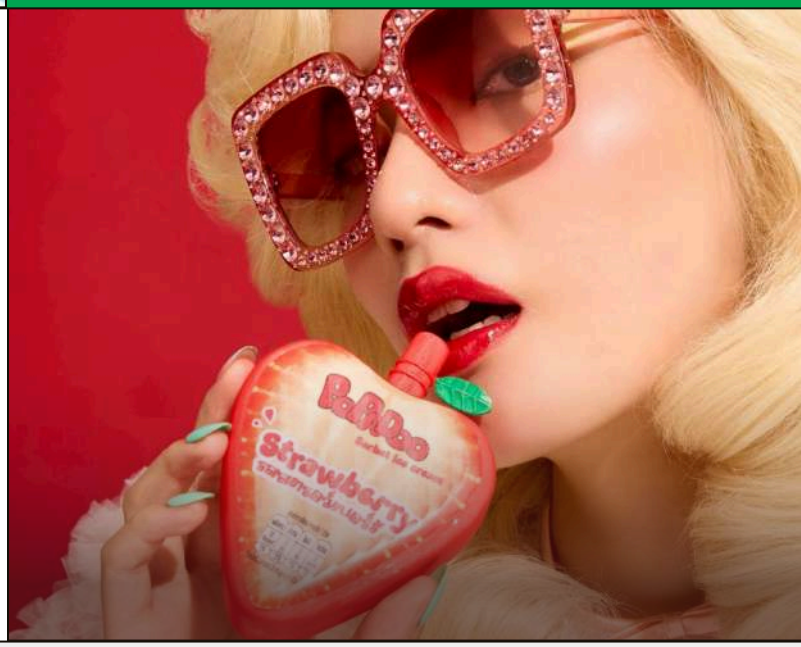
Maxfood Group Co,Ltd





Maxfood Group Co.,Ltd



MAXFOOD GROUP CO.,Ltd
บริษัท แม็คซ์ฟู้ด กรุ๊ป จำกัด

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Maxfood Group Co.,Ltd

Maxfood's Products

Maxfood's Product Catalogue consists of five core brands – Maxfresh, Maxii Beaucoup, Mochi Ice Cream, Fruits Lato Stick, and PoPaDoo.

MaxFresh

Export-grade fruit sorbet served in real fruit shellsspecially sized and selected for South Korea and the Middle East. Featuring Maxfood Group's signature recipes, every bite guarantees instant refreshment whenever you indulge.



Maxii Beaucoup

Maxii Beaucoup, a fruit-flavored sorbet ice cream, is now available at many barbecue buffet restaurants throughout Thailand.



Mochi ice cream

Thai-crafted Japanese Mochi Ice Cream—a highly acclaimed product loved across the AEC and the Middle East. Featuring our uniquely soft and chewy mochi dough filled with one-of-a-kind, delicious ice cream, it is available in up to 18 delightful flavors.



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Fruits lato stick

A product that creates a new dimension for ice cream lovers by bringing Thai fruits together with creative ideas and transforming them into ice cream bars.
Available in 7 flavors: Pineapple, Mango, Durian, Coconut, Tamarind, and Corn.



PoPaDoo

PoPaDoo, a squeezable ice cream in innovative packaging, will be available soon!



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ABOUT US

Maxfood Group Company Limited is a comprehensive, One-Stop Service provider specializing in the development of frozen desserts and ice cream products. Ranked among the top ten ice cream manufacturers and exporters in Thailand, the company is certified under international manufacturing standards, including FSSC 22000, ISO 22000, GHPs, HACCP, and Halal.

With a highly skilled workforce, robust production capabilities, and state-of-the-art machinery, we possess the capacity to efficiently meet the highest demands of our clients.



Maxfood Group Co.,Ltd

Vision Mission & Brand Direction



Vision

"If you're not having fun with what you're doing then you're doing it wrong"

Mission

Our products redefine the ice cream experience by combining Thai fruits with creative innovationproudly exported to the global market.

Direction

Maxfood Group Co., Ltd. aims to lead the global Fruit-Based Premium Dessert market, targeting 800 million Baht in revenue by 2027 through domestic and export expansion. We reinforce our brand image through top international standards, including FSSC 22000, Halal, and ISO series.

To drive growth, we are launching health-oriented products (low-calorie, real fruit sorbet, dairy-free) to strengthen our "Real Fruit Premium" brand recall. Nationally, we will boost visibility through strategic collaborations with restaurants, buffets, hotels, and modern trade. Concurrently, we commit to sustainability focusing on plastic reduction, CO_2 efficiency, and ISO 14001 to firmly establish Maxfood Group as a globally recognized "Premium Thai Dessert Brand."

MAX FRESH

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Pineapple

Pineapple sorbet ice cream





Watermelon

Watermelon sorbet ice cream

MAX FRESH

Maxfood Group Co.,Ltd



Coconut

coconut flavoured ice cream put in real coconut



Dragonfruit

dragon fruit sorbet ice cream put in real red dragonfruit



Melon

Melon sorbet ice cream put in actual melon



Passionfruit

Passionfruit sorbet ice cream put in real fresh passionfruit

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MAXFRESH

Maxfood signature Fruit Sorbet served in real fruit shells crafted to deliver pure, continuous refreshment with every bite.

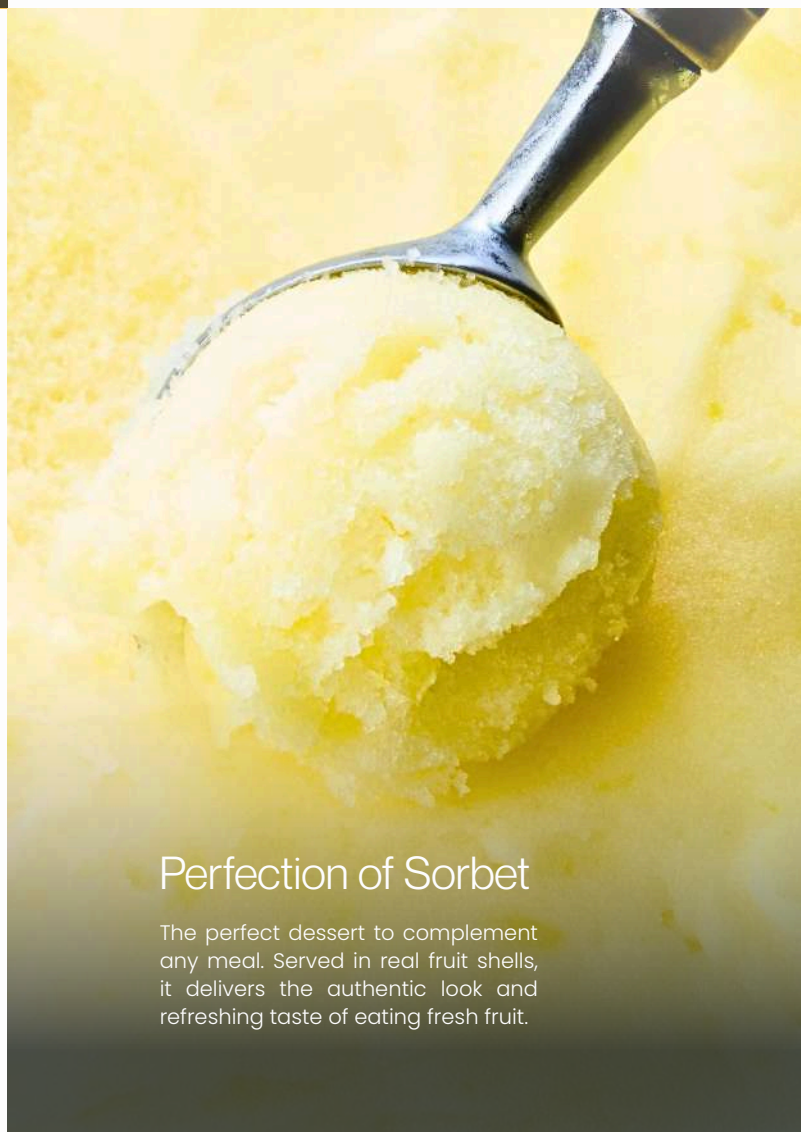
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Product's Popularity

Our signature Pineapple Sorbet in Pineapple Shell has become a favorite in South Korea, with cumulative export sales exceeding THB 200 million.

Served at Grandma's Beer (Yeokjeon Halmek), the renowned Korean pub chain.

When blended with soju, it creates a smooth, fruity cocktail with a naturally sweet and refreshing taste.



Perfection of Sorbet

The perfect dessert to complement any meal. Served in real fruit shells, it delivers the authentic look and refreshing taste of eating fresh fruit.

Contact Us

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Pineapple

Pineapple sorbet ice cream

Maxii Beaucoup!

Maxii Beaucoup! Refreshingly cool sorbet ice cream that awakens your freshness... and takes you to the max!





Kyoho Grape

Kyoho Grape sorbet ice cream



Pink Guava

Pink Guava sorbet ice cream



Lychee

Lychee sorbet ice cream

Maxfood Group Co.,Ltd

Maxii Beaucoup!

Maxii Beaucoup! Refreshingly cool sorbet ice cream that awakens your freshness... and takes you to the max!





Passion Fruit

Passion Fruit sorbet ice cream



Lemon Lime

Lemon Lime sorbet ice cream

Maxfood Group Co.,Ltd

Mochilato

Thai-crafted Japanese Mochi Ice Cream highly acclaimed across the AEC and Middle East. Enjoy our uniquely soft, chewy dough filled with delicious ice cream, available in 18 exciting flavors.



MOCHA CHIP

Mochi Chocolate Mocha Ice Cream



BLUEBERRY

Mochi blueberry Mochi Ice Cream



MILK

Mochi Milk Mochi Ice Cream



CHOCOLATE CHIP

Mochi Chocolate chip Ice Cream



BLACK SESAME

Mochi Black Seasame Ice Cream



THAI TEA

Mochi Thai Tea Ice cream



COCONUT MILK

Mochi Coconut Milk Ice Cream



DURIAN

Mochi Durian Ice Cream



GREEN TEA

Mochi Green Tea Ice Cream



STRAWBERRY

Mochi Strawberry Ice Cream



MANGO

Mochi Mango Ice Cream



CHOCOLATE

Mochi Chocolate Ice Cream

Maxfood Group Co.,Ltd

Maxfood Group Co.,Ltd

Fruits Lato Sticks

Redefining the ice cream experience: authentic Thai fruits transformed into creative, refreshing ice cream bars. Available in 7 delicious flavors: Pineapple, Mango, Durian, Coconut, Tamarind, Corn, and Mangostine



Pineapple

Pineapple Fruit Popsicle



Tamarind

Tamarind Fruit Popsicle



Mangostine

Mangostine Fruit Popsicle

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Fruits Lato Sticks

Redefining the ice cream experience: authentic Thai fruits transformed into creative, refreshing ice cream bars. Available in 7 delicious flavors: Pineapple, Mango, Durian, Coconut, Tamarind, Corn, and Mangostine



Durian

Durian Fruit Popsicle



Orange

Orange Fruit Popsicle



Coconut

Coconut Fruit Popsicle



Corn

Corn Fruit Popsicle

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PoPaDoo

PoPaDoo, a squeezable ice cream in innovative packaging, will be available soon!



Pineapple Flavor



Strawberry Flavor



Valencia Orange Flavor



Melon Flavor



Mango Flavor



Aomori Apple Flavor

Maxfood Group Co.,Ltd

Maxfood Group Co.,Ltd

Revolutionising Machine Factory Production

- *SUSTAINABIITY*
- *EFFICIENCY*
- *METHODS*

ZERO WASTE: Bromelain Project

- **Bromelain**
  - Health Benefits: Anti-inflammatory and digestive support.
  - Value Creation: High-value product utilizing pineapple leaves, cores, and peels.
  - Eco-Friendly: Directly advances Zero Waste & Sustainability goals.
- **Upcycling**
  - The factory has pineapple cores, peels, and leaves that need to be disposed of, totaling up to 43 tons per day.
  - The peels, leaves, and cores that previously had to be disposed of are now processed into Bromelain.
  - Reduce disposal costs, reduce greenhouse gas emissions from fermentation/decomposition, and convert them into high-value products → increasing income for farmers and factories.
- **SDG 12**
  - The results of Zero Waste help reduce waste disposal costs, reduce pollution, and increase income from new products.
  - Build consumer confidence that our products are safe and are produced with quality at every stage in a sustainable manner.

GREEN

- **Strengths in Energy and Environmental Management:**
  - Uses CO_2 from the oil industry (by-product). Maxfood helps re-use CO_2, reducing the burden on the atmosphere.
  - Reduces excess CO_2 that would otherwise be released, aligning with the Carbon Circularity concept.
  - Reduces the use of R404A/R507 refrigerants, which damage the atmosphere.
- **Green Benefits:**
  - Reduces carbon footprint.
  - Reduces large-scale electricity consumption in the factory.
  - Utilizes gas that is a by-product from other industries.
  - An innovation that is “made for the planet.”
- **Carbon Circular System แผนพัฒนา (R&D):**
  - Develop a CO_2 re-capture system for evaporated CO_2 to enable reuse in a circular process.
  - Wastewater from the process is purified before discharge to ensure environmental friendliness.
  - Implement systems to improve IQF efficiency in the long term.

VIDEO FROM OUR FACTORY



IQF (Individual Quick Freezing):

IQF with Carbon Dioxide (CO_2)

- Uses carbon dioxide that would normally be released as waste and puts it to beneficial use.
- Reduces freezing time from 3–4 days to 15 minutes.
- Helps reduce inventory energy costs, cold-room consumption, and loss rates.
- Increases production capacity by up to 3 times.

Maxfood Group Co.,Ltd

Revolutionising Machine Factory Production

- SUSTAINABIITY
- EFFICIENCY
- METHODS



ESG (Environment, Social, Governance)

- **Environment:**
  - Energy Reduction: Uses CO_2 instead of electricity, reducing energy consumption by 70–80%.
  - Carbon Reduction: Reduces freezing time to 15 minutes, helping reduce carbon emissions.
  - Circular System: Develops a Carbon Circular System and wastewater recycling system.
  - Goal: Innovation for the global environment.
- **Social:**
  - Creates jobs and generates value for farmers (reducing waste and increasing value).
  - Bromelain products that are beneficial to consumers (reducing inflammation / aiding digestion).
  - Provides knowledge on Bromelain product development to farmers.
  - Environmental responsibility through international standards.
- **Governance:**
  - The management received the prestigious "CEO Econmass Awards 2024".
  - A long-term factory strategy has been established (energy, waste, and technology).
  - Planning for innovation patent registration.
  - Preparing to participate in global innovation competitions.
  - Operations are conducted in accordance with international standards such as FSSC 22000, HACCP, and ISO 14001.

Factory & Manufacturing

- **Efficiency**
  - The production rooms have efficient air circulation and are equipped with appropriate controls for air quality, temperature, and humidity.
- **Safety**
  - The floors, walls, and ceilings are smooth and free from cracks or incomplete joints, ensuring safety and ease of cleaning.
- **Systematic Operations**
  - The workflow layout is systematically designed to avoid cross-mixing and to appropriately prevent contamination in accordance with established standards.

Personnel

- Personnel possess suitable qualifications and are sufficient to support production requirements, with relevant experience and expertise in their respective fields.
- Personnel have been trained in accordance with international standards, including GHP, HACCP, ISO 22000, FSSC 22000, ISO 14001, Green Industry Level 3, and HALAL.
- Personnel understand their assigned responsibilities (Job Description) and are aware of the requirements and operational procedures in accordance with international standards throughout the production process.

Maxfood Group Co.,Ltd

Revolutionising Machine Factory Production

- SUSTAINABIITY
- EFFICIENCY
- METHODS



Production Capacity

- The cold storage warehouse has ample space to accommodate product inventory.
- At the same time, there is sufficient space for employees to move products efficiently. The warehouse is managed systematically using FIFO and FEFO principles.
- It is also connected to the distribution system, enabling products to be loaded quickly and efficiently.

Cold Storage And Cargo Loading

- The cold storage warehouse has ample space for product inventory storage.
- At the same time, there is sufficient space for employees to handle and move products efficiently. Warehouse operations are systematically managed using FIFO and FEFO principles.
- It is also integrated with the distribution system, enabling products to be loaded quickly and efficiently.



Maxfood Group Co.,Ltd

THAIFEX 2026









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THAIFEX 2026







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THAIFEX 2026
PR MEDIA













MaxFresh Production

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Maxii Beaucoup Production

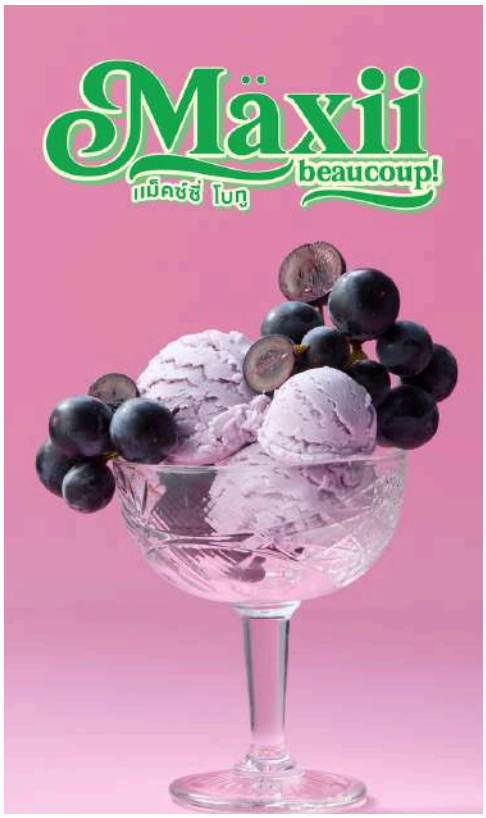
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PoPaDoo Production









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