenan  
Choline Chloride

Dextrose monohydrate  
Dextrose Anhydrous  
Di-calcium Phosphate DCP  
Dicalcium Phosphate Anhydrous  
Disodium Phosphate Anhydrous  
Disodium Phosphate Dihydrate  
Dipotassium Phosphate Anhydrous  
De-Caffeine Coffee Powder  
Durian Powder

Egg Yolk Powder  
Egg White Powder  
Egg Whole Powder  
Ethyl Maltol

Foaming Creamer  
Fumaric acid  
Fructoseoligosaccharide  
Fructose Glucose Syrup

Gelatin  
Guar gum  
Glycerine  
Glycine  
Goat Milk Powder  
Glycerol monostearate GMS  
Hydrolyzed vegetable protein HVP  
Konjac powder

Isolated Soy Protein Powder  
Lactose Powder  
Lutein  
Maltodextrine / Maltose  
Malic acid  
Monosodium Glutamate MSG  
Magnesium Chloride  
Malt Extract  
Matcha powder

Non Dairy Creamer 19%  
Non Dairy Creamer 26%  
Non Dairy Creamer 35%  
Nisin  
Natamysin

Oat Powder  
Oat Flake  
Pea Protein Powder  
Pepsim Powder  
Potassium Sorbate

Potassium Chloride  
Potassium Carbonate  
Potassium Citrate  
Pectin

Sodium Benzoate FCC IV  
Sodium Bicarbonate  
Sodium Alginate  
Sodium caseinate  
Sodium Carbonate  
Sodium Silicate  
Sodium Hydrosulfite  
Sucralose  
Sorbitol Powder  
Sorbitol Liquid  
Soy Bean powder - SD  
Succinic acid  
Stearic acid  
Stevia  
Silicate dioxide  
Sunset Yellow  
Skimmed milk powder  
Sodium Erythorbate  
Sodium Tripolyphosphate -STPP  
Sodium Heyametaphosphate –SHMP  
sodium acid pyrophosphate SAPP  
Sodium Metabisulfite

TSPP  
TBHQ  
Titanium Dioxide anatate  
Transglutaminase TG  
Tri-Sodium Citrate  
Tartaric acid

Vanillin Crystal / Powder  
Vanilla Powder  
Wheat Gluten  
Whole Milk Powder

Xanthan Gum  
Yeast extract

**Plant Extract**  
Tongkat Ali Powder  
Kacip Fatima Powder  
Ginger Powder  
Spinach Powder  
Spirulina Powder  
Maca Powder  
Green maca powder  
Beet root Powder  
Acai Berry Powder  
Clove Oils

**Spices**  
Garlic Powder  
onion Powder  
White Pepper Powder  
Black pepper Powder  
Chili Powder  
Turmeric Powder  
Coriander Powder  
Cinnamon Powder  
Curry Powder – Chicken  
Curry Powder – Seafood

**Seasoning Powder**  
Chicken Seasoning Powder  
Prawn Seasoning Powder  
Smoke Seasoning Powder  
Cheese Seasoning Powder  
Cuttlefish Seasoning Powder  
Cuttlefish Coarse  
Mushroom Seasoning Powder  
Anchovy Seasoning Powder  
Veg- Chicken Seasoning Powder  
Veg-Meat Seasoning Powder  
Meat Flavor Oil  
Beef Flavor Oil  
Seafood Flavor Oil  
Oyster Flavor

**Starches**  
Maize Starch  
Wheat Starch  
Tapioca Starch  
Potato Starch  
Modified Corn Starch  
Modified Tapioca Starch