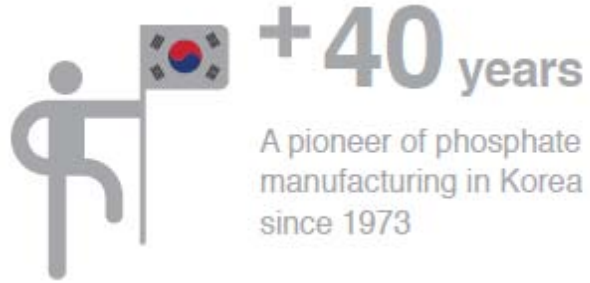


SDBNI[®]

K O R E A / S I N C E 1 9 7 3

*The World's Leading Expert
in High Value Added Ingredients*

Who's SDBNI



- Leading producer of **Phosphates** since 1973
- 2 more business areas - **Natural Color** and **Preservatives** based on natural extract
- **Solid R&D Platform** capable of optimizing every product to meet customers' specific needs
- **Multiple production locations** can deliver high quality products and services at the most competitive prices



History of SDBNI : 1970-1980's



History of SDBNI : 1990-2000's



History of SDBNI : 2010's



Corporate Research Laboratory



+20%

- More than 20% scientist since founding
- Tailored solutions under our scientific expertise
- Perform National Joint Research Projects
- Possession of 5 patents in Phosphates
- Advanced technologies based on analysis equipment



Mission, Vision & Core Value



Vision :

Become a Professional
Manufacturer of Materials with
Excellent Competence in the
World



Core Value :

- Dedication to Continuous Innovation
- Dedication to Superior Customer Value
- Devotion to the Happiness of the World



Mission :

A Company that
Becomes Light and
Salt in the World

Global Standard Production Facilities



Korea



Star-K Kosher Certification



China



GLOBAL CERTIFICATION SCHEME FOR
FOOD SAFETY MANAGEMENT SYSTEMS



ISO 9001
ISO 22000



Phosphates for MEAT & POULTRY :

POLYMIX™ | α-POLYGEL™

- Water holding capacity
https://www.youtube.com/watch?v=IBTeMAvyM_A
- Chelating ability on metal ions
- Emulsifying activity
<https://www.youtube.com/watch?v=K0ZtADy9xIA>
- Antimicrobial activity
- Freeze-thaw drip and cooking stability
- pH buffering capacity
- Binding capacity and viscosity
<https://www.youtube.com/watch?v=9qmbd1eKIMA>
- Fast soluble in cold water (cold brine)
https://www.youtube.com/watch?v=f_c3iAYMOv8



Phosphates for FISH & SEAFOOD :

POLYMIX™ | α-POLYGEL™

- Water holding capacity
https://www.youtube.com/watch?v=IBTeMAvyM_A
- Chelating ability on metal ions
- Emulsifying activity
<https://www.youtube.com/watch?v=K0ZtADy9xIA>
- Antimicrobial activity
- Freeze-thaw drip and cooking stability
- pH buffering capacity
- Binding capacity and viscosity
<https://www.youtube.com/watch?v=9qmbd1eKIMA>
- Fast soluble in cold water (cold brine)
https://www.youtube.com/watch?v=f_c3iAYMOv8



Phosphates for PROCESSED CHEESE :

EMULIX™

- Creaming action
- Ion exchange
- pH adjustment



Phosphates for NOODLE :

POLYMIX™ | α-POLYGEL™ | FREMOL™

- Promotion of starch gelatinization
- Prevention of retrogradation
- Improvement of color, flavor and texture
- Dough conditioner



Phosphates for BEVERAGE & SAUCE :

SPORIX®

- Prevention of discoloration due to enzymatic process and chemical oxidation
<https://www.youtube.com/watch?v=w7-Vrs6e6Ag>
- Control pH (buffering effect on low pH range such as 2.0 - 5.0)
- Chelation of metallic ions
<https://www.youtube.com/watch?v=fj78PkZLR0o>
- Inhibition of microbial growth
- Less sour taste than citric acid



Phosphates for POWDERY PRODUCT :

AiF™

- Free-flow ability
<https://www.youtube.com/watch?v=9rvb8CyroCU>
- Improvement of water dispersibility
- Fortification of Calcium
- Safe from SiO_2



Phosphates / Minerals for NUTRITIONAL SUPPLEMENT :

- Dicalcium Phosphate
- Tricalcium Phosphate
- Calcium Gluconate
- Dimagnesium Phosphate
- Trimagnesium Phosphate
- Magnesium Aspartate
- Zinc Citrate
- Zinc Gluconate
- Ferric Orthophosphate
- Ferric Pyrophosphate
- Ferrous Gluconate



Main Product : Phosphates 8 / 8

Phosphates for NON-FOOD INDUSTRY :

Ceramic / Refractories



- Dispersion agent
- Binder
- Deflocculant
- Liquefier

SPORIX, STPP, SHMP,
TSPP, DCP, TCP, TKPP,
KTPP

Dental



- Whitening agent
- Dentifrices, mouth rinses, floss and chewing gum for anticalculus activity and for protection of sensitive teeth

SPORIX, TSPP, TKPP,
SAPP, STPP, SHMP, TCP

Water treatment



- Cathodic corrosion inhibit
- Anodic corrosion inhibit
- Scale inhibit
- Sequestration of metal
- Precipitation of metal
- pH control

MSP, DSP, TSP, STPP,
SHMP

Cosmetic



- Adjustment and stabilization/buffering of pH value
- Dispersion agent

MSP, DSP, TSP, TSPP,
SAPP, DCP

Plastic (EPS, EPP)



- Anti-caking
- Dispersion agent
- Prevent polymer droplet

TCP

Others : Metal treatment, Paint, Enamel, Porcelain, Flame retardant, Glass, etc.

Main Product : Natural Colors

Natural Colors :

- Clean label
- Functional ingredients from phytochemical :
Lycopene, β -Carotene, Lutein, Curcumin,
Anthocyanin, etc.
- Color stability against pH, heat and light
- Intensify and brighten up the processed foods' color



Main Product : Preservatives

Preservatives :

SDP GS-L100™ | SDP GS-L200™

- Blended with natural preservative and our unique polyphosphate
- No any affect on the texture, appearance, flavor and taste of processed foods
- Applicable in various processed foods and replace potentially harmful synthetic preservatives such as potassium sorbate, sodium benzoate, benzoic acid etc.



Major Customers in Local Market

+1000

CUSTOMERS



Market Presence in Overseas



March 20th, 2017

Keep in your mind :

- *We deliver innovative and versatile solutions.*
- *We blend scientific expertise.*
- *The most important ingredient in your recipe for success is a partner you can trust.*

We are SDBNI.

Thank you!