

THE SOURCE OF GOOD SAUCES Since 1949, Tai Hua has used only premium natural ingredients and a 100% natural fermentation method to produce pure, flavoursome soy sauces that are popular not just in Singapore, but in over 30 countries worldwide including Asia, Europe, Middle East and USA. And that's not all.

TAI HUA FOOD



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Core Business

Manufacturer of naturally-brewed soy sauce. Also produces a range of braising sauces, ready-to-cook sauces and pastes. Markets and distributes canned food and fruit like pickled vegetables, young corn, straw mushrooms and longans

Key Strengths

Strong brand. Stringent quality and hygiene control. Excellent technological capabilities



As one of the leading brands of soy sauce,

Tai Hua's dream and mission is a big one: to produce the finest soy sauce products that will find its way to every market with a Chinese or Asian community.

Judging from its vast success and popularity since it started 60 years ago, it is a dream that is fast becoming a happy reality.

Bringing out the best in food

You can tell top quality soy sauce immediately because it has just the right taste to complement the dishes it is cooked with. It doesn't overwhelm the dish, but enhances all of its natural flavours. Thanks to the purity, quality and flavour of its soy sauce products, Tai Hua sauces can today be found in most Singapore homes, food companies and catering operations. The sauces are even contract manufactured for private labels.

Bringing quality sauces to the world

"Quality for Tai Hua is an absolute must," says Thomas Pek, Managing Director of Tai Hua. "Good quality, whether it is in the raw material or production process, is necessary to achieve complete trust in the brand. Commercially, it also ensures sustainability of the business. We at Tai Hua have to be connoisseurs of quality ourselves, able to recognise quality, produce quality and market it." Little wonder that

the brand and its range of excellent soy sauces, braising sauces, ready-to-cook sauces and pastes, canned foods and fruits like pickled vegetables, young corn, straw mushrooms and longans have done so well in markets as near as Indonesia and the Philippines, and as far afield as Europe, USA and the Middle East.

Recognition and rewards

Through its stringent quality control and passion for excellence, Tai Hua has created the best of tradition using the latest technology. As one of Asia's Top 500 Brands, it has not only been awarded healthier food status and AVA's Food Safety Excellence 12 years in a row, it has also won accolades for brand building and packaging like Asian Star Packaging Awards, Singapore Promising Brand Award and Heritage Brand Awards. For the best of soy, you only have to look at the source – Tai Hua.

SIGNATURE DISHES

Soy Sauces, Braising Sauces, Ready-to-Cook Sauces

CERTIFICATIONS

HACCP RVA Certification

ISO 9001 and ISO 22000 Certification

Grade 'A' Rating by the Agri-Food and Veterinary Authority of Singapore (AVA)