



SPA FOODS
MEAT ALTERNATIVE

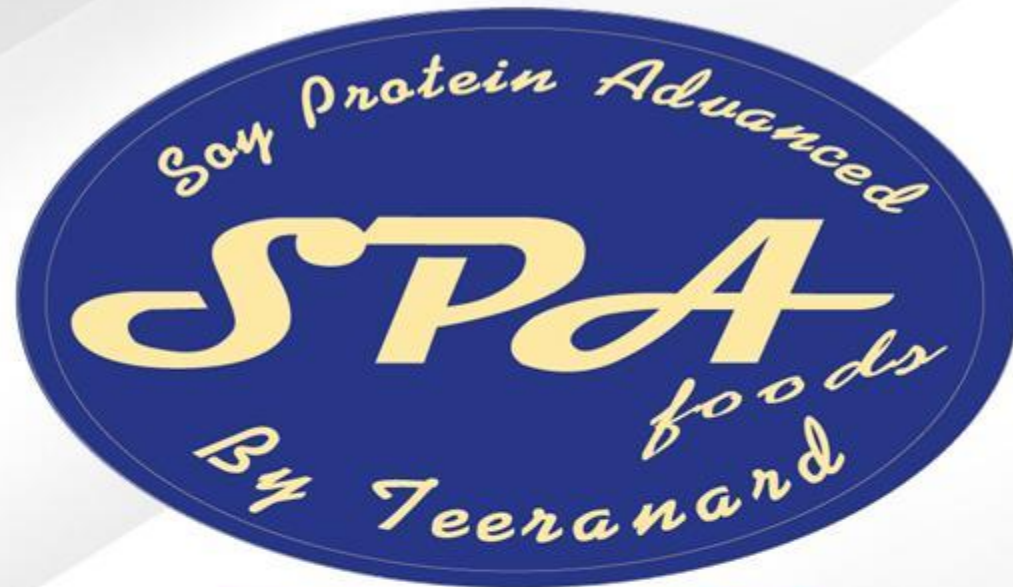
*Welcome SPA Foods presentation, we hope you will find it
useful in getting to know more about us.*

SPA Foods manufactures soy protein foods for those seeking a healthier diet. From concerns over modern farming and food processing methods particularly with fast foods and the use of growth hormones in the rearing of livestock, many of us are becoming more selective in our choice of foods.



COMPANY BACKGROUND

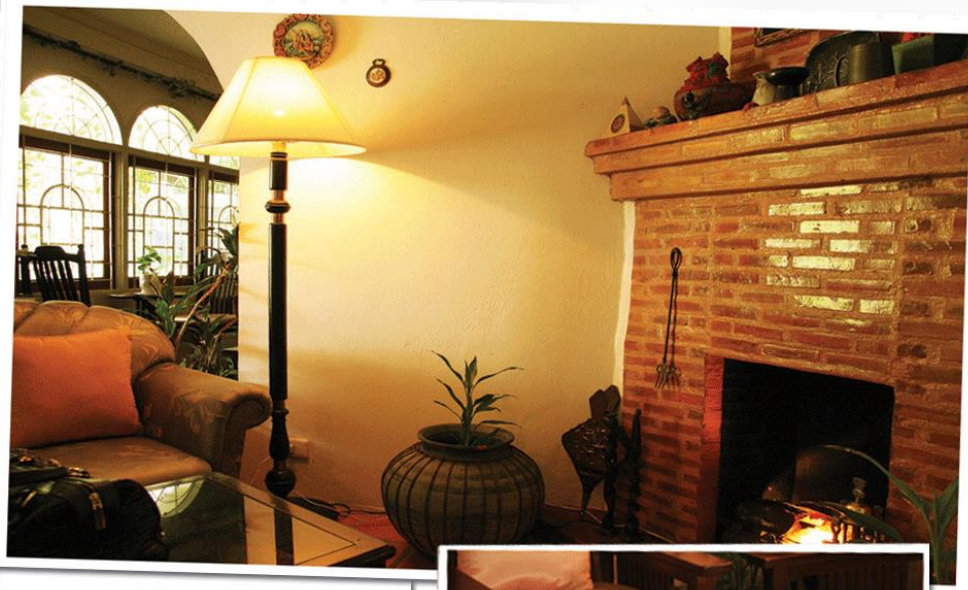
Our Founder, Khun Teeranard, first began creating meat analogues in 1991. At that time it was a cottage style industry and meat analogues were made by hand to supply her restaurant ...



BY



THE VEGETARIAN COTTAGE



THE
BEST
VEGGIE
RESTAURANT
IN
ASIA



BY
THE VEGETARIAN COTTAGE

“The Vegetarian Cottage” was the first fine dining vegetarian restaurant in Thailand. Following its success, in 1996 the decision to expand was taken and a purpose built factory opened along with two more new restaurants

Since its launch SPA Foods has received numerous accolades. One exceptional honour was a lifetime achievement award being presented to our Founder Khun Teeranard...

The 6th International Symposium
on the Role of Soy
in Preventing and Treating Chronic Disease
October 30 - November 2, 2005
Recognizes

Teeranard Chokwatana

for Outstanding Contributions in Promoting
Consumer Awareness and Use of Soyfoods



This award is particularly valued as it was presented by Dr Mark Messina in the presence of notable scientists and nutritionists involved with the latest research into soy and health.

Another distinctive award was presented to our restaurant “The Vegetarian Cottage”.



BY **PETA**
PEOPLE FOR THE ETHICAL TREATMENT OF ANIMALS

For being named in the PETA Top ten best Asian vegetarian restaurants.



OUR PRODUCTS

Research and development has been the cornerstone in achieving the healthy protein alternative that SPA Foods offers today. At first the only criteria was to produce an analogue that offered a similar taste and texture to meat. Our first brand..



was the JV brand (J is for the Chinese “Jay” meaning vegetarian and V for vegetarian) .

Textured soy protein was our initial product and remains a popular choice for many today.

Being soy based the J. V brand is a healthy alternative to traditional food. However, we were passionate in creating an even healthier protein. Using premium NON GMO ingredients, insisting no preservatives or MSG was used and reducing sodium levels were criteria employed to fulfil the requirements for a healthy diet which culminated in the creation of...



SPA FOODS
PREMIUM PRODUCTS



**READY TO COOK
FROZEN**



Spa Foods offer frozen ready to cook protein alternatives cuts including chicken, pork, lamb, beef, prawn and fish.



**READY TO COOK
CHILLED**



Also available are chilled sausages in a choice of flavours including mixed herbs, garlic, traditional and veal .



READY MEALS



A range of frozen ready meals are manufactured to traditional Thai recipes including chicken green curry, Massaman curry and roasted duck curry.

Why SPA FOODS ?



The current concerns over diet and health are causing many of us to think more carefully on our approach to food.

An essential part of our diet is protein. SPA Foods utilises soy as its protein source. Offering adequate amounts of quality protein and containing no saturated fat or cholesterol it is kind to your heart and contains all the essential amino acids we require. Soy protein offers many other benefits to health. Clinical trials indicate it may play an instrumental role in protection from some diseases, including several forms of cancer.

Another critical issue in the development of SPA Foods was to maintain a delicious taste and texture. Creating a health food requires that only natural ingredients are used with no additional “taste enhancers” to boost flavour. By careful selection of ingredients and paying particular attention to production techniques our clever R&D department achieved this difficult challenge.

Delicious food is essential to the enjoyment of life, it also serves another important purpose...

For pleasure:

Dining is a sensory experience. At first you smell the wonderful aromas of food and your mouth waters in anticipation; next the sight of beautifully presented food heightens these senses. Finally tasting the delicious flavours and textures completes your enjoyment.

For health

In addition to being a pleasurable experience, anticipation serves an important purpose by preparing your digestive system for processing food. An inefficient digestive system will not convey adequately the important nutrients that your body requires.

From many years of research and development SPA Foods offers a truly healthy alternative protein whilst retaining its delicious taste and texture.

SPA Foods benefits include:

No preservatives

No cholesterol

Halal certified

Low Sodium

NON GMO

Low carb

No MSG

And is suitable for:

- * Vegetarians*
- * Non meat eaters*
- * Meat reducers*
- * Diabetics*
- * Sufferers of chronic disease*
- * Meat lovers*

The past few years has seen demand for SPA Foods rise rapidly driven by concerns over health. With the introduction of fast foods the incidence of obesity and its associated diseases has risen driving many to seek a healthier lifestyle. Due to its low glycemic index, SPA Foods is ideal for weight loss and subsequent maintenance of an ideal body weight. Several doctors have utilised SPA Foods in diets for obese patients.

The changing public attitude is a reflection of the worldwide concerns of our modern diet. The sector seeking a healthier lifestyle is increasing. SPA Foods offer a way to a healthy diet where you do not have to sacrifice the delicious taste and flavours you enjoy.







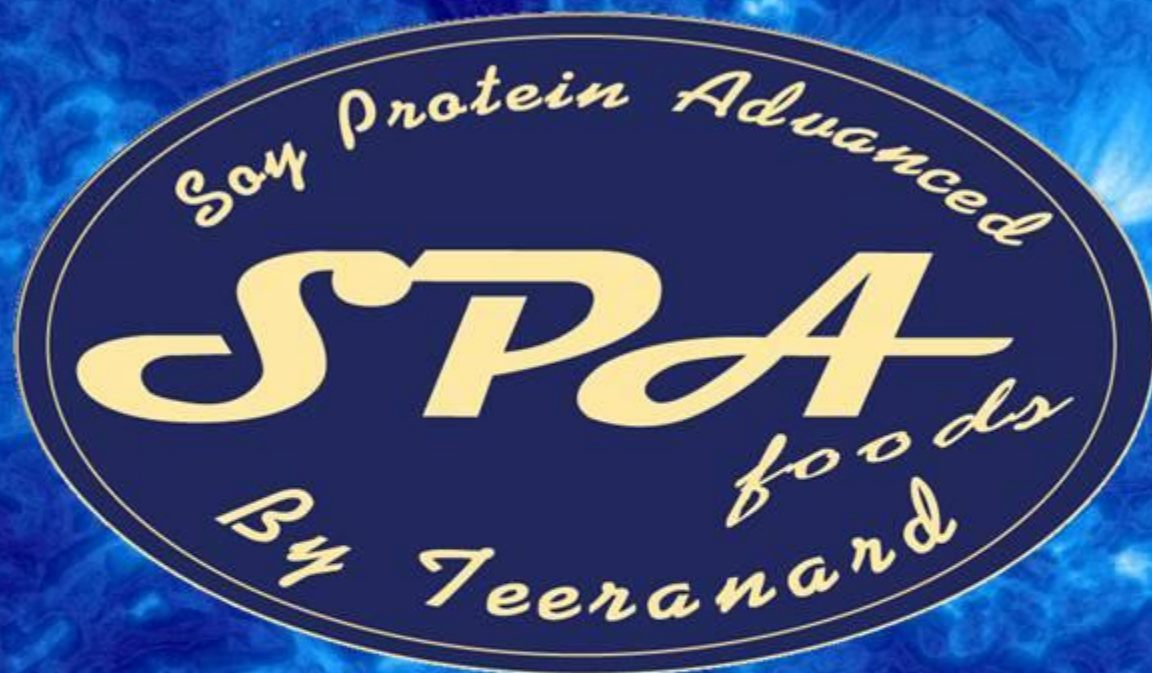
BY
VEGETA GOLDEN PLACE SAPHANSOONG

Thank you for taking the time to view this presentation

For further information, please visit:

<http://www.nutritionhouse.co.th>

<http://www.spa-foods.com>



Healthy & Veggie