



COMPANY PROFILE

January 2022

Food Ingredient Solutions

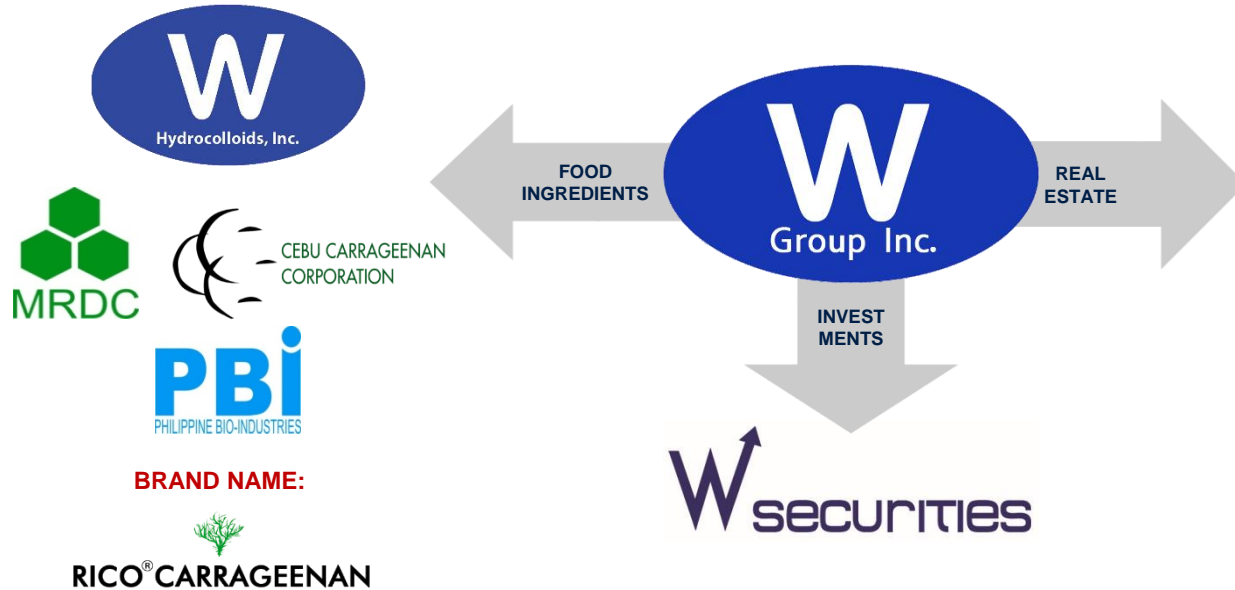


WHO WE ARE



We are **W Hydrocolloids**, a leading exporter of natural ingredient solutions and carrageenan from the Philippines. We've been in the business for more than 50 years and pioneered the local carrageenan production in the country serving different industries around the world from food, beverage, pharmaceutical and personal care. Our vast global network includes clients from five (5) main regions: Asia and the Pacific, Americas, Europe, Middle East, and Africa.

A MEMBER OF W GROUP



WBGC



COMPANY TIMELINE

1960's

1960
Pioneered the study of Carrageenan in the Philippines

1980's

1981
Founded Marine Resources Development Corporation equipped with R&D Laboratory and introduced W ThermaPack (previously known as TEBI)



1989
Incorporated Philippine Bio-Industries as a joint venture with a MNC to build an advanced refined carrageenan facility



1990's

1990
Started the blending facility of MRDC

2000's

2004
Inauguration of Philippine Carrageenan Inc.



Introduced RICO® Carrageenan brand and product names Ricogel and Ricovis

2009
Inauguration of W Tower as Head Office

2010's

2010
Acquired Cebu Carrageenan Corp. (CCC)



2013
Renamed PCI to W Hydrocolloids Inc. (WHI)



2014
Transferred Head Office and R&D Lab to W Fifth Building

2016
Acquired assets of Kerry Food Ingredients (Phils.) in Cebu

2020's

2020
Fully acquired Philippine Bio-Industries



2021
Continuously develops new and innovative products to maximize its potential in providing solutions for different applications



Food Innovation at its Finest!

MISSION AND VISION

Mission:

To develop and provide innovative and quality carrageenan-based food ingredients complemented by excellent services, building long term partnerships with our customers.

We are our customers' brand of choice, and we want to create meaningful opportunities for our partners while making relevant contributions to our community.

Vision:

To be the market leader in the carrageenan-based food ingredients industry, recognized for our world-class products, achieving sustainable growth through continued innovation, excellent services and competitive pricing.

OUR SOLUTIONS



- We provide natural ingredients for food and non-food products specific to impart technical and functional qualities during processing and/or storage.
- These ingredients provide the right viscosity, texture or structure to many foods that are safe, appetizing, uniform, nutritious and tasty.
- It is widely used in the industry not just in the food sector for their ability to control important functional properties including thickening and gelling, stabilization, dispersion, and emulsification.

OUR PRODUCTS

CARRAGEENAN AND SEAWEED FLOUR:

- Iota
 - Refined
 - Semi-Refined
- Kappa
 - Refined
 - Semi-Refined
- Lambda

CUSTOMIZED BLENDS COMBINED WITH:

- Agar Agar
- Alginates
- Bamboo Fiber
- Cassia Gum
- Curdlan Gum
- Guar Gum
- Gellan Gum
- Konjac Flour and Gums
- Locust Bean Gum
- Tara Gum
- Xanthan Gum



APPLICATIONS

MEAT

- Reduces purge, includes freeze-thaw stability, and improves yield
- Stabilizes meat emulsion
- Improves water binding properties
- Reduces cook loss



APPLICATIONS

BEVERAGE

- Imparts viscosity and desirable mouthfeel
- Suspends particles and prevents whey-off
- Improves consistency and homogeneity



APPLICATIONS

ALTERNATIVE DAIRY BEVERAGES

- Imparts smooth flow characteristics
- Provides uniform suspension of extracted particles at prolonged storage at high temperatures
- Prevents phase separation during prolonged shelf-life
- Favors creamy mouthfeel to low solids & low fat beverage
- Activates during heating and stabilizes the drink on cooling
- Non-caloric fiber source



APPLICATIONS

BEER

- Enhances flocculation of haze precursors
- Promotes wort trub formation
- Improves wort clarity
- Increases wort yield
- Decreases Tannoid levels



APPLICATIONS

CHEESE

- Improves sliceability and grating properties
- Imparts desirable consistency and structure
- Promotes outstanding flavor release and minimal syneresis
- Prevents protein coagulation during acidification process
- Provides good spreadability and mouthfeel



APPLICATIONS

DESSERT JELLY

- Provides highly elastic and very pliable resilient gels with chewy textures
- Provides thermoreversible gel with quick setting property
- Gives soft, transparent, and elastic gels for cold and instant desserts
- Allows easy demoulding



APPLICATIONS

FROZEN DESSERTS

- Induces fine ice crystals
- Develops melting resistance
- Contributes to the smooth texture and creamy mouth feel
- Impart a homogeneous meltdown
- Prevents precipitation of milk casein
- Controls ice crystal formation
- Prevents whey-off
- Provides high overrun stability



APPLICATIONS

CONFECTIONARY

- Gives structural integrity and good stability
- Suitable for people with dietary and religious constraints
- Imparts uniform fruit distribution, desirable texture, and mouthfeel



APPLICATIONS

SAUCES & DRESSINGS

- Thickens and controls flowability
- Provides pH and thermal stability
- Suspends spices, herbs, and vegetable bits
- Helps uniform the consistency
- Makes cohesive texture
- Prevents phase separation



APPLICATIONS

COSMETICS & PHARMACEUTICALS

- Functions as bodying agent in creams and lotions
- Serves as binder and stabilizer in toothpaste
- Gives excellent texture in toothpaste
- Acts as gelling texture in antacid gels
- Functions as a film-forming agent in gel capsules
- Gives stable emulsions for insoluble drug preparations



APPLICATIONS

TOOTHPASTE

- Binds to impart desirable rheological properties
- Holds dispersed particulates in suspension in a semi-solid medium
- Thixotropic property facilitates dispersion of abrasives and other ingredients
- Assist in more efficient filling during tube filling
- Immunity to degradation by enzymes
- Provides viscosity, gelling properties and uniform consistency
- Allows continuous flow of paste from squeezed tube without breaking
- Prevents water separation during storage



APPLICATIONS

AIR FRESHENER

- Natural and organic with no toxic residue
- Ease of handling and stable at room temperature
- Biodegradable and environmentally-friendly
- Can create different rheological properties
- Ensure rigidity of solidified gel
- Stability overtime against syneresis
- Contribute to consistent release of odor/fragrance
- Price competitive and supply availability



APPLICATIONS

PET FOOD

- Prevents fat separation during processing
- Binds meat particles effectively and maintains uniform suspension
- Uniform moisture throughout the can
- Adds richness to the gravy
- Easy unmolding from the can and reduces syneresis
- Excellent sheen to finished product

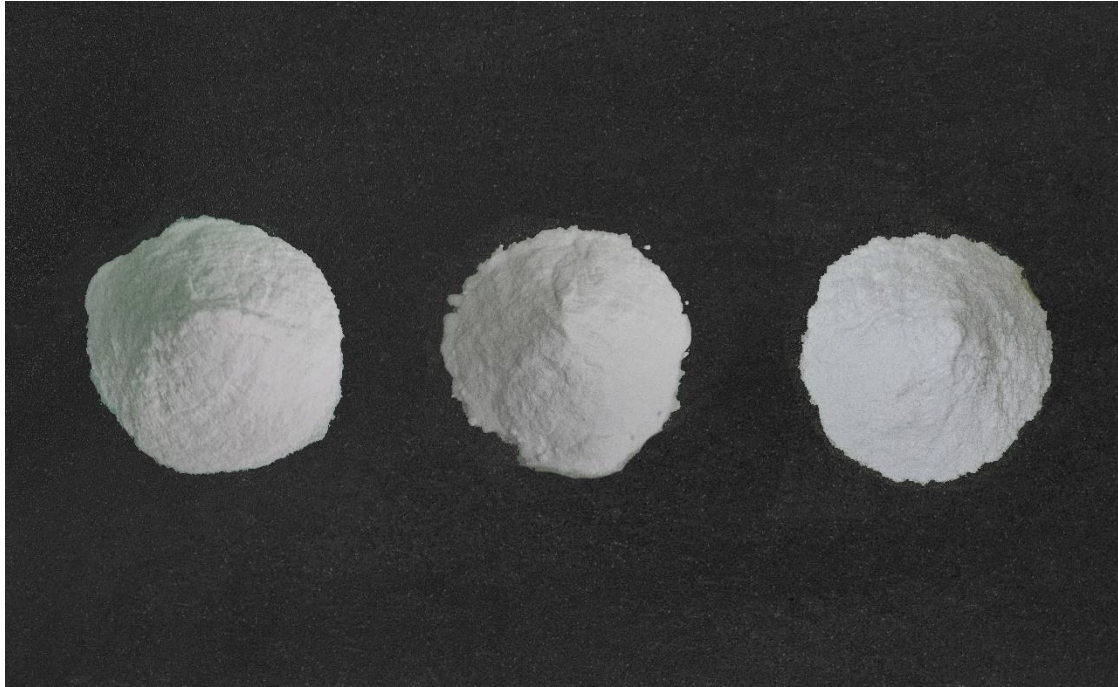


FOOD SAFETY POLICIES

- We are committed in producing and supplying affordable, high quality, and safe food products that consistently meet mutually agreed customer requirements while complying with applicable statutory and regulatory requirements.
- Relevant food safety matters are communicated both internally and externally.
- We expect and require the same standards of quality, safety and legality from our partners, suppliers, and service providers.
- We bring customer satisfaction to a new level of excellence with professional and exceptional service. We are a strong, efficient, and dynamic organization worthy of trust from our customers.
- We provide adequate resources and support necessary to enable employees to fulfill this responsibility and continually improve our programs and processes.

PRODUCT PHOTOS

Refined
Carrageenan



PRODUCT PHOTOS

Semi-Refined
Carrageenan



PRODUCT PHOTOS

Seaweed
Chips



PACKAGING



SHIPMENT TYPES

LCL: SHRINK-WRAPPED, FULL CARTON



SHIPMENT TYPES

FCL: BOX



FCL: PACKED IN MEGA BAG



SHIPMENT TYPES

FCL: PALLETIZED



FCL : LOOSE



FACILITIES



QUEZON CITY



Marine Resources Development Corporation (MRDC)

- Year Established: 1981
- Capacity: 1,800 MT
- Size of Factory: 794.7 m²
- Growth Capacity: 2014 – 975 MT
- Total Manpower: 16
- 2019 – 1,600 MT
- 2021 – 1,800 MT



CAVITE



W Hydrocolloids Inc. (WHI)

- Year Established: 2003
- Capacity: 4,700 MT
- Size of Factory: 8,800 m²
- Growth Capacity: 2015 – 3,200 MT
- Total Manpower: 138
- 2021 – 4,700 MT



FACILITIES



LAGUNA



Philippine Bio-Industries (PBI)

- Year Established: 1992
- Size of Factory: 30,133 m²
- Total Manpower: 38
- Capacity: 1,200 MT (Maintained since 1992)
- Dry Blends Line – 4MT/day



CEBU



Cebu Carrageenan Corp. (CCC)

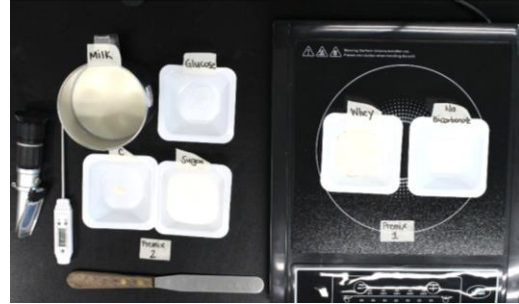
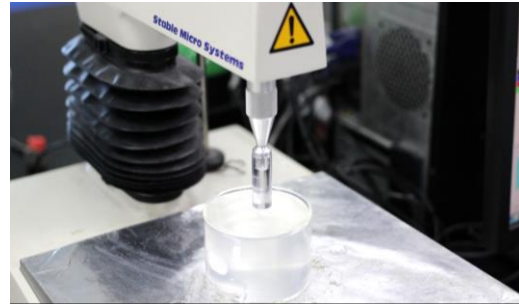
- Year Established: 2010
- Size of Factory: 18,018 m²
- Total Manpower: 89
- Capacity: 2,500 MT
- Growth Capacity:
2010 – 1,200 MT
2021 – 2,500 MT



PRODUCTION AREA

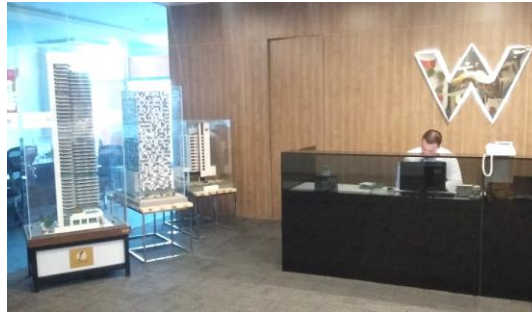
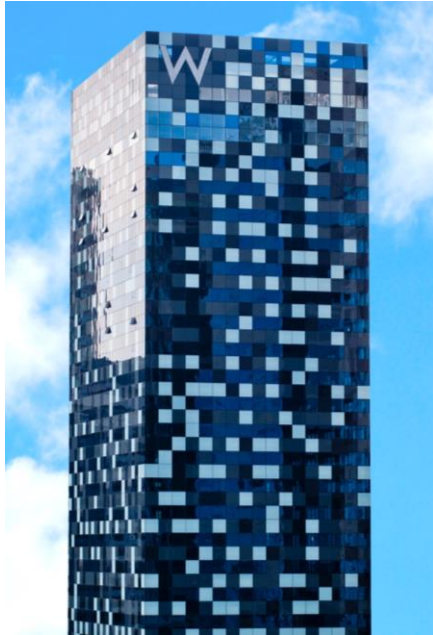


STATE-OF-THE-ART LABORATORIES



R&D LAB: 26/F W Building, Fifth Avenue, Bonifacio Global City, Taguig, Metro Manila, Philippines 1634
QUALITY CONTROL LAB: Each facility has its own QC Lab.

HEAD OFFICE



ADDRESS: 26/F W Building, Fifth Avenue, Bonifacio Global City, Taguig, Metro Manila, Philippines 1634



Food Innovation at its Finest!

ADVANTAGES OF W HYDROCOLLOIDS



- Focus on Carrageenan Industry but strategic alliances for other hydrocolloids.
- Hands on and vast experience in local seaweed industry through shorter supply chain.
- Bridge local raw material information with global Carrageenan market requirements.
- Cost effective production process developed locally from foreign technology.
- Global distribution with warehouses in Asia, Europe and Americas for just-in-time delivery.
- Leverage our advantage from multinational joint venture and adopt to local culture.

GLOBAL SUPPORT AND PRESENCE

INTERNATIONAL WAREHOUSES:

Europe (Amsterdam)

neelevat
LOGISTICS

USA (Kansas City)

MURPHY LOGISTICS
MOVING BUSINESS FORWARD

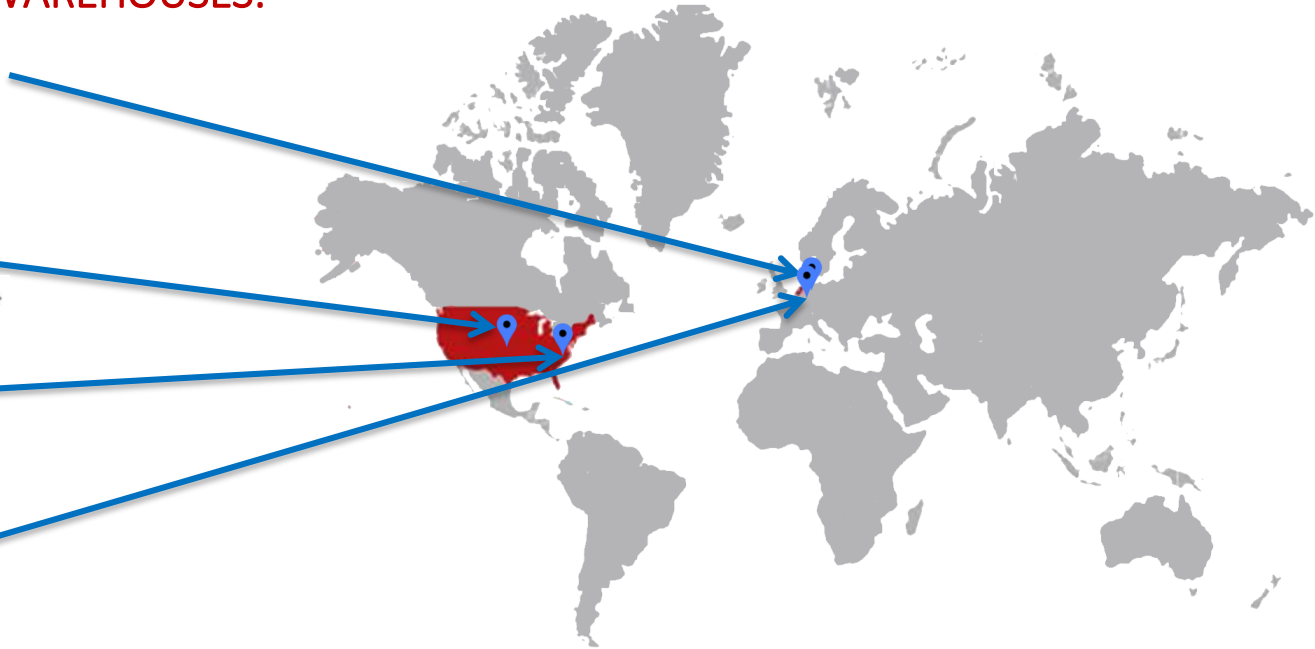
USA (Virginia)

KTI LTD
"Moving Freight Your Way"

Europe (Rotterdam)


KARL GROSS

Food Innovation at its Finest!



GLOBAL SUPPORT AND PRESENCE

Distributors

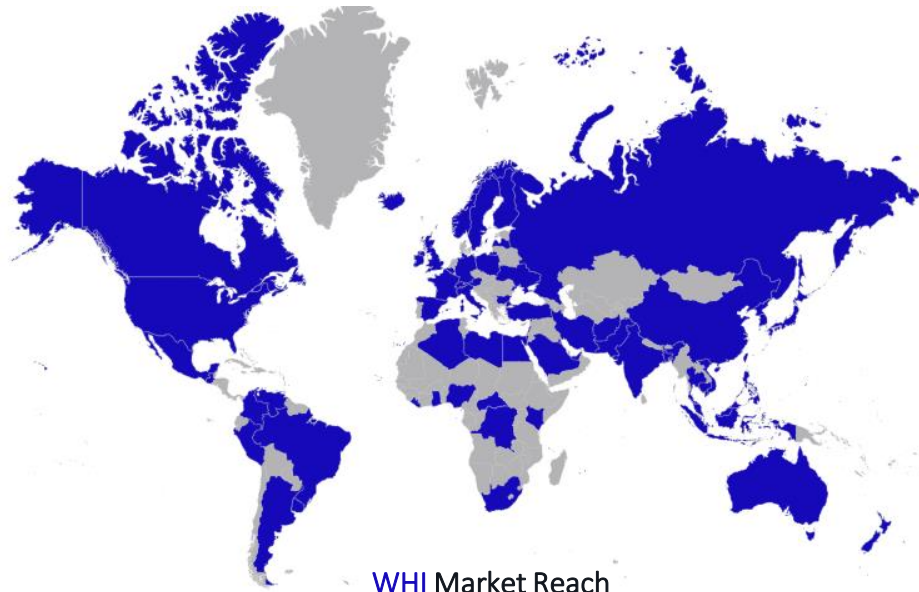


Major Clients

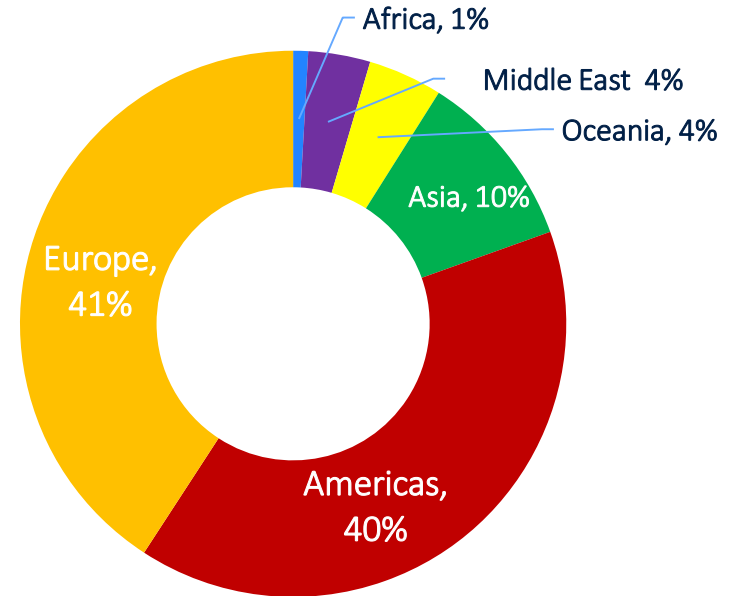


GLOBAL SUPPORT AND PRESENCE

2020. Total Sales Volume per Region (in MT).

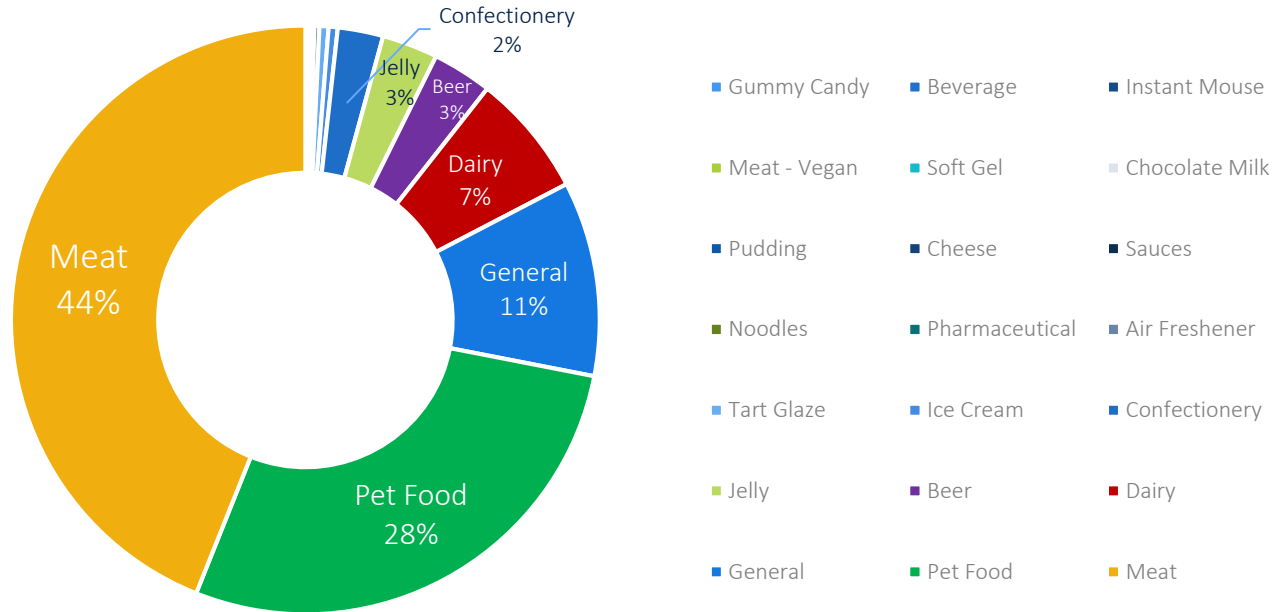


WHI Market Reach



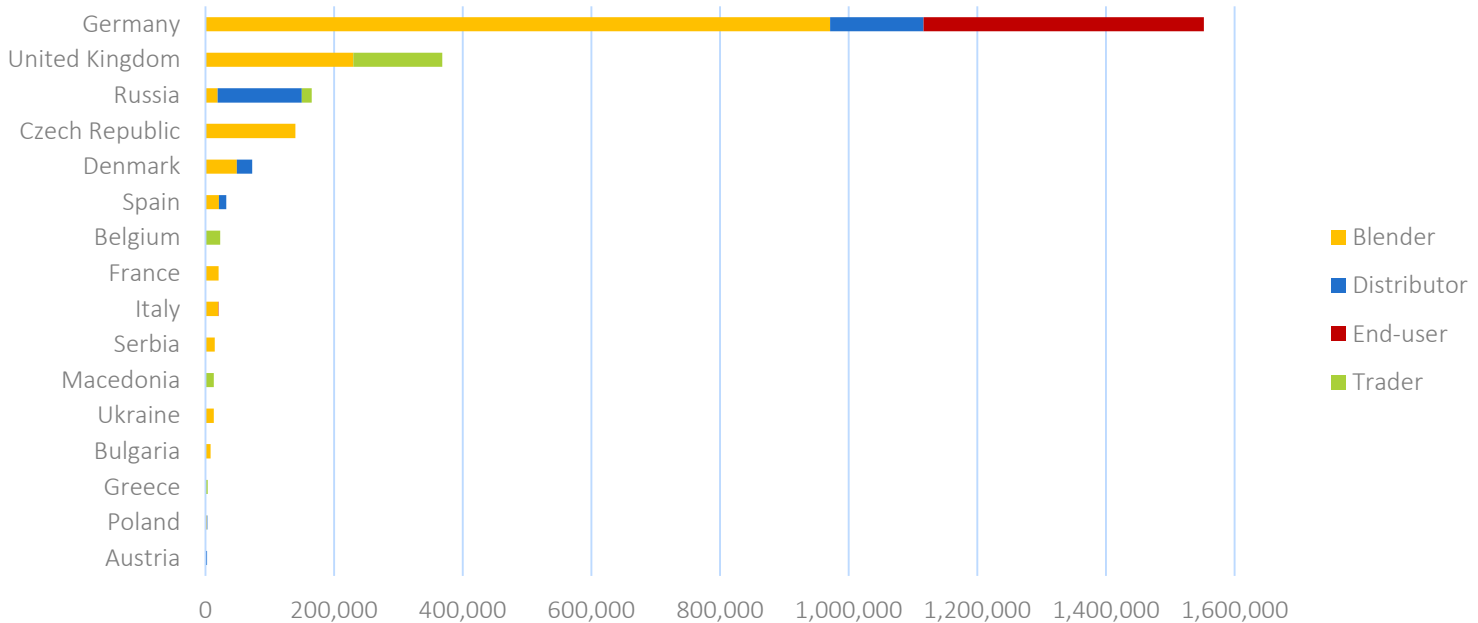
GLOBAL SUPPORT AND PRESENCE

2020. Total Sales Volume (in %) per Application.



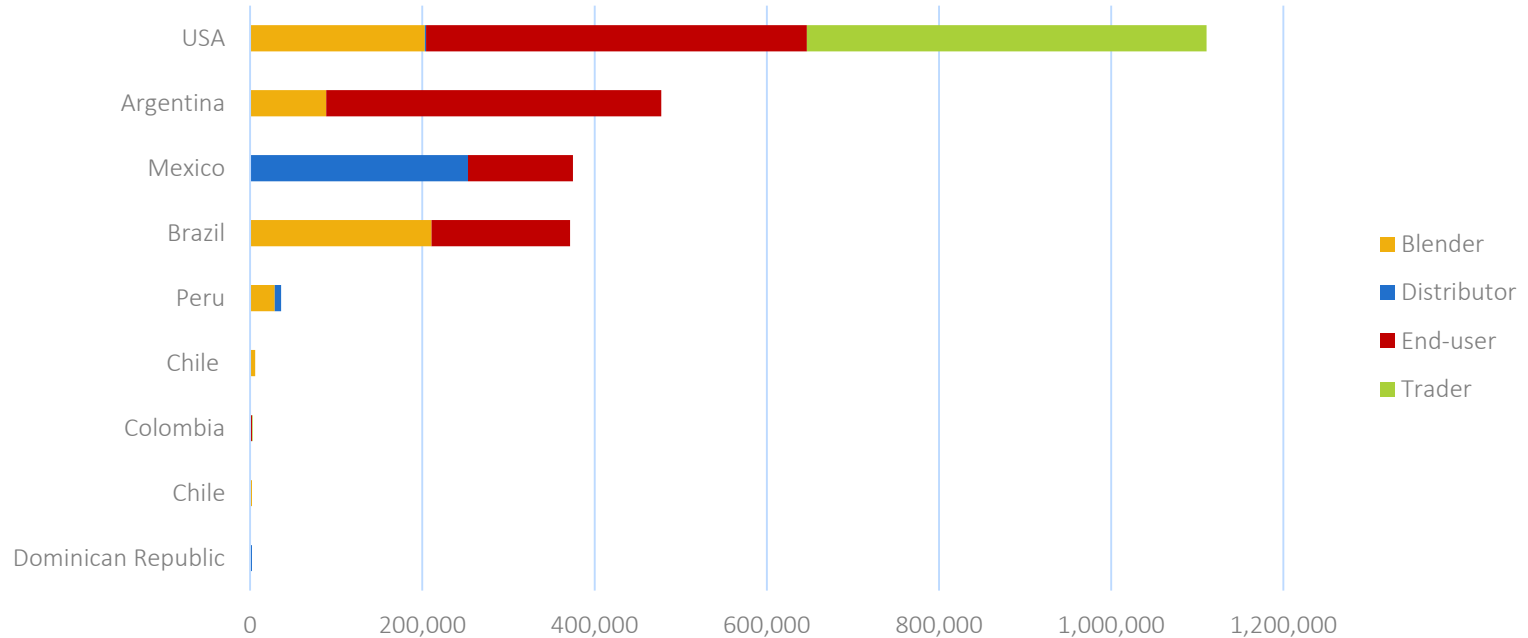
GLOBAL SUPPORT AND PRESENCE

2020. Europe Total Sales Volume per Customer Profile.



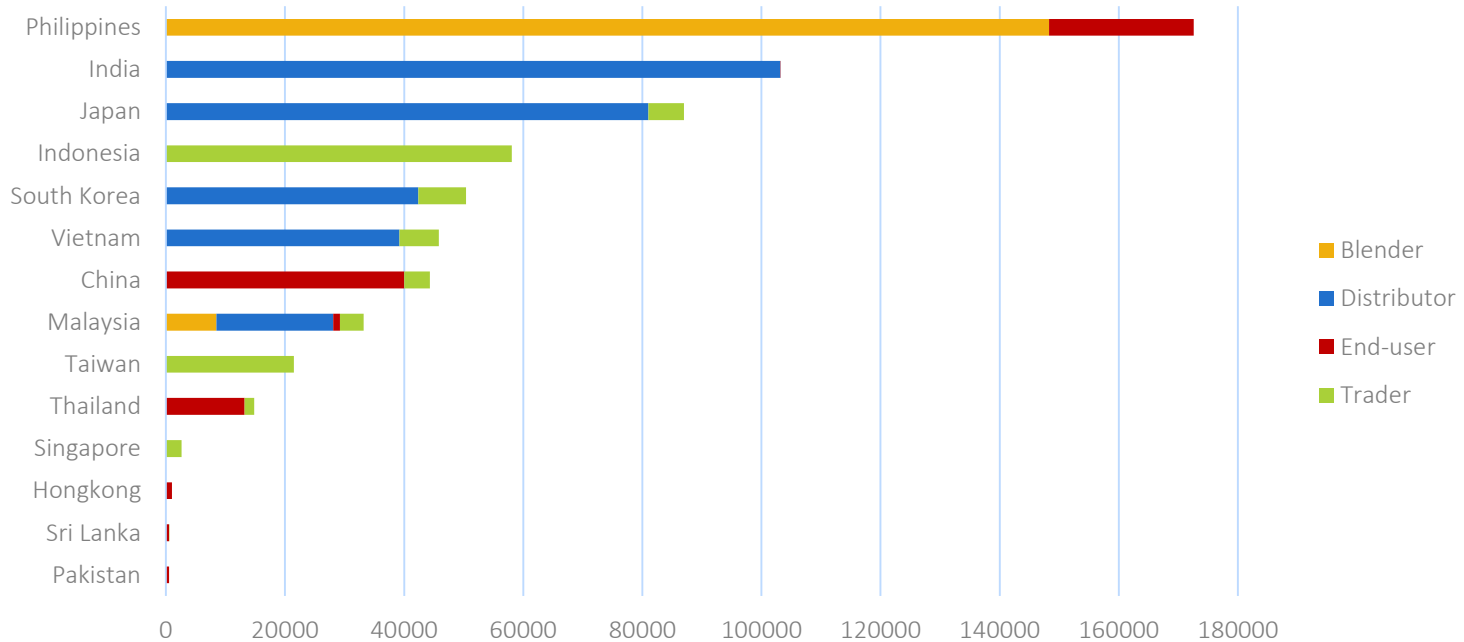
GLOBAL SUPPORT AND PRESENCE

2020. Americas Total Sales Volume per Customer Profile.



GLOBAL SUPPORT AND PRESENCE

2020. Asia and the Pacific Total Sales Volume per Customer Profile.





THANK YOU!

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Food Ingredient Solutions

